

WINE

RED

Super Tuscan

Ca' del Sarto, Tuscany, ITA

12/48

Pinot Noir

Stephen Vincent, North Coast California, USA

12/48

Malbec

Almarada, Mendoza, ARG

14/56

Cabernet Sauvignon

Laurent Reserva, Maipo Valley, CHL

13/52

Montepulciano

Cirelli La Collina, Montepulciano d'Abruzzo, ITA

14/56

WHITE

Pinot Grigio

Spinelli Estate, Abruzzi, ITA

11/44

Sauvignon Blanc

Casas del Bosque, Valle de Casablanca, CHL

12/48

Chardonnay

Leese-Fitch, San Joaquin Valley, California, USA

11/44

Prosecco

Mirabello, Veneto, ITA

11/44

ROSE

Brunn

Blauer Zweigelt, Kamptal, AUT

12/48

Vox Vineti

Discantus, Christiana, Pennsylvania, USA

15/60



Letty's Tavern

201 E. State Street

Kennett Square PA, 19348



Summer 2023

#68

Wines are priced by the glass/bottle. Ask about our premium bottles.

BEER

DRAFTS

Wrong Crowd: Hellesback \$7

Helles Lager, 16 oz, 6.7% abv

Ship Bottom: Blueberry Wheat Ale \$7

American Pale Wheat Ale, 16 oz, 4.7% abv

New Trail: Replenish \$8

West Coast IPA, 13 oz, 7.5% abv

Half Acre: Daisy Cutter \$8

Pale Ale, 16 oz, 5.2% abv

Maine: Lunch \$9

American IPA, 16 oz, 7% abv

Tired Hands: Rotating Selection \$9

TWO on tap, ask your server

BOTTLES AND CANS

Yuengling \$4

Michelob Ultra \$4

Miller High Life \$4

Miller Lite \$5

Hard Seltzer \$6

Ask your server

Ship Bottom Sunrise Mimosa Cider \$5

12oz can, 5.5% abv

Brooklyn Special Effects \$5

Non-Alcoholic lager

CITYWIDE \$10

High Life & Evan Williams

LOW ABV COCKTAILS

Vermouth Spritz \$13

Wayvine Vermouth & soda

Ruby Punch \$14

Plantation dark rum, lime, chai tea, ruby port, clarified by milk wash

Averna Smash \$14

Averna, muddled mint, muddled lemon, simple syrup

COCKTAILS

\$15

CLASSIC

Paper Plane

bourbon, Montenegro, Aperol, lemon

Mai Tai

Plantation dark rum, white rum, lime, Pierre Ferrand dry curaçao, orgeat, Angostura, mint garnish

Sazerac

Rittenhouse rye, sugar, Angostura & Peychaud's bitters, absinthe spritz

Brooklynite

Diplomatico dark rum, lime, honey syrup, Angostura

Saturn

Revivalist Tropical gin, passion fruit syrup, falernum, orgeat, lemon

Illegal

Bahnez Espadin & Barril mezcal, Wray & Nephew overproof rum, falernum, lime, Luxardo maraschino liqueur

SIGNATURE

Arc Light

Resurgent coffee bean botanical whiskey, La Colombe concentrated cold brew, Averna

Magic Margarita

Corazon blanco tequila infused with butterfly pea flower, agave, with a side of lime juice—*color changing!*

Schuykill River

Revivalist Equinox gin, grapefruit oleo, fever-tree tonic, oregano tincture

Smoke & Honey

Tres Agaves añejo tequila, lemon, grapefruit, honey, salt, Bahnez Espadin & Barril mezcal, Peychaud's bitters

OVC 4.4

vodka infused with hibiscus and pomegranate teas from Mrs. Robinson's, pomegranate liqueur, ginger syrup, lime, soda water