

## BOTTLED BEER

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- Coors Light**, Light Lager, Golden, CO, ABV: 4.2% **\$4**
- Michelob Ultra**, Light Lager, St. Louis, MO, ABV: 4.2% **\$4**
- Blue Moon**, Belgian White Ale, Golden, CO, ABV: 5.4% **\$6**
- Corona**, Pale Lager, Mexico, ABV 4.8% **\$6**
- Yuengling**, American Amber Lager, Pottsville, PA, ABV: 4.5% **\$4**
- Troegs Perpetual**, Imperial IPA, Hershey, PA, ABV: 7.5% **\$7**
- Troegs Seasonal**, Hershey, PA **\$MP**
- Rotunda Seasonal Sour** **\$MP**
- Heineken**, Euro Pale Lager, Nederland B.V., ABV: 5% **\$5**
- Guinness**, Stout, Dublin, Ireland, ABV: 4.3% **\$6**
- Stella Artois**, Euro Pale Lager, Belgium, ABV: 5% **\$6**
- White Claw** **\$6**

## GLASS WHITES

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5oz / 8oz

- Rosé**, Caves de Rauzan "Fleur" AOC, Bordeaux, France **\$10/\$16**
- Vermentino**, DOC, Olianias, Sardegna, Italy **\$10/\$16**
- Pinot Grigio Apostoli**, Venetian, Italy **\$10/\$18**
- Regaleali Bianco**, DOC, Tenuta Regalelai, Sicilia, Italy **\$10/\$16**
- Verdejo**, Vidal + Vidal, Rueda, Spain **\$10/\$16**
- Sauvignon Blanc**, The Better Half, Marlborough, New Zealand **\$10/\$16**
- Reisling**, Italo Cescon IGT, Venetian, Italy **\$11/\$17**
- Chardonnay**, Cambria, Katherine's Vineyard, California **\$11/\$17**
- Chardonnay**, 90+ Cellars "Lot 152", California **\$10/\$16**

## GLASS REDS

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5oz / 8oz

- Pinot Noir**, Fullerton "Three Otters", Oregon **\$12/\$20**
- Sangiovese Blend**, IGP, Centine Rosso, Toscana, Italy **\$10/\$16**
- Barbera d' Asti**, DOCG, Le Orme, Michele Chiarlo, Piemonte, Italy **\$11/\$17**
- Montepulciano d' Abruzzo**, DOC, Villa Medoro, Italy **\$11/\$17**
- Sangiovese**, DOCG, Alteo Chianti Classico Reserva, Donna Laura, Toscana, Italy **\$10/\$16**
- Merlot**, Boomtown by Dusted Valley, Walla Walla, Washington **\$12/\$20**
- Cabernet Sauvignon**, Routestock, Napa, California **\$16/\$25**
- Cabernet Sauvignon**, Vigilance, Red Hills, Lake County, California **\$11/\$17**

## COCKTAILS

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### Pineapple Bourbon Smash \$15

Croftwater Bourbon, Pineapple, Honey, Lemon & Thyme

### The Last Word \$14

Sipsmith Gin, Luxardo Maraschino, Green Chartreuse, Lime

### Rum Swizzle \$12

KLYR Rum, Cantons Ginger Liqueur, Pineapple, Orange, House Made Grenadine

### Greystone Summer Spritz \$11

House Made Limoncello, Vodka, Basil, Lemon Simple, Club Soda

### Espresso Martini \$14

Espresso, Borghetti Espresso Liqueur, Stoli Vanil Vodka

### Greystone Manhattan \$16

Greystone Single Barrel Knob Creek Rye, Antica, Amaro, Lemon Bitters, Ice Sphere

### Negroni Bianco \$15

Luxardo Bitter Bianco, Bottega Dry Gin, Tribuno Vermouth

### Paloma \$14

Don Julio Tequila Blanco, Agave, Rudy Red Grapefruit, Lime, Grapefruit Soda

### Berry Sangria \$10

### Prickly Pear Mule \$15

Western Prickly Pear Vodka, ABC Ginger Beer, Lime

## SPARKLING WINE

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### Cava Brut Rose \$8

Campo Viejo, Spain

### Prosecco \$8

Benvolio, Friuli, Italy

### Sparkling Brut \$7

Pascual Toso, Mendoza, Argentina

### Moscato D'Asti \$8

DOCG, Ruffino Piedmonte



Check out our Draft Menu on:



*Greystone Public House has adopted the "Living Wage" Initiative to bring equality to kitchen staff wages. In lieu of increasing all menu prices, a service charge of 2% will be applied to all food purchases. You will find this at the bottom of your bill. This will be distributed directly to our Culinary Staff Members.*