



COCKTAILS

STEAM MIXER OLD FASHION - \$13

Woodford, Luxardo, Hopped Bitters, Simple Syrup
Notes: Spirit forward, sweet mid pallet, slightly bitter

BURT DOW - \$13

Old Overholdt Rye, Amaro Montenegro, Simple Syrup, Peychaud's Bitters, Absinthe
Notes: Spirit forward, light spice, herbal and floral notes

ONE MORNING IN MAINE - \$14

Drumshambo Gunpowder Gin, Ancho Verde, Lemon, Hibiscus Simple Syrup
Notes: Bursting herbal and floral notes with a hint of green chili, sweet

MAKE WAY FOR DUCKLINGS - \$13

Plantation Pineapple Rum, Lime, Orange Cream Simple Syrup
Notes: Fruit forward, easy drinking, balance of sweet and citrus

CENTERBURG TALES - \$14

Coffee Infused El Jimador Reposado, Fernet Branca, Kahlua, Simple Syrup, Egg White
Notes: Coffee, vanilla, herbal bitterness, frothy

HOMER PRICE - \$13

El Jimador Blanco, Orange Liqueur, Grapefruit Shrub, Mezcal
Notes: Sweet, acidic, spirit forward, hint of smoke

BLUEBERRIES FOR SAL - \$13

Tito's, Chambord, Lemon, Blueberry Simple Syrup, Soda
Notes: Very sweet, bubbly, berry fruit forward

THE CHAMBER OF PEACHES - \$14

Woodford Bourbon with Peach Infused Simple Syrup

NON-ALCHOLIC BEVERAGES

Pellegrino - \$4.50
Soda - \$3.25
Juice (Cranberry, Orange or Pineapple) - \$4
Hot Tea - \$2.99
Iced Tea - \$3.25
Rooted Grounds Coffee - \$3.89

BEER

DRAFT

Miller Light - \$6
Coors Banquet Lager - \$6
Strongbow - \$7
Blue Moon - \$7/\$4.90
Municipal Brew Works Cats Eye PA - \$7
Bell's Oberon Eclipse - \$6
Leinenkugel Summer Shandy - \$6
Warsteiner - \$7

BOTTLES/CANS

Miller Light - \$6
Coors Lite - \$6
Stella Artois - \$7
Blue Moon - \$7
Fosters - \$7/
Amstel Light - \$7
Red Stripe - \$7
Topo Chico Seltzer - \$6.50
Redd's Apple - \$7
Pilsner Urquell - \$7.25
Peroni - \$7.25
Bell's 2 Hearted - \$7.25
Cigar City Jai Alai - \$7
Corona - \$7
Michelob Ultra - \$6
Corona Light - \$7

WINE

HOUSE (Glass/Bottle Prices)

Zonin Prosecco - \$9/\$45
Mark Stone Pinot Grigio - \$9/\$45
Mark Stone Pinot Noir - \$9/\$45
Bieler Rose - \$10/\$50
Diora Chard - \$10/\$50
Kim Crawford Sauvignon Blanc - \$12/\$51
Joel Gott Cabernet - \$12/\$53

PREMIUM

Terra D'ora Chenin - \$13/\$42
Z Alexander Pinot Noir - \$13/\$45
Grand Ardeche Chard. - \$13/\$55
Oberon Cabernet - \$16/\$69
Harvey and Harriet Blend \$20/\$80
Post and Beam Chard. - Bottle Only - \$85
Saldo Zinfandel - Bottle Only - \$90
Prisoner - Bottle Only - \$120
Frank Family Cabernet - Bottle Only - \$180

The Hydraulic Hours:

Monday & Tuesday: Closed
Wednesday & Thursday: 3PM-12AM - Happy Hour: 3-6:30PM
Friday: 2PM-1AM - Happy Hour: 3-6:30PM
Saturday: 11AM-1AM
Sunday: 11AM-9PM



BOURBON/WHISKEY/RYE

1792 Small
Angels Envy
Angels Envy Rye
Basil Hayden
Bib & Tucker Small Batch
Blanton's
Bulleit
Bulleit Rye
Dickel Rye
Eagle Rare
Elijah Craig
Evan Williams
Four Roses Single
Four Roses Small
George Remus
High West
Jack Daniels
Jefferson Ocean
Jim Beam

Knob Creek
Larceny
Makers Mark
Michter's Rye
New Riff
Old Overholt Rye
Rabbit Hole Sherry Cask
Rabbit Hole
Rabbit Hole Rye
Rittenhouse Rye
Russels 10 Yr.
Weller Antique
Weller Special
Whistle Pig 6
Willet Noah's Mill
Willet Pot Still Reserve
Woodford
Woodford Double Oak

SCOTCH/JAPANESE

Balvenie 12
Dewars
Glenfiddich 14
Glenlivet 15
Hibiki
Laphroig
Macallan 12
Monkey Shoulder

IRISH

Jameson
Tullamore Dew
Green Spot
Sexton Single Barrel
Teeling

CANADIAN

Crown Royal
Seagrams

HAPPY HOURS AT THE HYDRAULIC BAR

Wednesdays-Fridays
3-6:30PM

Wind Down Wednesdays - Trivia Thursdays with \$1 Wing Night - TGIF Fridays

30% off all draft and bottled beer, 50% off all house wine by glass and bottle. \$5 well drinks and 25% off all premium liquors.

HAPPY HOUR FOOD MENU

SEASONAL ARTISAN CHEESE PLATE - \$10

With jam and crostinis

BRISKET TACOS - \$10

Smoked brisket, cilantro, red onion, avocados, Cotija cheese garnished with fresh lime

CHEF SALAD WITH HOUSE HONEY MUSTARD - \$8

SPINACH STUFFED MUSHROOMS - \$10

GARLIC CHEESE BREAD WITH MARINARA - \$8

HUMMUS PLATE WITH NAAN - \$10

DEEP FRIED BREADED CHICKEN WINGS - \$1 (ORDERS OF 6, 12, 18, 24 OR MORE)

Naked, BBQ, teriyaki, garlic parmesan, mild, medium, hot, or sweet chili sauces; Cheetos and Grippio encrusted options