

LOUNGE MENU

ENTICING STARTERS

Banh Mini 3/6/9 pcs	12./18./24.
pork belly, cucumber jalapeño relish, hoisin sauce	
Tuna Sliders 3/6/9 pcs.	12./18./24.
tuna tartare on parker house rolls with a cucumber-sesame salad	
Rockfish Stew	14.
couscous, tomato, pearl onions, shrimp, clams, shellfish broth	
Steak 'n' Cheese	14.
kobe, cheese roll, mushrooms, bresaola	
Basil Snails	12.
mushroom hash, herb salad, parmesan puff	
Chicken & Waffles	8.
chicken liver mousse, black pepper waffles, plum jam	
Salami Jalapeño Poppers	9.
jalapeño, goat cheese, buttermilk dressing	
House Made Charcuterie Plate 1/2/3ppl	13./18./21.
chef's daily selection	
Pickle plate	6.
house pickled veggies	
Hand cut French fries with ravigote sauce	5.

ARTISAN CHEESE SELECTION

with house made accompaniments	4.50 each
Torregio Pasteurized Cow, Italy	
St. George Cheddar Pasteurized Cow, California	
Pipe Dreams Ashed Log Pasteurized Goat, Pennsylvania	
Echo Mountain Blue Unpasteurized Cow & Goat, California	
Dante Pasteurized Sheep, Wisconsin	
Nancy's Camembert Pasteurized Cow & Sheep, New York	
L 'Amuse Gouda Pasteurized Cow, Holland	

Cuptails 3.00 Each

December's Features:

Kandy Kane chocolate cake, Peppermint Schnapps
Ask about our rotating selection

PS7's BURGERS

The PS7's Burger	10.
served on a house-made brioche bun with L.T.O. and pickle toppings: bacon, wild mushrooms (\$1.50) gruyere, provolone, cheddar, blue cheese (1.00), sautéed onions (.50)	
Chefs Choice	12.
house cured bacon, fried egg, gruyere and roasted tomatoes	
Big Drew	12.
onion rings, bacon, coleslaw, cheddar cheese, steak sauce	
Chu on This	12.
banh mi pork belly, pickled veggies, cucumbers, hoisin aioli, ginger relish	

FAVORITE SANDWICHES

The Peoples Half smoke	12.
a pair of our famous house-made half smoke hot dogs, white veal chili, aged cheddar cheese, chives, dijon mustard	
The Funguy Sammy (V)	10.
roasted portabella, goat cheese, garlic confit, arugula	
OMFG Dip	12.
porchetta, caramelized onions, gruyere, country bread, smoked jus	
"Primanti Brothers" Special	9.
our creative spin on the pittsburgh favorite, with soppressata, pepper slaw, fried egg, provolone and topped with French Fries	

UNTRADITIONAL TOPPED FLAT BREADS

Philly Style	11.
slow roasted pork, broccoli rabe pesto, pecorino, sesame seed	
Autumn flavor	11.
butternut squash puree, spiced pepitas, pickled cranberries, cheddar cheese, V.A.ham	
Nutty Goat (V)	11.
walnut butter, goat gouda cheese, arugula, toasted shallots	

BEER

DRAFT

Victory Prima Pilsner , Victory Brewery, Downingtown, PA	6.
Fat Tire Amber Ale , New Belgium Brewery, Fort Collins, CO	7.

CANS

Miller High Life , Milwaukee, WI	3.
Back in Black IPA , 21 st Amendment Brewery, San Francisco, CA	5.
Lager , Brooklyn Brewery, Brooklyn, NY	5.
Boont Amber Ale , Anderson Valley, Boonville, CA	5.5

BOTTLES

Miller Lite , USA	4.
Amstel Light , Amsterdam, Netherlands	5.
Yuengling Lager , Yuengling Beer Co., Pottsville, PA	5.
Palm Amber , Steenhuffel, Belgium	6.
Winter Solstice Seasonal Ale , Anderson Valley Brewing Co. CA	6.
K-9 Winter Ale , Flying Dog, Frederick, MD	6.
Rogue Mocha Porter , Newport, OR	7.
Black Chocolate Stout , Brooklyn Brewery, Brooklyn, NY	7.

BOTTLES TO SHARE

Perpetual Imperial IPA , Tröegs, Harrisburg, PA (750 ml)	15.
Curieux , Bourbon Barrel Aged Tripel, Allagash, Portland, ME (750 ml)	22.
Bourbon Barrel-Aged Imperial Stout , Schlafly, St. Louis MO (750 ml)	25.
Triple Ale w/Coriander , New Belgium Brewery, Fort Collins, CO (750ml)	15.

LOUNGE MENU

HAND-CRAFTED COCKTAILS

Please be patient as these drinks may take a few extra moments due to the care put into making them

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| <p>Tea Time 11. (hot drink)
Hendrick's Gin+apricot tea+ lemon+apples</p> <p>Eva Portón 12.
Pisco Portón+ Averell gin+ limon+ black walnut bitters</p> <p>Tidal Basin 11.
Plymouth Gin + Gran Classico + Dolin Vermouth + salted ice</p> <p>Pete's pickled Martini 12.
Vodka or Gin + house pickled Chinese long beans</p> <p>Gnome's Water 10.
Hendrick's Gin + cucumber water + lemon lavender syrup</p> <p>Mexican Switch Blade 11.
Partida Silver + cilantro/coriander + lime</p> <p>"Topic: The Margarita?" 9.
Milagro Silver + Tropical Tea + lime + citrus salt</p> <p>B&B (&b) 10.
Makers Mark Bourbon + beets + bitters</p> <p>Daily Seasonal Punch 7.
Ask for daily selection</p> | <p>g.H. Sazerac 10.
Old Overholt Rye + Kübler Absinthe + shiraz syrup</p> <p>Olde Fashion 13.
Auchentoshan Scotch 3 wood + pear shrub + orange</p> <p>Nogging ham 12.
Smith & Cross Rum + Benedictine + soppressata/ham + cardamom milk</p> <p>The boiler Room (fall) 11.
Bulleit Bourbon + lemon + Fat Tire</p> <p>Recovery Blues AKA "the Cure" 7.
Miller High Life + Domaine de Canton + ginger</p> <p>Situation Rum <i>after hours</i> 10.
Chairman's Reserve Rum + lime + coconut espuma</p> <p>Experimental Orange Soda 10.
Brugal Rum + vanilla + Experimental Orange Bitters</p> <p>Caramel Apple 10.
Redemption Rye + Cynar + apple Shrub + fleur del sel</p> <p>Jelly Jars for two 17.
Ask for daily selection
(subject to availability)</p> |
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100 CALORIE COCKTAILS

Tighten the Beltway 11.
Bluecoat Gin + grapefruit + ginger

The Chile Flip 11.
Stoli Pomagranik + lemon + Kashmiri Chiles

SPARKLING / ROSÉ WINE

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| Gruet Sparkling Rosé, Chardonnay, Pinot Noir, New Mexico | 11. |
| Paul Louis Brut Blanc de Blancs, Chardonnay, France (NV) | 8. |
| Conde de Subirats Cava, Macabeo, Parrellada, Chardonnay, Spain (NV) | 9. |

WHITE WINE

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| 2010 Cotes du Rhone Blanc, Reverdy, Tain, France | 8. |
| 2010 Pinot Gris J Vineyards, Sonoma County, Ca | 10. |
| 2010 Sauvignon Blanc Elizabeth Spencer, Mendocino, CA | 10. |
| 2008er Riesling Kabinett, Wiengut Eugen Wehrhaim, Nierstein, Germany | 11. |
| 2010 Vouvray, Jean Dumont, Vouvray Controlee, France | 8. |
| 2010 Chardonnay Lioco, Sonoma County, California | 13. |
| 2007 Chardonnay Cobblestone, Arroyo Seco, Monterey | 12. |

RED WINE

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| 2008 Pinot Noir Jolete, Sonoma Coast, CA | 11. |
| 2008 Rioja Lorinon Crianza, Spain | 10. |
| 2009 Cabernet Sauvignon, Stix, Alexander Valley, CA | 14. |
| 2009 Sangiovese Avignonesi, Toscana, Italy | 10. |
| 2010 Malbec Punto Final, Mendoza, Argentina | 9. |
| 2005 Zinfandel Tofanelli, Napa Valley, CA | 15. |