

STARTERS

Wilfrido's Guacamole

Ripe Haas avocados, queso fresco, black bean-corn salsa, warm house-made tortilla chips, 13¼

Guajillo Pork Nachos

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, 14¾

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, 11¾

Bangin' Shrimp

Crispy fried salt & pepper shrimp, Hoisin sauce, sriracha-kewpie sauce, sliced almonds, cilantro, 12¼

Bavarian Soft Pretzels

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

Maple Smoked Chipotle Buffalo Wings

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

Korean Boneless Wings

Sweet & spicy gochujang sauce, house blue cheese, celery sticks, 10¾

Sweet Potato Wedges

Remoulade sauce, 5¾ ~ 8¾

MAC & CHEESE

Three-Cheese | 8½

Jalapeno | 8¾

Wild Mushroom | 11

Bacon & Tomato | 11

Chipotle Crispy Chicken | 11¾

SOUP ~ SALAD

Stout & Onion Soup

Crostini, smoked mozzarella, Shaved parmesan
Cup, 4¾ ~ Crock, 6¾

Tomato, Lager & Basil Soup

Cabot white cheddar & Shaved parmesan crostini
Cup, 4¾ ~ Crock, 6¾

Apple & Grilled Chicken Salad

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

Blackened Shrimp & Couscous Salad

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

Falafel & Couscous Salad

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

Chicken Cobb Salad

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

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

Buffalo Chicken Salad

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

Taco Salad

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

TACOS

Bangin' Shrimp Tacos

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

Baja Fish Tacos

Beer battered line caught haddock, cole slaw, candied jalapenos, warm white flour tortillas, Wilfrido's guacamole, house-made tortilla chips, 15¾

Ahi Tuna Tacos (rare)

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

PLATES

Seared Ahi Tuna Steak (rare)

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

Falafel & Couscous

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

Shrimp & Dandan Noodles

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

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

Sweet & Spicy Chicken & Waffles

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

SANDWICHES ~ BURGERS

B.T.O. Grilled Cheese

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

Falafel Wrap

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

Hot Roast Beef

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

Cajun Chicken Sandwich

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

B.L.T.C.&E.

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

The Ultimate Fried Chicken Wrap

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

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

Guajillo Pulled Pork Torta

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

TJ Burger

Smoked mozzarella, buttermilk fried onions, horseradish aioli, 12¼

Rauchbier Burger

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

Wild Mushroom Burger

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

The Hangover Burger

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

French Dip Burger

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

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

- *date & almond couscous, +1¼*
- *toasted almond jasmine rice, +1¼*
- *sweet potato wedges, +2¼*
- *bacon caramelized brussel sprouts, +3½*
- *dandan noodles, +2¼*
- *poutine fries, +2¼*
- *guacamole & chips, +2¼*
- *cup of soup, +1¼*

SIDES

Mediterranean Couscous

Dates, almonds, dried apricots, 5¾

Dandan Noodles

Sliced almonds,
chopped green onions, 5¾

Sweet Potato Wedges

Remoulade Sauce, 5¾

Brussel Sprouts

Crumbled bacon, bacon butter,
Parmesan cheese, 6¾

Poutine Fries

Queso fresco, beef gravy, 5¾

Jasmine Rice

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

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

WINE by the GLASS

Kendall Jackson Chardonnay, 10

Cupcake Sauvignon Blanc, 9¼

Mezzacorona Pinot Grigio, 8¾

Graffigna Malbec, 9½

Avalon Cabernet Sauvignon, 9¾

Castle Rock Pinot Noir, 9¾

BOTTLED BEER (25oz)

Boulevard Rye on Rye Sazerac (25oz)

Templeton Rye Barrel Aged Spiced Rye Ale, 11.9% abv, 17

DuPont Foret (25oz)

Organic Saison, 7.5% abv, 15¼

Kasteel Rouge (25oz)

Belgian Cherry Ale, 8% abv, 15¼

Nebraska Tarte Apricot (25oz)

Saison, 7.5% abv, 18½

DeProef/Tomme Arthur (25oz)

Belgian Golden Ale, 8.5% abv, 19¼

Liefmans Goudenband (25oz)

Flanders Oud Bruin (sour), 8% abv, 15½

Avery Vanilla Bean Stout (22oz)

Bourbon Barrel Imperial Stout, 10.8% abv, 17

The Bruery Or Xata (25oz)

Vanilla Cinnamon Blonde Ale, 7.2% abv, 14¾

BOTTLED BEER (12oz)

De Dolle Dulle Teve

"Mad Bitch" Belgian Tripel, 10% abv, 9¼

Harviestoun Ola Dubh 12

Highland Park Scotch Barrel Aged Old Ale, 8% abv, 11½

Prearis Quadricinno

Chestnut Coffee Quadrupel, 10% abv, 10¾

Fullers Vintage Ale (2013)

English Strong Ale, 8.5% abv, 13

HARD CIDER (12oz)

Crispin Blackberry-Pear, 6¼

Ciderboys Seasonal, 6

Sam Smith Organic Apple Cider, 7

CRAFT COCKTAILS

Mules:

Moscow Mule:

Tito's Vodka, Goslings Ginger Beer, fresh lime juice, 8¼

Kentucky Mule:

Jim Beam, Goslings Ginger Beer, fresh lime juice, 8¼

Irish Mule:

Jameson, Goslings Ginger Beer, fresh lime juice, 8¾

Cuban Mule:

Havana Blanco, Goslings Ginger Beer, fresh lime juice, 8¼

Drink Local (*Locally Distilled Spirits*):

The Local

Brandywine Backroom Bourbon (*Elverson*)
Swarmbustin' Wildflower Honey (*West Grove*)
Fresh squeezed lemon juice, fresh thyme, 10¾

The Federal Mint

Federal Distilling Stateside Vodka (*Philadelphia*)
Fresh mint, lime simple syrup, splash of soda, 8¾

Hot Gin & Juice

Manatawny Still Works Odd Fellows Gin (*Pottstown*)
Fresh squeezed cucumber juice, lime simple syrup,
Sliced jalapenos, splash soda, 8¾

Candy Crush Martini

Bluebird Distillery Sugarcane Rum (Phoenixville),
Five Saints Blood Orange Liqueur (Norristown),
Fees orange bitters, lime simple syrup,
Jelly candy orange slice, 11¾

The Art of Bourbon:

The Classic Old Fashioned

Buffalo Trace Bourbon, Fee's West Indian Orange Bitters,
Muddled orange, sugar cube, Luxardo cherry, 8¾

The Re-Imagined Old Fashioned

Knob Creek Smoked Maple Bourbon, Fee's Plum Bitters,
Muddled orange, sugar cube, Luxardo cherry, 9¾

The Rye Old Fashioned

Templeton Rye, Fee's Cardamom Bitters,
Muddled orange, sugar cube, Luxardo cherry, 9¼

The Classic Manhattan

Four Roses Small Batch Bourbon,
Sweet vermouth, Angostura Bitters, Luxardo cherry, 9¼

The Boulevardier (Bourbon Negroni)

Maker's Mark Bourbon, Campari, sweet vermouth,
Fee's Cherry Bitters, lemon, 9¼

The Devoted

Blanton's Single Barrel Bourbon,
Straight up or on the rocks, 13¼ (1½ ounce pour)

Scotch/Whisky:

Laphroaig Quarter Cask Scotch (*Islay*)

1½ ounce pour, neat or rocks, 11½

Balvenie Doublewood Scotch (*Speyside*)

1½ ounce pour, neat or rocks, 12½

Glenlivet French Oak 15 Scotch (*Speyside*)

1½ ounce pour, neat or rocks, 11¾

Nikka Coffee Grain Whisky (*Japan*)

1½ ounce pour, neat or rocks, 14¼

Suntory Whisky Toki (*Japan*)

1½ ounce pour, neat or rocks, 9¼