

THE STATION

· DOYLESTOWN ·

COCKTAILS

<u>WHISKY SOUR</u> \$14 TEA INFUSED WHISKEY, HOMEMADE SOUR MIX, AMARENA CHERRY, LEMON PEEL	<u>LAST TRAIN TO MOSCOW</u> \$12 VODKA, RASPBERRY PURÉE, GINGER BEER, FRESH LIME JUICE	<u>POMEGRANATE COSMOPOLITAN</u> \$14 VODKA, TRIPLE SEC, PAMA LIQUOR, PINEAPPLE JUICE, FRESH LIME
<u>GIN EXPLORATION</u> \$14 GIN, LEMON JUICE, ST GERMAIN, MUDDLED CUCUMBER	<u>STRAWBERRY MOJITO</u> \$12 COCONUT RUM, STRAWBERRY PURÉE, LIME JUICE, MINT LEAVES, SPLASH OF CLUB SODA	<u>THE ORIENT ESPRESSO</u> \$14 VANILLA VODKA, KAHLUA LIQUEUR, FRESH ESPRESSO, COFFEE BEANS
<u>APEROL SPRITZ</u> \$13 APEROL LIQUEUR, PROSECCO, ORANGE PEEL	<u>ROSSINI</u> \$12 STRAWBERRY PURÉE, PROSECCO	<u>LAVENDER MARTINI</u> \$14 VODKA, ELDERFLOWER, LAVENDER LEMONADE
<u>ENGINE ON THE RUM</u> \$13 RUM, COCONUT MILK, LIME JUICE, SIMPLE SYRUP	<u>THE LOCO-PALOMA</u> \$13 TEQUILA, JALAPENO, SOUR MIX, TRIPLE SEC, GRAPEFRUIT SODA, HAWAIIAN BLACK SALT RIM	<u>LIMONCELLO MARTINI</u> \$14 CITRUS VODKA, HOMEMADE LIMONCELLO, LEMON JUICE, SPLASH OF CLUB SODA, LEMON TWIST
<u>PINEAPPLE TO PARADISE</u> \$13 PINEAPPLE INFUSED TEQUILA, SIMPLE SYRUP, COINTREAU, HOMEMADE SOUR MIX, TAJIN SPICE RIM	<u>A FIZZY FREIGHT</u> \$13 GIN, CHERRY JUICE, LEMON JUICE, PROSECCO	<u>SMOKED OLD FASHIONED</u> \$14 OAK SMOKED, JIM BEAM RYE, BITTERS,

BOTTLED SELECTIONS

<u>CORONA LIGHT (4.0%)</u> \$7 MEXICO, PALE LIGHT LAGER, 99 CAL, 12 OZ.	<u>MODELO ESPECIAL (4.4%)</u> \$7 MEXICO, PILSNER STYLE LAGER, 143 CAL, 12 OZ.
<u>MICHELOB ULTRA (4.2%)</u> \$6 DOMESTIC, LIGHT LAGER, 95 CALORIES, 12 OZ.	<u>STELLA ARTOIS (5.2%)</u> \$7 EUROPE, PALE LAGER, 141 CALORIES, 12 OZ.
<u>MILLER LITE (4.2%)</u> \$6 DOMESTIC, LIGHT LAGER, 96 CALORIES, 12 OZ.	<u>STELLA ARTOIS LIBERTE (N/A)</u> \$7 EUROPE, NON-ALCOHOLIC, 59 CALORIES, 12 OZ.
<u>CORONA (4.6%)</u> \$7 MEXICO, PALE LAGER, 148 CALORIES, 12 OZ.	<u>VON C STONY CREEK (6.7%)</u> \$9 PA, HAZY IPA, 195 CALORIES, 16 OZ. CAN
<u>HEINEKEN (5.0%)</u> \$7 EUROPE, PALE LAGER, 142 CALORIES, 12 OZ.	<u>DOGFISH 90 MIN (9.0%)</u> \$8 DOMESTIC, IMPERIAL I.P.A., 290 CALORIES, 12 OZ.
<u>PERONI (5.1%)</u> \$7 ITALY, PREMIUM LAGER, 148 CALORIES, 12 OZ.	<u>VICTORY SEASONAL (12OZ.)</u> \$7 ASK YOUR SERVER

DRAFT SELECTIONS

<u>MILLER LITE (4.2%)</u> \$7 DOMESTIC, LIGHT LAGER, 128 CALORIES, 16 OZ.	<u>LAGUNITAS (6.2%)</u> \$8 DOMESTIC, AMERICAN IPA, 240 CAL, 16 OZ.
<u>BLUE MOON (5.4%)</u> \$7 DOMESTIC, WHEAT ALE, 226 CALORIES, 16 OZ.	<u>LEVANTE C&C (5.9%)</u> \$8 DOMESTIC, HAZY IPA, 240 CALORIES, 16 OZ.
<u>SEASONAL CIDER (16 OZ.)</u> \$7 ASK YOUR SERVER.	<u>MANGO CART (4.0%)</u> \$7 DOMESTIC, WHEAT ALE, 200 CALORIES, 16 OZ.
<u>FIDDLEHEAD (6.2%)</u> \$7 DOMESTIC, AMERICAN IPA, 245 CALORIES, 16 OZ.	<u>TROEGS PERPETUAL (7.5%)</u> \$8 DOMESTIC, AMERICAN IPA, 300 CALORIES, 16 OZ.
<u>GUINNESS (4.2%)</u> \$8 IRELAND, STOUT, 168 CALORIES, 16 OZ.	<u>VICTORY SEASONAL (16OZ.)</u> \$7 ASK YOUR SERVER.
<u>YUENGLING (4.5%)</u> \$6 DOMESTIC LAGER, 141 CALORIES, 12 OZ.	<u>PERONI (5.1%)</u> \$7 ITALY, PREMIUM LAGER, 185 CALORIES, 16 OZ.

SELTZERS • CIDERS • TEAS

<u>HIGH NOON SELTZER</u> \$9 ASK SERVER FOR FLAVORS, 4.5% ABV, 100 CALORIES, 12 OZ.	<u>ANGRY ORCHARD</u> \$7 CRISP APPLE CIDER, 200 CALORIES 5.0% ABV, 12 OZ.	<u>DOWNEAST CIDER</u> \$6 UNFILTERED, G.F. CIDER MADE FROM A BLEND OF APPLES, 5.1% ABV 12 OZ.
<u>STATESIDE SELTZER</u> \$9 ASK SERVER FOR FLAVORS, 4.5% ABV, 12 OZ.	<u>SURFSIDE</u> \$9 ASK SERVER FOR FLAVORS, 4.5% ABV, 12 OZ.	<u>1911 BLACK CHERRY CIDER</u> \$9 HARD CHERRY FLAVORED APPLE CIDER, 6.9% ABV, 240 CALORIES, 16 OZ.

WHITE WINES

<u>CHARDONNAY-CARDIFF</u> \$11/40 (CA) TROPICAL CITRUS, COMPLEX, TOASTY VANILLA, BALANCED, BUTTERY FINISH	<u>PROSECCO-NINO ARDEVI</u> \$11/40 (IT) FRESH, CREAMY, PEAR AND GOLDEN APPLE, HINTS OF CITRUS, LIVELY BUBBLES
<u>CHARD-TOAD HOLLOW</u> \$13/45 (CA) UNOAKED, PEAR, APPLE, GINGER, ORANGE BLOSSOM, EXPANSIVE, CREAMY & CRISP	<u>RIESLING-SALMON RUN</u> \$12/44 (NY) REFRESHING, STONE FRUITS, HINTS OF CITRUS, OFF-DRY
<u>MOSCATO-STELLA</u> \$11/40 (IT) SWEET AND AROMATIC, RIPE PEACHES, ORANGE BLOSSOM, GENTLE EFFERVESCENCE	<u>ROSE-C'EST LA VIE!</u> \$12/44 (FR) DRY AND REFRESHING, LIGHT RED BERRIES, FRESH CUT ROSE AND LIGHT HERBS
<u>PINOT GRIGIO-BANFI</u> \$14/50 (IT) "SAN ANGELO" NOTES OF PEAR, PEACH, ANISE AND HONEY, FRUITY, CRISP, VERY REFRESHING	<u>SAUVIGNON BLANC-ARONA</u> \$12/44 (NZ) ZESTY RIPE PASSION FRUIT AND MELON, FRUIT FORWARD, FRESH TEXTURE, CLIPPED GRASS
<u>PINOT GRIGIO-SPINELLI</u> \$11/40 (IT) FRUITY NOSE, FLORAL NOTES, RIPE MELON, LEMON, WELL BALANCED AND CRISP	<u>VERDICCHIO-LUCCHETTI</u> \$14/50 (IT) "CASTELLI DI JESI", WHITE FLOWERS, VIBRANT CITRUS, SALINE MINERALITY, EASY DRINKING

RED WINES

<u>CABERNET SAUV-CARDIFF</u> \$11/40 (CA) LIGHT BODIED, PLUM, HERBS AND BLACKBERRIES, LIGHT TANNINS	<u>MONTEPULCIANO-MONTEFRESCO</u> \$11/40 (IT), MEDIUM BODIED, RIPE RED FRUIT, HINTS OF SPICE
<u>CABERNET SAUV-DAOU</u> \$15/54 (CA) "SPECIAL SELECT", DARK AND RED FRUITS, FULL- BODIED, SILKY AND SAVORY	<u>RED BLEND-LEONE DI CASTRIS</u> \$15/55 (IT) "MAIANA", RICH DARK DRY FRUITS, MEDIUM BODIED, HINTS OF SWEET OAK
<u>CHIANTI-BADIA AL COLLE</u> \$12/46 (IT) BRIGHT RED CHERRY, MEDIUM BODIED, DRY, MEDIUM TANNINS	<u>RED BLEND-"PESSIMIST" DAOU</u> \$12/46 (CA) FULL BODIED, INTENSE DARK FRUIT, POWERFUL, ELEGANT
<u>MALBEC-PARCELEROS</u> \$12/45 (ARG) MEDIUM BODIED, BLACKBERRY, DARK CHERRY AND COCOA WITH TOBACCO FINISH	<u>SUPER TUSCAN-ACHILLE</u> \$14/48 (IT) MEDIUM/FULL BODIED, DARK FRUIT, HERBS, LEATHER, DRY, FIRM TANNINS
<u>PINOT NOIR-LEESE FITCH</u> \$11/40 (CA) RIPE FRUIT AROMAS, EXOTIC RED FRUITS, HERBS, HINTS OF FRESH TILLED EARTH	<u>SYRAH/VOIGNIER-L'ORANGERAIE</u> \$12/42 (FR) ROUNDED AND SUPPLE, DARK RASPBERRY, PLUM FRUIT, LIFTED WITH FLORAL NOTES