DRINK MENU

SPECIALTY COCKTAILS

BLUE LAGOON | 7.00
Smirnoff Vodka | Blue Curacao | Lemonade

RASPBERRY MARGARITA | 8.00
Sauza Tequila | Razzmatazz | Lime Juice | Sour Mix

SUMMER BELLINI | 8.00
Guest Choice: Peach, Mango or Passionfruit Nectar | House Sparkling

STEELSTACKS MULE | 9.00
Jack Daniels Whiskey | Cranberry Juice | Ginger Beer

P&P MOJITO | 8.00
Bacardi Lime Rum | Mint Simple Syrup | Muddled Blackberries | Mint | Lime | Club Soda

FROZEN COCKTAILS

CREAMSICLE | 11.00
Smirnoff Vanilla Vodka | Mango Puree | Vanilla Ice Cream Mix

AQ VICE | 11.00
Malibu Coconut Rum | Strawberry Puree | Pina Colada Mix

FOUNDERS WAY MARGARITA | 11.00
House Frozen Margarita

BUILD YOUR OWN FROZEN COCKTAIL | 11.00
1. Choice of Vodka, Rum or Tequila
2. Choice of up to 2 flavors:
   Strawberry Puree, Mango Puree, Pina Colada Mix, Vanilla Ice Cream, Margarita Mix
3. Add House Liquor Floater on Top | 5.00

BEER

DRAFT BEER
Yuengling Lager | FLIGHT | Golden Pilsner |
Light Lager | Black & Tan | Oktoberfest
Lord Chesterfield Ale | Miller Lite | 7.00
Sweetwater 420 | Dogfish 60 Minute | 8.00
Deschutes Fresh Squeezed IPA | 9.00
2020 MUSIKFEST LIGHT UP MUG | 15.00
2020 MUSIKFEST LIGHT UP MUG + FIRST YUENGLING or MILLER DRAFT FILL UP | 21.00

CANNED BEER
Yuengling Lager | Light Lager | Golden Pilsner |
FLIGHT | Black & Tan | Miller Lite | Coors Light |
Blue Moon | Corona Extra | Angry Orchard |
Sweetwater 420 | Summer Shandy | 7.00
Stella Artois (19.2oz) | 8.00
Truly Hard Seltzers: Lime | Wild Berry | 7.00
Mix & Match Yuengling Bucket | 4 for 20.00
Choice of: Lager | Light Lager | Black & Tan | Golden Pilsner

BOTTLED BEER
Heineken 0.0 | 4.00
Yuengling FLIGHT | Amstel Light | Heineken |
Corona Extra | Woodchuck Amber | 5.00
Lagunitas IPA | Guinness Stout | 6.00
Yuengling FLIGHT Buckets | 5 for 20.00

WINE

HOUSE WINE | 6.50
Pinot Grigio | Chardonnay |
Cabernet Sauvignon | Merlot | Pinot Noir |
White Zinfandel

PREMIUM WINE
Angelucci Pecorinno | 10.00 | 40.00
Alamos Malbec | 10.00 | 40.00
Franklin Hills | 8.00 | 28.00
Sir Walters Red | Trio | Vidal Blanc | White Jade
DINING

TANDOORI SEARED SHRIMP | 12.00
Tandoori Marinated Jumbo Shrimp (4) | House-Made Chutney of Charred Green Tomatoes, Mangos, & Toasted Indian Spices | On Garlic Naan

BAVARIAN PRETZEL | 9.00
Soft Bavarian Pretzel | Yuengling Hot Beer Cheese Dip Additional Cheese Sauce +3.00

CHIPS & DIPS | 11.00 [AVG]
House-Fried Stacks Seasoned Potato Chips | Caramelized Onion Dip | Warm Spinach & Artichoke Spread

PORK POT STICKERS | 10.00
Seared Pork Pot Stickers Served with Hot Mustard Soy Dipping Sauce

BERRY SPRING GREEN SALAD | 13.00 [AVG/V]
Romaine & Field Green Blend | Crumbled Goat Cheese | Seasonal Berries | Candied Walnuts | Raspberry Vinaigrette

SPRING MIX SIDE SALAD | 5.00
Mixed Greens | Grape Tomatoes | Shredded Carrots | Red Onions | Croutons
Dressings: Balsamic Vinegar | Ranch | Bleu Cheese | Caesar
*Upgrade Side Salad to any Sandwich +4.00

STACKED BURRATA SALAD | 14.00 [AVG/V]
Heirloom Tomato | Burrata Cheese | Basil | Baby Arugula | Balsamic Glaze | Sea Salt | Parmesan Crisp | Olive Oil | Red Pepper Flakes

STACKS CRISPY FRIED WING | 14.00
Choice of: AQ Buffalo, Mango Habanero, BBQ Sauce

LEHIGH VALLEY PIEROGIS | 8.00 [V]
Caramelized Onions | Scallions | Sour Cream
Add Kielbasa +4.00

ORDER OF FRENCH FRIES | 7.00
Add Cheese Sauce +3.00
*Upgrade Fries to any Sandwich +4.00

SMOKED CHICKEN TINGA STREET TACOS (2) | 14.00
Tinga Style Smoked Chicken | Queso Fresco | Pickled Red Onion | Salsa de Chile Chipotle | Cilantro | Avocado Lime Crème | Flour Tortilla | Served with Roasted Corn & Black Bean Salad

DESSERT

FRIED DONUT HOLES | 9.00
Served with Caramel & Chocolate Dipping Sauces

MAPLE BOURBON WHISKEY CAKE | 11.00
Traditional Whiskey Cake | Made with Social Still Sasquatch Maple Bourbon Whiskey | Served Warm with a Scoop of Bethlehem Dairy Store’s Salted Caramel Ice Cream
*Contains Nuts

FLOURLESS CHOCOLATE Torte | 9.00
Served with Caramel Sauce & Seasonal Berries