

THE FIELD

BURGER & TAP

FEATURED COCKTAILS

The Field Transfusion

Big Spring Vodka, white grape juice,
fresh squeezed lemon juice, and
Tait Farm Cranberry Shrub

Trophy Wife

Jim Beam Bourbon, Domain de
Canton, dry vermouth, and
pineapple juice

The Field Sangria

Ask your server about our feature
made with Hawstone Hollow Wine
from Lewistown, PA

Chocolate Razzini

Stoli Razberi Vodka, Baileys Irish
Cream, and Kahlua

Elle Woods

Ketel One Botanicals Grapefruit
Rose Vodka, grapefruit juice,
jalapeno syrup, Tait Farm Raspberry
Shrub, topped with Sierra Mist

Strawberry Basil Margarita

1800 Silver Tequila, Tait Farm
Strawberry Basil Shrub, Sours mix

Fallen Pear

Absolut Pear Vodka, Domain de
Canton, St. Germain, and pear
nectar

BOTTLED BEER

Amstel Light

Angry Orchard Rose

Angry Orchard Crisp Apple

Appalachian Water Gap

Bell's Two Hearted IPA

Blue Moon Belgian White

Bud Light

Bud Light Lime

Budweiser

Coors Light

Corona

Corona Light

Dogfish Head 60 Minute IPA

Erie Derailed

Founders All Day IPA

Franziskaner Weissbier

Heineken

Michelob Ultra

Miller Lite

New Belgium Fat Tire

O'Doul's N.A.

Samuel Adams Boston Lager

Samuel Adams Cold Snap

Samuel Adams Winter Lager

Sierra Nevada Pale Ale

Stella Artois

Victory Dirt Wolf Double IPA

Yards Chocolate Love

Yuengling

CANNED BEER

Ever Grain Blue Detour IPA

Guinness

Neshaminy Creek

Tamanend Helles

Leon Russian Imperial Stout

Two Robbers Seltzer

Watermelon Cucumber

Pineapple Ginger

Troegs Tart Blood Orange

WHITE WINE

Prosecco, Mionetto

Avantgarde

Chardonnay, Mon Frere

Sauvignon Blanc, Ranga
Ranga

Riesling, Chateau St. Michelle

Pinot Grigio, Montefresco

Moscato, Canyon Road

White Zinfandel, Woodbridge

RED WINE

Cabernet Sauvignon, Sean
Minor

Merlot, Cannonball

Malbec, El Portillo

Pinot Noir, Browne Family
Heritage

Shiraz, Farm To Table

Red Zinfandel, Big Smooth

Brachetto, D'Acqui, Pineto

