

☞COCKTAILS -\$15☞

Pomegranate Cosmopolitan
Engineered Old Fashioned
Blackberry Mojito
Espresso Cocktail

☞BEER AND HARD CIDER -\$6☞

Troegs Perpetual IPA
Miller Lite
Yuengling Lager
Angry Orchard
Corona

☞WINE -\$10☞

Merlot
Pinot Grigio
Chardonnay

☞CHAMPAGNE☞

By the Glass - \$10
Mimosa - \$8
Sparkling Grape Juice -\$5

☞READING SODA WORKS-\$4☞

Root Beer	Creamy Red Birch
Orange Cream	Vanilla Cream
Black Cherry	Blackberry Cream

☞CLASSIC BEVERAGES -\$3☞

Coke	Iced Tea
Diet Coke	Orange Juice
Ginger Ale	Juice Pouch
	Water

☞GOURMET HOT DRINKS☞

Traditional Irish Coffee - \$12
Irish Whiskey and Irish Cream
Coffee (Regular or Decaf) - \$3
Tea -\$3

☞SMALL PLATES☞

Tapas Plate - \$15
*Savory Meats and Cheeses, paired with
Fruits, nuts, and crackers.*

Hummus Plate - \$12
*Hummus served with carrots, pita, and
pretzels*

Spinach & Artichoke Dip Plate - \$12
*Spinach & Artichoke Dip served with carrots,
pita, and pretzels*

☞SWEETS ☞

Chocolate Chip Cookie -\$4
Brookie (Gluten Free) -\$4
Chocolate Mousse Cake -\$8
Carrot Cake -\$8
Cheesecake -\$8
Vegan Cheesecake Available

☞SNACKS - \$4☞

Kettle Cooked Potato Chips
Nacho Cheese Doritos
Oreo Mini Cookies
Hard Pretzels
Goldfish

VIEW OUR ONBOARD
NARRATION HERE!

