

# • APERITIVI •

SERVED TRADITIONALLY WITH SODA & A TWIST

<b>APERITIVI FLIGHT</b> Choose any 3 . . . . .	10
<b>Cocchi Americano Bianco</b> <i>Italy</i> Gentian, Quinine, Citrus . . . . .	7
A white wine aromatized with a blend gentian, cinchona & orange	
<b>Lillet</b> <i>France</i> Orange, honey, herbal . . . . .	7
Classic French aperitif made from Bordeaux white varietals	
<b>Kina L'Aéro d'Or</b> <i>Switzerland</i> Quince, Mildly Bitter, Marmalade. . . . .	9
Alps-Provence style made from Piedmont Cortese grapes & cinchona bark	
<b>Salers Gentian</b> <i>France</i> Vegetal, Rooty, Bittersweet . . . . .	7
This classic French digestif has been used for centuries as a tonic for ailments	
<b>Cocchi Americano Rosa</b> <i>Italy</i> Floral, Spicy, Red Berry . . . . .	7
Brachetto & Malvasia base, notes of rose & berries.	
<b>Byrrh Grand Quinquina</b> <i>France</i> Blueberry, Quinine, Sweet . . . . .	7
19th century Catalan recipe with a port-like wine & mistelle base	
<b>Patxaran</b> <i>Spain</i> Bright Anise, Blue Fruit, Spicy Finish . . . . .	10
Sloe berry flavored liquor commonly drunk in Navarre, Basque & the Pyrenees	
<b>Lo-Fi Sweet Vermouth</b> <i>USA</i> Rhubarb, cocoa, vanilla . . . . .	6
Partnership between Philly's Quaker Mercantile Exchange & Gallo Winery	
<b>Priorat Natur</b> <i>Spain</i> Bitter Citrus, fennel , floral . . . . .	7
Amber vermouth from Catalonia made from white Garnacha, Macabeu & Pedro Ximenez	
<b>Atxa Rojo</b> <i>Spain</i> Licorice, Herbaceous, Wild Berry . . . . .	6
This red vermouth is popular in Spain's café culture	
<b>Cocchi Storico Vermouth di Torino</b> <i>Italy</i> Cocoa, Citrus, Rhubarb, Moscato base with a secret recipe of local & exotic botanicals . . . . .	7
<b>Cappelletti</b> <i>Italy</i> Mildly Bitter, Citrus, Orange . . . . .	6
Trebiano based "red bitter" made in Alto-Adige region of Italy	
<b>Campari</b> <i>Italy</i> Bitter, Orange Peel, Chinotto . . . . .	7
The classic red bitter from Italy that helped define aperitivi culture	
<b>Gran Classico</b> <i>Switzerland</i> Bitter, Chinato, Bitter orange . . . . .	8
Super complex 'bitter' from Tempus Fugit. Campari, but amped up.	
<b>Cardamaro</b> <i>Italy</i> Cardoon, Thistle, Oak . . . . .	7
Moscato wine base with cardoon & thistle then aged for two months	
<b>Cinque "5"</b> <i>Italy</i> Bitter, Orange Peel, Chinotto . . . . .	7
The classic red bitter from Italy that helped define aperitivi culture	
<b>Luna Amara</b> <i>Switzerland</i> Bitter, Chinato, Bitter orange . . . . .	8
Super complex 'bitter' from Tempus Fugit. Campari, but amped up.	
<b>Aperol</b> <i>Switzerland</i> Bitter, Chinato, Bitter orange . . . . .	8
Super complex 'bitter' from Tempus Fugit. Campari, but amped up.	

# • DIGESTIVI •

SERVED NEAT

<b>DIGESTIVI FLIGHT</b> Choose any 3 [ Add \$2 for Nonino ] . . . . .	10
<b>Amara</b> <i>Italy</i> Sweet, Orange, Lightly herbal . . . . .	7
Blood orange Liqueur from Sicily	
<b>Nonino Amaro</b> <i>Italy</i> Saffron, Gentian, Orange, Chinchona . . . . .	14
Grappa based amaro blended with many herbs, spices and roots	
<b>Meletti Amaro</b> <i>Italy</i> Caramel, Hazelnut, Baking Spice . . . . .	6
Rich caramel and hazelnut flavors with just enough herbal bitterness	
<b>Averna Amaro</b> <i>Italy</i> Orange, Menthol, Sage . . . . .	9
Dark color, caramel sweet flavor and bitter finish dating to 1868	
<b>Amaro Sfumato Rabarbaro</b> <i>Italy</i> Smokey, bitter, dry . . . . .	6
This special bitter amaro is made using Chinese rhubarb from Trentino	
<b>Fernet Vallet</b> <i>Mexico</i> Herbal, Woodsy, Dry . . . . .	6
<b>Fernet Branca</b> <i>Italy</i> Menthol, Herbal, Bitter . . . . .	9
Bitter Italian digestivo made from 13 herbs & plants including artichokes.	
<b>Cynar</b> <i>Italy</i> Complex, vegetal, bitter . . . . .	8
<b>Meletti Anisette</b> <i>Italy</i> Dry, Aromatic, Anise . . . . .	6
One of Italy's oldest liquors that is produced by distilling anise seeds	
<b>Meletti Sambuca</b> <i>Italy</i> Licorice, dry, effervescent . . . . .	6
Distilled since 1879 from the finest quality anise seeds.	
<b>Luxardo Amaretto</b> <i>Italy</i> Almond, Vanilla, Peach . . . . .	8
Almond & vanilla flavored liquor produced from stone fruit pits	
<b>Luxardo Maraschino</b> <i>Italy</i> Cherry, Moderately Syrupy, Juicy . . . . .	9
Original recipe from 1821. Distilled from cherries and aged in ash wood	
<b>Cynar 70</b> <i>Italy</i> Complex, vegetal, bitter . . . . .	8
<b>Ramazotti</b> <i>Italy</i> Dry, Aromatic, Anise . . . . .	6
One of Italy's oldest liquors that is produced by distilling anise seeds	
<b>Fernet Letherbee</b> <i>Italy</i> Licorice, dry, effervescent . . . . .	6
Distilled since 1879 from the finest quality anise seeds.	
<b>Braulio</b> <i>Italy</i> Almond, Vanilla, Peach . . . . .	8
Almond & vanilla flavored liquor produced from stone fruit pits	
<b>Antico Amaro Noveis</b> <i>Italy</i> Cherry, Moderately Syrupy, Juicy . . . . .	9
Original recipe from 1821. Distilled from cherries and aged in ash wood	
<b>Varnelli Dell'Erbosista</b> <i>Italy</i> Cherry, Moderately Syrupy, Juicy . . . . .	9
Original recipe from 1821. Distilled from cherries and aged in ash wood	

# • COCKTAILS •

Irish Coffee	9
Nuovo Americano Single origin espresso, Ramazzotti, vanilla, orange bitters	9
Bird's Eye Espresso, Ancho Reyes Chili Liqueur, Espolón tequila blanco, house chocolate	9
Mimosa Brut & fresh OJ	8
Add Campari, Cappelletti, Byrhh, or Cocchi Rosa	3
House Sangria Tap red wine, cognac, soda, fruit	8
House Bloody Mary Tomato, roasted red peppers, olives	9
The Scenic Route Fresh OJ, Cappelletti, Cocchi Rosa, brut	10
Weekend Getaway Brut, LoFi Gentian Amaro, lemon	10
Mission Beach Espolón tequila blanco, LoFi sweet vermouth, blackberry, mint	10
The Expat Stateside vodka, Génépy, blueberry, Thai basil	11
The Sharp End Flor de Caña white rum, Don Ciccio & Figli Cinque 5 aperitivo, LoFi sweet vermouth, lime	12
Spice Route Bluecoat Gin, Lillet, Earl Grey simple syrup, saffron	12
Alpine Antedote Bulleit Rye, Amaro Braulio, lemon, egg white	12
Smoke & Dagger Bulleit Bourbon, Amargo Vallet, smoked coffee simple syrup, orange	12

# • BEER •

<b>DRAFT</b>	GL
Vienna Lager Double Nickel Brewing Company <i>NJ.</i>	6
Stay Blessing or Stay Guessing PEACH GOSE	
Stickman Brews <i>PA.</i>	7
GFB BLONDE ALE Green Flash Brewing Company <i>CA.</i>	5
Hop Madness DOUBLE IPA Great Lakes Brewing Co <i>OH.</i>	5.5
Candi TRIPEL Old Dominion Brewing Co <i>DE.</i>	6
Barney Flats Oatmeal Stout	
Anderson Valley Brewing Co. <i>MI</i> NITRO.	7
<b>BOTTLES</b>	
<b>CRISP</b>	
Gaffel KÖLSCH Privatbrauerei Gaffel Becker & Co <i>Germany.</i>	6
Estrella Daura PALE LAGER Damm <i>Spain</i> Gluten Free	5
<b>CIDER</b>	
Commonwealth Cider DRY CIDER	
Philadelphia Brewing Co <i>PA.</i>	5
<b>WHEAT</b>	
Aventinus WEIZENBOCK Schneider & Sohn <i>Germany.</i>	10
White Rascal WITBIER Avery Brewing Co <i>CO.</i>	5
<b>HOPPY</b>	
60 Minute IPA Dogfish Head Brewing <i>DE.</i>	5
West Coast IPA DOUBLE IPA Green Flash <i>CA.</i>	7
<b>BELGIAN STYLE</b>	
Delirium Tremens BELGIAN STRONG PALE ALE	
Brouwerij Huyghe <i>Belgium.</i>	12
Abbey Dubbel DUBBEL Flying Fish Brewing <i>NJ.</i>	5
La Chouffe BELGIAN STRONG PALE ALE	
Brasserie d'Achouffe <i>Belgium.</i>	9
St. Bernardus Abt 12 QUADRUPEL	
Brouwerij St. Bernardus <i>Belgium.</i>	10
Rodenbach Grand Cru FLEMISH RED	
Brouwerij Rodenbach <i>Belgium.</i>	9
<b>DARK &amp; MALTY</b>	
Celebrator DOPPELBOCK Ayinger <i>Germany.</i>	9
Old Rasputin RUSSIAN IMPERIAL STOUT	
North Coast Brewing <i>CA.</i>	7
Aecht Schlenkerla Rauchbier Smoked Märzen	
Brauerei Heller Bamber <i>Germany.</i>	11
<b>CANS</b>	
Miller Lite PILSNER Miller <i>WI.</i>	3
Pabst Blue Ribbon LAGER Pabst Brewing Co <i>CA.</i>	3

# • WINE •

## SPARKLING

GL

### Prosecco Acinum

*Veneto, Italy* . . . . . Bottle 44 | 11

On the nose it displays a fruity bouquet with aromas of green apple and pink grapefruit. A smooth, crispy, extremely elegant palate with a long, fresh and tasty finish.

### Rosé Hugo - Markus Huber

*Traisental, Austria* . . . . . Bottle 48 | 12

Dry, delicate, fresh with notes of fruit, spice and fresh berries

## WHITE

### Muscadet Artisan's Cellar

*Sèvre et Maine, Loire Valley, France* On Tap . . . . . Carafe 45 | 10

[100% Melon de Bourgogne] Deeply mineral, crisp and clean, with fresh lemon and a bit of lime, as well as a touch of herb.

### Pinot Gris J Vineyards

*Napa Valley, CA* On Tap . . . . . Carafe 36 | 8

Delightful aromas of roasted pineapple, candied lemon rind and honeysuckle. A rich, fruit forward wine with ripe flavors of zesty orange, tangerine and Asian pear. A complex palate with notes of honeydew, jasmine and minerality.

### Riesling Alba Vineyard

*Milford, NJ* . . . . . Bottle 44 | 11

This dry Riesling from NJ is clean, rich, pure and made in a similar style to the Rieslings produced in Alsace

### Vilana Lyrarakis '15

*PGI Crete* . . . . . Bottle 44 | 11

This white varietal is the dominant grape of the island. Green apple, lemon and flower aromas combine with a bright acidity

### Bianco Squadra

*Terre Siciliane IGT* . . . . . Bottle 44 | 11

70% Catarratto and 30% Grillo. Perfumed aromas of golden apples, ripe banana and lemon curd. The wine offers a hint of licorice to its salty golden apple and peach flavors. The finish displays good length and juicy fruit.

## ROSÉ

### Syrah Proletariat

*Walla Walla AVA, WA* . . . . . Carafe 54 | 12

Bold, dry and spicy rose from a region known for its Cabernet Sauvignon

### Chambourcin Chelsea – Alba Vineyard

*Milford, NJ* . . . . . Bottle 40 | 10

This local rose is dry and crisp with a nose of fresh strawberry and watermelon

## RED

### Toscana Rosso The Artisan's Cellar

*Tuscany, Italy* On Tap . . . . . Carafe 40 | 9

[85% Sangiovese, 15% Cabernet Sauvignon] Strawberry, cherry wood and spice aromas. More strawberry and spice on the palate joined by leather and minerality.

### Bistro Blend Karamoor Estate

*Fort Washington, PA* On Tap . . . . . Carafe 54 | 12

[80% '12 Merlot, 15% '15 Merlot, 5% Cabernet France] Plenty Café's signature blend created with winemaker Kevin Robinson. The 2012 Merlot provides the base while the 2015 Merlot adds a juicy fruitiness and the Cabernet Franc adds a touch of earthiness. This wine has notes of dark red fruit with a round and soft mouthfeel.

### Malbec Alberti 154 - '14 Bodega Calle

*Mendoza, Argentina* On Tap . . . . . Carafe 49 | 11

Garnet violet color. Aromas of roasted nuts, latte, and dried berries with a supple, dry-yet-fruity medium body and a zesty, chocolate citrus peel, bacon bits, and earth accented finish with fine chewy tannins.

### Pinot Noir Rickshaw Wines

*Sonoma Coast, CA* . . . . . Bottle 63 | 14

Wild blackberry, blueberry, Rainier cherry. This blend of fruit rides atop notes of wet earth, black tea and warm Indian spice notes. The finish is bright and long lasting.

### Cabernet Sauvignon Heritage Vineyards

*Mullica Hill, NJ* . . . . . Bottle 36 | 8

Aromas of black currants and herbs. Flavors of dried cherries, blackberry jam & cedar shavings. A generous finish echoes the ripe pallet pleasing fruit and soft herbal notes, all focused through finely structured tannins.

# • SPIRITS •

## WHISKEY

### SINGLE MALT SCOTCH

Dalwhinnie 15 <i>Highlands</i> . . . . .	15
cinnamon, pear, toffee, honey, heather	
Ardbeg 10 <i>Islay</i> . . . . .	14
licorice, smoke, tobacco, briny, peaty	
Talisker Storm <i>Isle of Skye</i> . . . . .	17
warm, smoke, peppery	
Oban 14 <i>Highlands</i> . . . . .	19
fig, smoke, honey, malt	
Macallan 12 <i>Speyside</i> . . . . .	16
smooth, dried fruits, sherry, wood smoke, spice	
Lagavulin 16 <i>Islay</i> . . . . .	20
deep, dry, exceptionally peaty	

### BLENDED SCOTCH

Johnny Walker Black . . . . .	13
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### BOURBON

Bulleit . . . . .	8
Buffalo Trace . . . . .	8
Knob Creek Reserve . . . . .	14

### RYE

Old Overholt . . . . .	8
Bulleit Rye . . . . .	8
Whistle Pig . . . . .	18

### IRISH

Tullamore Dew . . . . .	7
Green Spot . . . . .	16

### CANADIAN

Crown Royal . . . . .	8
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### BRANDY & COGNAC

Lepanto Gran Riserva Brandy de Jerez <i>Spain</i> . . . . .	14
Pierre Ferrand 1840 Cognac <i>France</i> . . . . .	16
Grand Marnier Orange-flavored Cognac <i>France</i> . . . . .	5

### GRAPPA

Berta Grappa <i>Italy</i> Grappa . . . . .	16
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# • FORTIFIED & DESSERT WINES

Fino Sherry 'Fino en Rama' Bodegas Urium *Jerez, Spain* . . . . . 9  
Light, soft and very dry. Pleasant sensation of freshness and bitter aftertaste reminiscent of almonds.

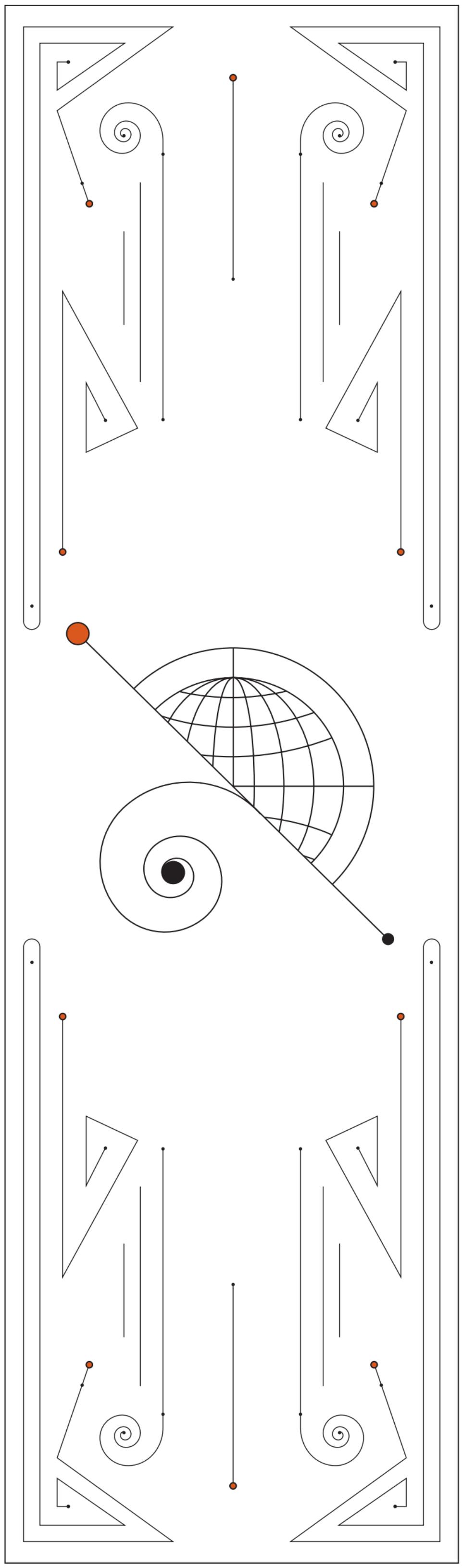
Cream Sherry 'Alameda Cream' Bodegas Hidalgo *Jerez, Spain* . . . . . 10  
An elegant Cream, resulting from its base of fine old oloroso and just a touch of Napoleon Amontillado, only moderately sweetened.

Oloroso Sherry  
'Oxford 1970 Pedro Ximénez' Bodegas Dios Baco *Jerez, Spain* . . . . . 12  
Very smooth and velvety, this PX carries a dense, classic mixture of prunes, figs and cocoa.

Dessert Wine 'Gaudiet' Chateau Loupaic *Loupiac, France* . . . . . 12  
[80% Semillon, 20% Sauvignon Blanc] An aromatic & lightly sweet wine from the Bordeaux region offers similar flavors and characteristics of the more famous Sauternes dessert wine just across the river.

Ruby Port  
Graham's Late Bottle Vintage *Douro Valley, Portugal* . . . . . 9  
This fine ruby is bottled young, after some two years aging in oak vats. It is full-bodied, yet retains a delicious freshness.

Malmsey Madeira 5 year Blandy's *Madeira, Portugal* . . . . . 9  
Dark, golden brown with bouquet of raisins, toffee and nuts. Sweet with a full-bodied, complex finish and beautifully balanced acidity.





**PLENTY**

**CAFÉ**

GLOBALLY INSPIRED