

# Butterjoint

## Draft Beer

Arsenal, Fighting Elleck, Pittsburgh, PA <i>Cider, 8.2%</i>	8/10oz
Boulevard, Snow and Tell, Kansas City, MO <i>Oak Aged Scotch Ale, 6.3%</i>	7
Eleventh Hour, Make Shift Dynamite, Pittsburgh, PA <i>New England IPA, 7.5%</i>	7
Fat Head's, Sunshine Daydream, Canton, OH <i>Session IPA, 4.9%</i>	6
Fat Head's, Goggle Fogger, North Olmstead, OH <i>Hefeweizen 5%</i>	6
Full Pint, All-In Amber, Pittsburgh, PA <i>Amber Ale, 5.8%</i>	6
Great Divide, Chai Yeti, Denver, CO <i>Imperial Stout, 9.5%</i>	7/10oz
Lagunitas, Brown Shugga, Petaluma, CA <i>Strong Ale 10%</i>	7/10oz
Modern Times, Black House, San Diego, CA <i>Coffee Stout, 6.5%</i>	7
Unibroue, Maudite, Quebec, Canada <i>Belgian Dubbel, 8%</i>	8/10oz
Victory, Prima Pils, Downingtown, PA <i>German Pilsner, 5.3%</i>	6

## Beer from the Cellar

Bell's, Third Coast Old Ale, 2016 <i>Barleywine, 10.2%</i>	10
Draai Laag, Haviken, 2015 <i>Belgian Dark Ale with Brettanomyces, 7.4%</i>	16
Brasserie Dupont, Avec les Bons Voeux, 2015 <i>Saison/Farmhouse Ale, 9.5%, 25.4 oz.</i>	38

## Classic Cocktails

Bourbon Tea Punch 8  
 Maker's Mark / Creole Shrub / tea / lemon / soda  
 \*\$1 from each punch sold will go to Amanda's Women and Whiskey fund benefiting AGH's Cancer Institute

Sazerac 10  
 Rittenhouse rye / demerara / absinthe / bitters

House Negroni 11  
 Beefeater gin / Punt e Mes / Campari

Black Manhattan 11  
 George Dickel rye / Averna / black walnut bitters

Mercy of the Bartender 12  
 A surprise classic cocktail of the bartender's choosing

## House Cocktails and New Classics

Pressure Point 11  
 Boyd and Blair vodka / Cointreau / lemon / violette / tonic

Lydia 11  
 Beefeater gin / blueberry aigre-doux / lime / Benedictine

Challah Masala 13  
 Calvados / Drambuie / honeycrisp apple / lemon / garam masala

Doctor Bird 12  
 Rum blend / hibiscus / pineapple / lime / bitters

Oaxacan Old Fashioned 12  
 Espolon Reposado tequila / Vida mezcal / bitters / demerara

Black Angel 12  
 Rittenhouse rye / Cognac / cassis / Punt e Mes

Cynar Mule 11  
 Cynar / Boyd and Blair vodka / lemon / peach ginger beer

## Pickle Back

Original Pickle Back 5  
 Old Grandad Bonded bourbon / sour dill pickle brine

Intercontinental Pickle Back 8  
 Del Maguey Vida mezcal / kimchi brine

## Non Alcoholic Drinks

1919 Root Beer 4

Mocktail 5  
 Pear / lemon / honey / sage

## Wines by the Glass

### Sparkling

Conde de Subirats, *Cava*, Penedès, Spain NV 10/40  
 Rotari, *Brut Rosé*, Trento, Italy 2013 15/60

### White

Librandi, *Greco*, Cirò, Calabria, Italy 2017 12/48  
 Tablelands, *Sauvignon Blanc*, Martinborough, NZ 2016 10.5/42  
 Dr. Konstantine Frank, *Grüner Veltliner*,  
 Finger Lakes, NY 2016 12.5/50  
 Domaine Ferrandiere, *Viognier*, Pays d'Oc, France 2017 10/40  
 Cederberg, *Bukettraube*, Cederberg, South Africa 2016 11/44  
 Pulenta Estate, *Chardonnay*, Mendoza, Argentina 2015 12/48

### Rosé

Badenhorst, *Shiraz/Cinsault/Pinotage*, Swartland,  
 South Africa 2018 12.5/50

### Red

Montoya, *Pinot Noir*, Monterey, California 2014 12.5/50  
 Asunto, *Carmenere*, Reserve, Central Valley, Chile 2013 10/40  
 Heinrich, *Zweigelt/Blaufränkisch/St-Laurent*,  
 Burgenland, Austria 2015 13/52  
 Venea, *Montepulciano d'Abruzzo*, Abruzzo, Italy 2015 13.5/54  
 Seven Falls, *Cabernet Sauvignon*, Wahluke Slope,  
 Washington 2015 12/48  
 Tandem, *Garnacha*, Valle de Yerri, Navarra, Spain 2017 12/48

## Carafes (15 oz.)

### White

Vina Borgia, *Macabeo*, Borja, Spain 6

### Red

Vina Borgia, *Garnacha*, Borja, Spain 6