



APPETIZERS

Stout & Onion Soup

Crostini, smoked mozzarella,
Shaved parmesan
Cup, 4³/₄ ~ Crock, 6³/₄

Tomato, Lager & Basil Soup

Cabot white cheddar &
Shaved parmesan crostini
Cup, 4³/₄ ~ Crock, 6³/₄

Wilfrido's Guacamole | American Lager

Ripe Haas avocados, queso fresco, black bean-corn salsa, warm house-made tortilla chips, 13¹/₄

Wild Mushroom Quesadillas

Sautéed wild mushrooms, queso fresco, cheddar-jack cheese, pico de gallo, white flour tortilla, Sriracha-kewpie sauce, cilantro, Wilfrido's guacamole, sour cream, 11³/₄

Bangin' Shrimp | Pilsner or Kölsch

Crispy fried salt & pepper shrimp,
Hoisin sauce, sriracha-kewpie sauce, sliced almonds, cilantro, 12¹/₄

Bavarian Soft Pretzels | German Lager

Authentic Piller Pretzels from Bavaria,
Everything bagel salt, jalapeno cheese sauce, 11
Dusseldorf mustard is available upon request



Guajillo Pork Nachos | American Pale Ale

Slow cooked guajillo-pineapple pulled pork, house-made corn tortilla chips,
Queso fresco, cheddar-jack cheese, black bean-corn salsa, sriracha-kewpie,
Wilfrido's guacamole, sour cream, cilantro, 14³/₄

Maple Smoked Chipotle Buffalo Wings | Double IPA

Chipotle buffalo sauce, house blue cheese, celery sticks,
(Market price per pound)

Korean Boneless Wings | India Pale Ale

Sweet & spicy gochujang sauce, house blue cheese, celery sticks, 10³/₄

Sweet Potato Wedges | Saison

Remoulade sauce, 5³/₄ ~ 8³/₄



MAC & CHEESE

Three-Cheese | 8½

Jalapeno | 8¾

Wild Mushroom | 11¼

Bacon & Tomato | 11¼

Chipotle Crispy Chicken | 11¾



TACOS

Bangin' Shrimp Tacos | Kölsch

Crispy fried salt & pepper shrimp, hoisin sauce, sriracha-kewpie sauce, sliced almonds, Jicama, cilantro, warm white flour tortillas, Wilfrido's guacamole, house-made tortilla chips, 15¾

Smoked Duck Tacos | Belgian Dark Ale

Slow smoked, braised and pulled duck legs, sriracha-kewpie sauce, hoisin sauce, queso fresco, Jicama, cilantro, warm white flour tortillas, Wilfrido's guacamole, house-made tortilla chips, 15¾

Ahi Tuna Tacos (rare) | Saison

Seared five spiced ahi tuna, hoisin sauce, wasabi crema, jicama, cilantro, Warm white flour tortillas, Wilfrido's guacamole, house-made tortilla chips, 16¼



The Taco Tower (Serves 3-5 people)

Five spiced seared tuna,
Smoked pulled duck legs,
Crispy salt & pepper shrimp,
Slow cooked guajillo-pineapple pulled pork,
Wilfrido's guacamole, queso fresco, jicama, pico de gallo,
Sriracha-kewpie, hoisin, chipotle aioli,
Warm white flour tortillas, 39¾



SALADS

Apple & Grilled Chicken Salad | Belgian Dubbel

Lancaster county grilled chicken breast, granny smith apples,
Honey roasted almonds, crumbled blue cheese, mixed greens, 14¾
Orange Vinaigrette

Blackened Shrimp & Couscous Salad | Belgian Pale Ale

Blackened tiger shrimp, couscous, tomato, cucumber,
Honey roasted almonds, dried apricots, queso fresco, mixed greens, 15¾
Lemon Dill Vinaigrette

Falafel & Couscous Salad | Saison

House-made falafel, couscous, tomato, cucumber,
Honey roasted almonds, dried apricots, queso fresco, mixed greens, 12¾
Lemon Dill Vinaigrette

Chicken Cobb Salad | German Kolsch

Lancaster county grilled chicken breast, chopped bacon, egg, cucumber, tomato,
Crumbled blue cheese, mixed greens, 13¼ ~ with Wilfrido's guacamole, 15
House-made Buttermilk Ranch Dressing

Crispy Fried Chicken Salad | Amber Lager

Crispy fried chicken strips, cheddar-jack cheese,
Hard cooked egg, tomato, cucumber, mixed greens, 13¼
Honey Mustard

Buffalo Chicken Salad | American IPA

Crispy fried chicken strips, chipotle buffalo sauce,
Diced cucumber, tomato, celery, crumbled blue cheese, mixed greens, 13¼
House-made Blue Cheese Dressing

Taco Salad | American Pale Ale

Lancaster county grilled chicken breast -or- slow roasted guajillo-pineapple pulled pork
Crispy tortilla bowl, shredded lettuce, black bean-corn salsa,
Queso fresco, cheddar-jack, guacamole, sour cream, 13¾
House-made Buttermilk Ranch Dressing



MAINS

Duck Fried Rice | Belgian Dark Ale

Slow smoked, braised and pulled duck legs, toasted almond jasmine rice, green onions, Sriracha-kewpie sauce, hoisin sauce, sunny side egg, cilantro, 17¾



Seared Ahi Tuna Steak (rare) | Belgian Pale Ale

Five spice rubbed ahi tuna, seared rare, Haas avocado, Toasted almond jasmine rice, sriracha-kewpie, hoisin sauce, cilantro, 17¾

Falafel & Couscous | American Pale Ale

Chickpea fritters, sriracha-kewpie sauce, cilantro, Moroccan spiced date and almond couscous, 12



Shrimp & Dandan Noodles | Saison

Asian noodles, nutty and slightly spicy sesame Dandan sauce, Sautéed smoked paprika shrimp, crispy fried brussel sprout petals, green onions, sliced almonds, 17¾

Fish & Chips | English Bitter or Brown Ale

Line caught haddock, fries, remoulade, lemon, 16¼
Malt vinegar is available upon request

Sweet & Spicy Chicken & Waffles | American IPA

Crispy fried chicken, gochujang sauce, Cornbread-cheddar waffle, bacon butter, maple syrup, 15¾



SIDES

Mediterranean Couscous

Dates, almonds, dried apricots, 5¾

Sweet Potato Wedges

Remoulade Sauce, 5¾

Brussel Sprouts

Crumbled bacon, bacon butter, Parmesan cheese, 5¾

Poutine Fries

Queso fresco, beef gravy, 5¾

Dandan Noodles

Sliced almonds, chopped green onions, 5¾

Jasmine Rice

Toasted almonds, hoisin, Sriracha-kewpie, cilantro, 5¾



SANDWICHES

B.T.O. Grilled Cheese | Saison

Cabot white cheddar, bacon, tomato, buttermilk fried onions, artisan rye bread, bacon butter, 11¼



Guajillo Pulled Pork Torta | American Lager

Slow roasted guajillo-pineapple pulled pork, pico de gallo, Queso fresco, chipotle aioli, warm torta bun, 12¼

Falafel Wrap | Belgian Tripel

Chickpea fritters, lettuce, tomato, cucumber, sriracha-kewpie sauce, 10¼

Hot Roast Beef | English Bitter or Brown Ale

Shaved house roasted eye round au jus, Buttermilk fried onions, horseradish aioli, smoked mozzarella, warm ciabatta bun, 13¼

Cajun Chicken Sandwich | India Pale Ale

Lancaster county grilled chicken breast, cajun spices, chipotle aioli, Cheddar-jack cheese, lettuce, tomato, toasted ciabatta, 11¼

B.L.T.C.&E. | Belgian Pale Ale

Apple-wood smoked bacon, toasted artisan rye, Cabot white cheddar, fried egg, lettuce, tomato, mayo, 11¼

The Ultimate Fried Chicken Wrap | American Lager

Crispy fried chicken, buttermilk fried onions, bacon, sriracha-kewpie sauce, cheddar-jack cheese, Lettuce, tomato, warm white flour tortilla, gochujang dipping sauce, 12¾

Chipotle Chicken Panini | American Pale Ale

Lancaster County grilled chicken breast, Cabot white cheddar, Buttermilk fried onions, chipotle aioli, char-grilled ciabatta, 11¼



BURGERS

Fresh ground beef from our Chester County butcher

Lettuce & tomato available upon request

TJ Burger | American Pale Ale

Smoked mozzarella, buttermilk fried onions, horseradish aioli, 12¼

Rauchbier Burger | Brown Ale

Rauchbier barbecue sauce, apple-wood smoked bacon, Cabot white cheddar, 12½

Wild Mushroom Burger | Saison

Sautéed wild mushrooms, smoked mozzarella, sriracha-kewpie sauce, 12¾

The Hangover Burger | German Lager

Fried egg, apple-wood smoked bacon, Cabot white cheddar, maple-mayo, 12½

French Dip Burger | English Bitter or Brown Ale

Shaved house roasted eye round au jus,
Horseradish aioli, Cabot white cheddar, 13½



KIDS

Kids Fish & Chips

Battered haddock, fries, 7¾

Shrimp & Sprouts

Sautéed shrimp,
Roasted brussel sprouts, 9¾

Kids Mac & Cheese

Cavatappi pasta, three cheese sauce, 7¾

Buttered Noodles

Cavatappi pasta, melted butter, 5¾

Cheese Burger

King's Hawaiian bun,
Cabot white cheddar, fries, 6¾

Chicken Tenders

Honey mustard -or- Barbecue sauce, fries, 6¾



SANDWICH SIDES

*All sandwiches come with
chips, fries or greens
You may substitute with...*

date & almond couscous, +1

toasted almond jasmine rice, +1

sweet potato wedges, +2

bacon caramelized brussel sprouts, +2

dandan noodles, +2

poutine fries, +2

guacamole & chips, +2

cup of soup, +1