



HAPPY HOUR MENU
MONDAY-FRIDAY 5-7
SUNDAY 12-4
BAR & HIGHTOPS

DRAFT

- YARDS PALE ALE 4**
- CIGAR CITY PALE ALE 4**
- KONA LAGER 4**
- RIVER HORSE PILSNER 4**
- MALVIN IPA 4**
- VICTORY WHEAT ALE 4**

BOTTLE

- COORS LIGHT 3**
- MILLER LITE 3**
- CRISPIN BLACKBERRY 3**
- DUCK RABBIT AMBER ALE 3**
- YARDS BRAWLER 3**
- YARDS STOUT 3**
- GOOSE ISLAND WHEAT ALE 3**
- RIVER HORSE IPA 3**

CAN

- HALF ACRE PALE ALE (16 OZ) 5**
- CONSHOHOCKEN IPA (16 OZ) 5**
- VICTORY HEADWATER 3**

CRAFT COCKTAILS

- PUMPKIN BELLINI 5**
PROSECCO, APPLE CIDER, PUMPKIN SIMPLE
- HARVEST MULE 5**
APPLE CINNAMON INFUSED VODKA, GINGER BEER,
APPLE CIDER, LIME
- TOASTED PECAN 5**
PECAN INFUSED BOURBON, VANILLA SIMPLE, CHICORY
PECAN BITTER
- MIXED DRINK 5**
CHOICE OF HOUSE VODKA, GIN, OR RUM WITH MIXER

PIETRO'S SANGRIA SELECTION

- RED 7**
- SANGRIA PITCHER 25**

WINE

- WHITE 6**
- RED 6**
- SPARKLING MOSCATO 7**

SMALL PLATES

- FRIED CALAMARI 7**
LIGHTLY FRIED RINGS AND TENTACLES WITH
MARINARA SAUCE
- MUSSELS 8**
PEI MUSSELS SAUTEED IN OLIVE OIL, GARLIC,
WHITE WINE CHOICE OF RED OR WHITE SAUCE
- FRIED SMOKED MOZZARELLA 5**
SERVED WITH OUR HOMEMADE MARINARA SAUCE
- STUFFED MEATBALLS 7**
FRESHLY GROUND BEEF AND VEAL STUFFED WITH
FONTINA CHEESE TOPPED WITH MARINARA
- RISOTTO BALLS 6**
STUFFED WITH MOZZARELLA SERVED WITH MARINARA
- SPICY CALAMARI & SAUSAGE 7**
FRIED CALAMARI SAUTEED WITH PORK SAUSAGE AND
ARUGULA IN A SPICY MARINARA SAUCE
- CRISPY SHRIMP 7**
BUTTERFLIED SHRIMP OVER A BED OF ARUGULA
DRIZZLED WITH AN OLIVE TAPENADE AND SERVED WITH
PAPRIKA AIOLI

PIZZA

- MARGHERITA 6**
- PEPPERONI 8**
- COTOLETTA 9**
- LUIGI 9**
MEDIUM SIZE ONLY

HAPPY HOUR PACKAGES NOW AVAILABLE