

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**
- Brewdog Non-Alcoholic** **\$6**

GLASS WHITES

5oz / 8oz

- Rosé**, Caves de Rauzan "Fleur" AOC, Bordeaux, France **\$10/\$16**
- Vermentino**, DOC, Olivas, 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 **\$14/\$20**
- Sangiovese Blend**, Trambusti Riserva, Toscana, 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

Greystone Sour \$15

Blue Coat Barrel Aged Gin, Lazzaroni Amoretto, Lemon, Simple, Egg White

The Last Word \$14

Sipsmith Gin, Luxardo Maraschino, Green Chartreuse, Lime

Mezcal Penicillin \$16

Montelobos Organic Mezcal, Canton's Ginger Liqueur, Lemon, Honey Ginger Syrup, Fosforo Mezcal

Espresso Martini \$14

Espresso, Borghetti Espresso Liqueur, Holla Vanilla Vodka

Greystone Manhattan \$16

Hidden Still Greystone Single Barrel Select Bourbon, Antica, Amaro, Lemon Bitters, Ice Sphere

Greystone Old Fashioned \$16

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

Red Sangria \$10

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.