

# WINE

## RED

### Super Tuscan

Achille, Tuscany, ITA

\$12

### Pinot Noir

Stephen Vincent, North Coast California, USA

\$12

### Malbec

Almarada, Mendoza, ARG

\$14

### Cabernet Sauvignon

Laurent Reserva, Maipo Valley, CHL

\$13

## WHITE

### Pinot Grigio

Spinelli Estate, Abruzzi, ITA

\$10

### Sauvignon Blanc

Laurent Reserva, Valle del Itata, CHL

\$12

### Chardonnay

Leese-Fitch, San Joaquin Valley, California, USA

\$11

## SPARKLING & ROSÉ

### Prosecco

Mirabello, Prosecco, Veneto, ITA

\$10

### Rose

Brunn Blauer Zweigelt, Kamptal, AUT

\$12



Letty's Tavern  
201 E. State Street  
Kennett Square PA, 19348



Spring 2023  
#63

*wines are priced by the glass and are available by the bottle*

# BEER

## DRAFTS

**Wrong Crowd: The Borough** \$7

Pilsner, 16 oz, 4.1% abv

**Wrong Crowd: West Chester Lager** \$7

Pilsner, 16 oz, 4.3% 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

**SHOT AND A BEER** \$10

High Life & Evan Williams

# COCKTAILS

**\$15**

## CLASSIC

### Paper Plane

Montenegro, bourbon, Aperol, lemon

### Penicillin

blended scotch, ginger, honey, lemon, Laphroig floater

### Sazerac

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

### Brooklynite

Plantation dark rum, lime, honey syrup, Angostura

### Saturn

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

### Gin Sour

Revivalist Equinox gin, rosewater, lemon, Angostura, egg white

## SIGNATURE

### Arc Light

Resurgent coffee whiskey, La Colombe concentrated cold brew, Averna

### Magic Margarita

corazon blanco tequila infused with butterfly peaflower, agave syrup, with a side of lime juice—*color changing!*

### Barrel Aged Negroni

St. George Terroir gin, Bruto Americano, Carpano Antica, aged for three weeks in oak barrels

### Schuykill River

Fords gin, oregano tincture, grapefruit oleo, tonic

### Smoke & Honey

Vida mezcal, Tres Agaves añejo tequila, lemon, grapefruit, honey, salt, Peychaud's bitters

### OVC 4.4

As Simon and Garfunkel so elegantly put it, "Here's to you Mrs. Robinson..." Vodka infused with hibiscus and pomegranate teas from our neighbors at Mrs. Robinson's Tea House, pomegranate liqueur, house made ginger syrup, fresh squeezed lime, soda water