

LOUNGE MENU

ENTICING STARTERS

Banh Mini 3/6/9 pcs	12./18./24.
pork belly, cucumber jalapeño relish, hoisin sauce	
Tuna Sliders 3/6/9 pcs.	12./18./24.
tuna tartare on parker house rolls with a cucumber-sesame salad	
Mushroom & Onion Tart	
gin bacon, blue cheese, frisee, botanical vinaigrette, herb oil	11.
House made Kielbasa	
roasted oyster mushrooms, radishes, arugula, mustard caviar	12.
Chicken & Mushroom Cigars	8.
chicken confit, ricotta garlic dip, lemon zest	
Kobe Steak a la Primavera	14.
radishes, pearl onions, snap peas, chive pasta, sauce ver jus	
Crispy Oysters	12.
citrus, shelling bean salad, saffron sauce	
Salami Jalapeño Poppers	9.
jalapeño, goat cheese, buttermilk dressing	
Pull Apart Pork Sticky Buns	
sweet dough, pork confit, brown sugar spice glaze	9.
Pickle plate	6.
house pickled veggies	
Hand cut French fries with ravigote sauce	5.
Sweet Potato Fries with ravigote sauce	5.

ARTISAN CHEESE SELECTION

with house made accompaniments	4.50 each
Red Hawk Pasteurized Cow, California	
Landaff Raw Cow, New Hampshire	
Lincoln Log Pasteurized Goat, Michigan	
Stilton Pasteurized Cow, England	
Mount Tam Pasteurized Cow, California	
L 'Amuse Gouda Pasteurized Cow, Holland	

PS7's BURGERS

The PS7's Burger	10.
served on a house-made brioche bun with L.T.O. and pickle toppings: bacon, wild mushrooms (\$1.50) gruyere, provolone, cheddar, blue cheese (1.00), sautéed onions (.50)	
Chefs Choice	12.
house cured bacon, fried egg, gruyere and roasted tomatoes	
Big Drew	12.
onion rings, bacon, coleslaw, cheddar cheese, steak sauce	
Chu on This	12.
banh mi pork belly, pickled veggies, cucumbers, hoisin aioli, ginger relish	

FAVORITE SANDWICHES

The Peoples Half smoke	12.
a pair of our famous house-made half smoke hot dogs, white veal chili, aged cheddar cheese, chives, dijon mustard	
The Funguy Sammy (V)	10.
roasted portabella, goat cheese, garlic confit, arugula	
OMFG Dip	12.
porchetta, caramelized onions, gruyere, country bread, smoked jus	
"Primanti Brothers" Special	9.
our creative spin on the Pittsburgh favorite, with soppressata, pepper slaw, fried egg, provolone and topped with French Fries	

UNTRADITIONAL TOPPED FLAT BREADS

Philly Style	11.
slow roasted pork, broccoli rabe pesto, pecorino, sesame seed	
Chicken & Mushroom	11.
chicken confit, truffle white bean puree, onion conserve, mushroom, pecorino	
Nutty Goat (V)	11.
walnut butter, goat & gouda cheese, arugula, toasted shallots	

BEER

DRAFT

Avery IPA , Avery Brewing Co., Boulder, CO	6.
Fat Tire Amber Ale , New Belgium Brewery, Fort Collins, CO	7.

CANS

Miller High Life , Milwaukee, WI	3.
Dale's Pale Ale , Oskar Blue Brwery, Colorado	6.
Boont Amber Ale , Anderson Valley, Boonville, CA	5.5

BOTTLES

Miller Lite , USA	4.
Amstel Light , Amsterdam, Netherlands	5.
Lager , Brooklyn Brewery, Brooklyn, NY	5.
Yuengling Lager , Yuengling Beer Co., Pottsville, PA	5.
Flying Dog Farmhouse IPA , Flying Dog Brewery, Frederick MD,	6.
Bell's Two Hearted Ale , Bell's Brewery, Kalamazoo, MI	6.
Bell's Oberon Ale , Bell's Brewery, Kalamazoo, MI	6.
Victory Prima Pils , Victory Brewing Co., Downington, PA	5.
Dreamweaver Unfiltered Wheat , Tröegs Brewing Co, Harrisburg, PA	5.

BOTTLES TO SHARE

Curieux , Bourbon Barrel Aged Tripel, Allagash, Portland, ME (750 ml)	22.
Bourbon Barrel-Aged Imperial Stout , Schlafly, St. Louis MO (750 ml)	20.

LOUNGE MENU

HAND-CRAFTED COCKTAILS

Please be patient as these drinks may take a few extra moments due to the care put into making them

What's up Doc? 12.

Bluecoat Gin + St. Elizabeth Dram + carrot all spice + citrus

Pete's pickled Martini 12.

Vodka or Gin + house pickled Cuban hat peppers

Gnome's Water 10.

Hendrick's Gin + cucumber water + citrus + lavender syrup

Upside down Greyhound 10.

Plymouth Gin + St. Germain + grapefruit + citrus salt

Mexican Switch Blade 11.

Siembra Azul Tequila + cilantro/coriander + lime

"Topic: The Margarita?" 9.

Milagro Silver + Tropical Tea + lime + citrus salt

Smashberry 9.

Dolin Blanc + strawberry + rhubarb bitters + sparkling wine

g.H. Sazerac 10.

Old Overholt Rye + Kübler Absinthe + shiraz syrup

Kentucky Fashion 12.

Redemption Rye + mint + peach bitters

The boiler Room 11.

Bulleit Bourbon + lemon + Fat Tire

Recovery Blues AKA "the Cure" 7.

Miller High Life + Domaine de Canton + ginger

Situation Rum *after hours* 10.

Chairman's Reserve Rum + lime + coconut espuma

Daily Season Punch 7.

Ask for daily selection

100 CALORIE COCKTAILS

Tighten the Beltway 11.

Bluecoat Gin + grapefruit + ginger

The Chile Flip 11.

Stoli Pomagranik + lemon + Kashmiri Chiles

SPARKLING / ROSÉ WINE

Gruet Sparkling Rosé, Chardonnay, Pinot Noir, New Mexico	11.
Paul Louis Brut Blanc de Blancs, Chardonnay, France (NV)	9.
Conde de Subirats Cava, Macabeo, Parrellada, Chardonnay, Spain (NV)	10.

WHITE WINE

2010 Pinot Gris J Vineyards, Sonoma County, CA	10.
2011 Sauvignon Blanc Elizabeth Spencer, Mendocino, CA	10.
2010 Vouvray, Jean Dumont, Vouvray Controlee, France	8.
2007 Chardonnay Cobblestone, Arroyo Seco, Monterey	12.
2010 Chardonnay, Lioco Unoaked, Sonoma County, CA	12.
2010 Rose, Palais Privé, Bonnieux, France	12.
2011 Riesling (dry) Ravines, Finger Lakes, NY	11.

RED WINE

2010 Pinot Noir Bell Gloss Meiomi, Sonoma County, CA	12.
2008 Rioja Lorinon Crianza, Spain	10.
2009 Cabernet Sauvignon, Stix, Alexander Valley, CA	14.
2009 Sangiovese Podere Guiggilo, Toscana, Italy	10.
2009 Malbec Bautista Simona, Mendoza, Argentina	9.
2010 Cote du Rhône Texier, Rhone, France	11.