

BOTTLED BEER

- 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**
Wyndridge Cider **\$6**
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

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, Ferrari Carano, Sonoma Valley, California **\$11/\$17**
Chardonnay, 90+ Cellars "Lot 152", California **\$10/\$16**

GLASS REDS

5oz / 8oz

- Pinot Noir**, Row 503, Oregon **\$12/\$20**
Sangiovese Blend, Trambusti Riserva, Toscano, Italy **\$10/\$16**
Barbera d' Asti, DOCG, Le Orme, Michele Chiarlo, Piemonte, Italy **\$11/\$17**
Montepulciano d' Abruzzo, Terre dei Nobili, 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, Textbook, Napa, California **\$16/\$25**
Cabernet Sauvignon, Vigilance, Red Hills, Lake County, California **\$11/\$17**

COCKTAILS

Autumn Sour \$14

Blue Coat Barrel Aged Gin, Aperol, Rooibos Tea Syrup, Lemon, Egg White

The Last Word \$14

Sipsmith Gin, Luxardo Maraschino, Green Chartreuse, Lime

Peach Mule \$15

Hidden Still Spiced Rum, Peach Syrup, Lime, Ginger Beer

Torched Rosemary Pear Martini \$15

Absolut Pear Vodka, Amaro Nonino, Licor 43, Pear Puree, Lemon, Torched Rosemary

Espresso Martini \$14

Espresso, Borghetti Espresso Liqueur, Holla Vanilla Vodka

Greystone Manhattan \$16

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

Greystone Old Fashioned \$16

Hidden Still Select Greystone Single Barrel Bourbon, Demerara Syrup, Lemon Zest, Ice Sphere

Pear Ginger Margarita \$14

El Tesoro Blanco, Canton's Ginger Liqueur, Pear Puree, Lime, Ginger Syrup, Candied Ginger, Salt Rim

Apple Cider Sangria \$10

Bartender's Seasonal Selection \$MP

Ask Your Server Or Bartender For Today's Selection

SPARKLING WINE

Cava Brut Rose \$8

Campo Viejo, Spain

Prosecco \$8

Benvolio, Friuli, Italy

Sparkling Brut \$7

Pascual Toso, Mendoza, Argentina

Moscato \$8

Chiarle, Piemonte, Italy



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.