



# GREEN ROOF BAR MENU



## DRAFTS

*Guinness Stout 4.2% \$6.50 \* High King Lager 4.9% \$6.50 \* Narrowback Irish Red 4.5% \$6.50  
Poc Raspberry Cider 4.5% \$6.50 \* Yuengling 4.4% \$4.50 \* Miller Lite 4.2% \$4.00  
Troegs Perpetual IPA 7.5% \$6.50  
Blue Moon Belgian White 5.4% \$5.75 \* South County (Rotating) \$6.50  
\*Ask your friendly server about our rotating draft selections\**

## CANS

*Miller Lite 16oz aluminum 4.2% \$4 \* White Claw Mango or Black Cherry 5% \$6  
Corona 4.6% \$5 \* Tecate 4.5% \$4 \* Rusty Rail Fog Monster NEPA 6.8% \$6.50  
Jacks Apple Cider 5.5% \$6 \* 10 Barrel Cucumber Sour \$6.50 \* Troeg's Boysenberry Gose 4.5% \$5  
Sierra Nevada Strange Beast Hard Kombucha 4.5% \$9  
(Hops & Blood Orange, Ginger, or Lemon & Hibiscus)  
Heineken 0.0 \$4.50 \* Red Bull \$4*

## REGORATED COCKTAILS

*Carole Baskins Killed Her Husband Pain Killer \$9.00 \* Pitcher \$28.00  
The Doc Antle Margarita \$9.00 \* Pitcher \$28.00  
The Joe Exotic Orange Crush \$9.00 \* Pitcher \$28.00  
The Jeff Lowe Mojito \$9.00 \* Pitcher \$28.00  
Powers Irish Whiskey Frozen Coffee \$9.00  
Strawberry Rosé Frosé \$9.00*

*Rijuce Hemp Infused Gin Cocktail:*

*Lancaster Distillers Gin mixed with Rijuce Hemp Infused Juice*

*Juice Ingredients: brewed tea, filtered water, hibiscus, strawberry leaf, rosehips, passionflower,  
lemon balm, rose petals, orange peel, apple, strawberry, lime, lemon, basil and hemp extract.*

*16oz \$9 \* 16oz virgin pour \$6*

## WINES

### Reds

*Yulupa Cabernet Sauvignon \$7.50/\$26.00 \* Tinto Negro Malbec \$8.00/\$29.00  
Dark Horse Merlot \$9.50/\$32.00 \* Parker Station Pinot Noir \$9.50/\$35.00*

### Whites

*Nobilissima Pinot Grigio \$7.50/\$28.00 \* Brancott Sauvignon Blanc \$8.00/\$29.00  
Kenwood Sonoma Chardonnay \$8.00/\$28.00 \* Rosehaven Rosé \$9.00/\$32.00  
Frisk Riesling \$8.50/\$27.00 \* Compo Viejo Cava Brut Sparkling Rosé \$9.00/\$36.00  
Mionetto Prosecco \$9.00/\$33.00*