



BAR & LOUNGE

Winter
2023

COCKTAILS

FDR's Victory tito's, black tea, passion fruit syrup, lemon	14
1321 Locust thyme infused st. germaine, grapefruit, prosecco	14
Boo Boo Hoff zaya grand reserva, laphroaig, dolin rouge de chambrey, angostura bitters	20
Blinders del maguey vida, jalapeño infused tequila, lime, simple syrup	17
The Volstead Act <i>(Our clarified version of a Negroni)</i> beefeater, dolin rouge de chambrey, campari, grapefruit bitters	17
Blind Tiger rhum barbancourt reserve, ginger lemongrass syrup, acid adjusted pineapple, grapefruit, luxardo maraschino, kafir lime leaf	17
Jake Walk brown butter washed bourbon, simple syrup, angostura bitters, clove smoke	17
Clover Club <i>(Created in the Bellevue Hotel around the turn of the 20th Century in honor of the gentleman's group "The Clover Club")</i> bluecoat, lemon, egg white, raspberry syrup	15
1919 <i>(Choice of Shaken or Stirred)</i> olive oil washed gin, dolin dry de chambrey, olive brine, basil essence, blue cheese olives	20
Al Capone knobb creek rye, carpano antica, cynar, bitters blend, burnt orange	18
The Cat's Meow tito's, kapali, espresso, vanilla syrup, chocolate bitters	17
Zero Proof G&T <i>(Non-Alcoholic)</i> ritual gin, fever tree tonic, rosemary, juniper berries	12

BEER BY THE BOTTLE

Bud Light	7
Michelob Ultra	7
Miller Lite	7
Yuengling Lager	7
Corona	8
Heineken	8
Yards IPA	9
Yards French Toast Bites	9
White Claw Lemon	9

XIX Hours of Operation

Tuesday-Saturday

3pm-12am

Food Service

3pm-10pm

Happy Hour

Tuesday-Friday

3pm-6pm



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INDULGENT

SMALL PLATES

Duo of Spreads (V) 13
hummus, sundried tomato pesto,
pickled veg, grilled naan

Crispy Brussel Sprouts (V) 10
garlic butter, lemon zest,
parmesan

PEI Mussels 17
roasted pearl onion, shaved
fennel, fried garlic, beef lardons,
saffron lyonnaise sauce, grilled
ciabatta

Crispy Calamari 17
fried long hots and marinara

Pork Belly Bao 13
sweet & sour glazed pork belly,
kimchi slaw, sesame seeds

Cheesesteak Eggrolls 16
spicy ketchup and cheese whiz

FLAT BREADS

Brotherly Love Flatbread 18
pepperoni, hot coppa, shredded
fontina, long hot peppers, spicy
marinara

**Heirloom Cherry Tomato &
Smoked Mozzarella (V)** 16
basil pesto spread, balsamic
glaze

Menu Created
By
Tynajai Bernard
Chef de Cuisine

SALADS

Add sustainable protein: Chicken 8,
Shrimp 8, *Steak 10

Brussel Sprout & Romaine Salad 12
crispy brussel sprouts, romaine,
bleu cheese, bacon, red onion,
cherry tomatoes, herbed buttermilk
dressing

Honey Spiced Beet Salad 14
hot honey tossed rainbow beets,
toasted pistachio, shaved fennel,
spring mix, shaved parmesan

SANDWICHES

served with fries,
parmesan truffle fries (\$2) or house salad

***Grass Fed Burger** 18
aged white cheddar, bibb lettuce,
jersey tomatoes, bacon jam, toasted
brioche bun

Spicy Grilled Chicken 17
gochujang spiced chicken, carolina
fennel slaw, mayo, bread and butter
pickles, toasted brioche bun

ENTREES

Potato Gnocchi (V) 21
butternut squash, arugula, toasted
pine nuts, roasted fennel, pesto
peppercorn madeira cream

Add sustainable protein: Chicken 8,
Shrimp 8, *Steak 10

Bellevue Crab Cake 29
crab cake, coconut curry rice,
shaved root veg salad, Szechuan
glaze, toasted coconut flakes

Steak Frites 30
marinated flat iron steak, french
fries, watercress salad, merlot demi,
café de paris butter

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.

A 20% gratuity is added to all checks with parties of 6 or more