

WHISKEY

Barrel 21 Distillery White Tail Bourbon

State College, all PA grains, 90 proof

Woodford Reserve Straight Bourbon

Kentucky, silky smooth favorite, 90 proof

Wigle Distillery Small Cask Rye

Pittsburgh. James Beard Award, 84 proof

Glenmorangie Single Malt Scotch

Mellow & delicate, aged 10 years, 86 proof

Dewar's Ancestor Blended Scotch

40 grains married in oak, aged 12 years, 80 proof

Our Favorite Whiskey Cocktails

Rye Manhattan with Traverse City Cherries

White Tail Bourbon Old-Fashioned

Dewar's Rob Roy, preserved lemon

Woodford Bourbon Espresso, egg froth

GIN

Blue Coat American Dry

Philadelphia, juniper and citrus aromas, 94 proof

Bluebird Distilling Juniperus

Philadelphia, cucumber and evergreen, 90 proof

Big Spring Spirits 7 Governors

Bellefonte, 100% corn, 94 proof

Our Favorite Gin Cocktails

Dirty Blue Coat Martini, onion or olive

Big Spring Mischievous Maple Martini

Juniperus and Tonic, preserved lemon

VODKA

Boyd and Blair

Pittsburgh, PA grown potatoes, 80 proof

Big Spring Spirits

Bellefonte, PA corn and grains, 80 proof

Our Favorite Vodka Cocktails

Boyd and Blair Sour, preserved lemon, and egg froth

Big Spring Spirits Pear-ty Thyme

Boyd and Blair Blood Orange Cosmo

RUM/TEQUILA

Big Spring Spirits Silver Rum

Bellefonte, pot-distilled, 80 proof

Barrel 21 Distillery Spiced Rum

State College, Caribbean molasses, 80 proof

Big Spring Spirits Coconut Rum

Bellefonte, 70 proof

Espolon Tequila Blanco

Jalisco, 100% blue agave, 80 proof

Maguery Vida de San Luis Del Rio Mezcal

Oaxaca, twice distilled, 84 proof

Our Favorite Rum and Tequila Cocktails

Coconut Rum Fresh Lime Rickey

Silver Rum Apple Delight

Spiced Rum Moscow Mule

Tequila Mojito Caliente

Mezcal Cadillac Margarita

APERITIF/LIQUEUR

Amaretto DiSaronno

Godmother, with vodka

Aperol

Prosecco Spritz

Campari

Blue Coat Negroni, with gin and vermouth

Cream Bourbon, Big Spring Spirits Talleyrand

Mudslide, Kahlua and vodka

Christian Bros. Sacred Bond Brandy

Cherry Cobbler, with whisky cherries and soda

Drambuie

Dewar's Rusty Barn Nail

Five Saints Blood Orange

Ruby Red Spritz

Grand Marnier

Classic Red Lion with gin, citrus

Kahlua

Toasted Almond, with almond cream

Limoncello, Barrel 21 Distillery

Lemon Spritz

Pernod

Pastis

Remy Martin 1738 Accord Royal Cognac

Romana Black Sambuca

Sazerac, with bourbon and bitters

BREWS

IN CANS/BOTTLES

Otto's Brewery, State College

Keewaydin Cider - Slab Cabin IPA - Red Mo

Apricot Wheat - Spruce Creek Lager

Axemann Brewery, Bellefonte

Blue Stripe Kolsch

ON TAP

Otto's Black Mo Stout and Slab Cabin IPA

FARM INSPIRED & SPIRIT FREE

Rosemary Hibiscus Spritz

with fresh rosemary, ginger beer, and soda

The Red Head

with ginger and orange shrubs, and tonic

Sparkling Apple

cider with ginger shrub, and farm juice

Ginger Tea

sun tea with Windswept honey & ginger shrub

Mix and Mate with Tait Farm Shrubs

Shrub Mate: Ginger ~ Orange ~ Raspberry

Mix: Farm Juice ~ Soda ~ Tonic ~ Sparkling Cider

WHITE WINE GRAPES

Pinot Grigio

Coppola Roso and Bianco, CA 35/10
Light, refreshing, no oak. Pairing: light fish, appetizers

Riesling/Gewurztraminer

Chateau Ste. Michele Riesling, WA 32/10

Bright fruit, minerality. Pairing: salty, spicy

Dr. Konstantin Frank Gewurztraminer, NY 40

Dry with lively acidity. Pairing: spicy and aromatic

Sauvignon Blanc

Sterling Vineyards, Napa Valley, CA 32/10

Crisp, light bodied. Pairing: anything green, goat cheese

Hanna, Russian River Valley, CA 48

Citrus and Vanilla. Pairing: vegetables and salad greens

Chardonnay

Chateau Ste. Michelle, WA 35/10

Juicy citrus, subtle oak. Pairing: chicken, fish

Clos du Val, Carneros, CA 45

Buttery, French Oak. Pairing: salmon, Bleu cheese

Stag's Leap Karia, Napa Valley, CA 80

Silky oak, full-bodied. Pairing: trout, duck, fish

*Guest Appearance

Sparkling...for the perfect celebration!

Paul Kornell Brut, CA 50

Racy acidity, elegant. Chardonnay with a touch of Pinot Noir

Mumm's Napa Brut Rose, CA 50

Pink coral, fun! Pinot Noir with a touch of Chardonnay

La Marca Prosecco, Teviso, Italy 35/14

Crisp, floral

RED WINE GRAPES

Pinot Noir

Bogel Vineyards, CA 35/10

Light and Perfumed. Pairing: chicken, pasta

Chateau St. Jean, Sonoma, CA 40

Classic style, soft with vanilla. Pairing: fatty fish

La Crema, Willamette Valley, WA 70

Balances, plush tannins. Pairing: pork, beef, game

*Guest Appearance

Sangiovese/Zinfandel

Lava Cap Sangiovese, El Dorado Sierra Foothills, CA 60

Everyone wine! Pairing: lamb, meat tomato sauces, pasta

Girard Old Vines Zinfandel, Napa Valley, CA 60

Rich, intense, oaked, great fruit. Pairing: mushrooms, braises

*Guest Appearance

Syrah

McNary Vineyard Syrah, Horse Heaven Hills, WA 45

Lewis & Clark Expedition, big tannins, Pairing: grilled anything

Montes Alpha, Colchagua, Chile 48

Aromatic black fruits, smooth tannins. Pairing: grilled anything

Nyer's Sage Canyon Red, Nappa Valley, CA 65

Sumptuous blend of Rhone grapes. Pairing: grilled anything

Bordeaux Grapes

Columbia Winery Cabernet Sauvignon, WA 35/10

Smooth tannins, bold. Pairing: garlic, lamb, braised beef

Vina Robles Cabernet Sauvignon, Central Coast CA 55

Old World class, nice tannins. Pairing: fattier steak, portobello

Hermann J Wiemer Cabernet Franc, Finger Lakes 65

Medium-bodied, soft tannins. Pairing: very food friendly

Casa Natal Reserva Malbec, Mendoza, Argentina 40/10

Bold ripe fruits, lively finish. Pairing: chicken, pork, duck

Concha y Toro Gran Reserva Malbec, Chile 42

Sweet tannins, true to the grape. Pairing: lamb, duck

Elyse Merlot, Napa Valley, CA 50

Creamy, firm tannins, bold. Pairing: any meat, cheese, fruit

Gundlach Bundschu Mountain Cuvee, Sonoma, CA 45

Lively, medium-bodied, silky tannins. Pairing: meats, Bleu

RE Farm Café carefully selected vintners that not only make great wine, but also use sustainable farming and production methods. All are either in the process of or have already completed formal sustainability certification. Sustainable vineyards and wineries conserve water and energy, maintain healthy soil, protect air and water quality, enhance relations with employees, preserve local ecosystems and wildlife habitat, and improve the economic vitality of their communities.

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The wines are listed from light bodied and uncomplicated to full bodied and complex.

The recommended food pairings should be perfect for any palate...but yours is just not any palate. Discover your own favorite match!

***Guest Appearance** – This week's best value buys, please ask your server!