

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**

Non-Alcoholic **\$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/\$16**

Pinot Grigio Lillie's, Lake County, California **\$11/\$17**

Regaleali Bianco DOC, Tenuta Regalelai, Sicilia, Italy **\$10/\$16**

Verdejo Vidal + Vidal, Rueda, Spain **\$10/\$16**

Sauvignon Blanc The Better Half, Marlborough, New Zealand **\$11/\$17**

Sauvignon Blanc Lillie's, Lake County, California **\$11/\$17**

Reisling Italo Cescon IGT, Venetian, Italy **\$11/\$17**

Chardonnay Lillie's, Lake County, 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, 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 Langtry Farms, Tephra Ridge, California **\$16/\$25**

Cabernet Sauvignon Vigilance, Red Hills, Lake County, California **\$11/\$17**

COCKTAILS

Greystone Old Fashioned \$16

David E Smith Bourbon, Demerara, Lemon Twist

Greystone Manhattan \$16

David E Smith Bourbon, Avena Amaro, Antica, Lemon Bitters

Espresso Martini \$13

Espresso, Espresso Liqueur, Holla Vanilla Vodka

Greystone Margarita \$8

Jose Cuervo Silver, Lime Juice, Agave

Add a Flavor: Strawberry, Mango, or Make it Spicy \$2

Boulevardier \$16

Bulleit Bourbon, Campari, Sweet Vermouth

The Orange Glow \$8

Tanqueray, Dry Vermouth, Orange Bitters

Applejack Sazerac \$14

Laird's Applejack, Maple Syrup, Peychaud's Bitters, Absinthe Wash

Seasonal Sangria \$10

Seasonal Mocktail \$6

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.