ARTBAR

art + eat + retreat

MENU

SHAREABLES

PRETZEL BITES *(v)* **9**
brown mustard

CILIEGINE MOZZARELLA *(v)* **13**
basil tomatoes | aged balsamic | crostini

BUFFALO CHICKEN EMPANADAS 13
blue cheese sauce

BACON & JALAPEÑO CHICKEN BITES *(gf)* **13**
spicy habanero honey

ASIAN SPICED HOUSEMADE MEATBALLS 12
sriracha aioli

ROASTED CHICKEN WINGS *(gf)* **16**
choice of honey habanero, bbq or buffalo
ranch & celery

ANGUS SLIDERS 14
angus beef | sharp cheddar | caramelized onion
lettuce | tomato | homemade spiced pickles

ARTISANAL MEAT & CHEESE BOARD 20
italian meats | roasted red pepper | olives
marinated artichoke | dill-havarti cheese
blueberry-stilton cheese | aged beemster gouda

SWEETS

WARM CHOCOLATE BROWNIE 8
raspberry sauce

(v) vegetarian • (vg) vegan • (gf) gluten-friendly •

well-being dish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if any person in your party has a food allergy. A 20% service charge will be added for parties of six or more.

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COCKTAILS

At Sonesta Hotels & Resorts, every detail is thoughtfully curated—including our branded cocktails, which embody the natural elements that shape the world around us. From bold and fiery to smooth and refreshing, each drink is crafted to reflect a unique energy, enhancing the guest experience one sip at a time.

GOLDEN HORIZON 17

patron silver | liquor 43 | lime juice liquid alchemist passion fruit syrup

LAVENDER BLISS 16

tito's handmade vodka | lemon juice hipstirs lavender haze syrup | sugar rim

ESPRESSO ECLIPSE MARTINI 16

chopin potato vodka | borghetti espresso liqueur finest call espresso martini mix | kahlua

HARVEST RETREAT OLD FASHIONED 16

jack daniel's | liquid alchemist apple spice syrup angostura cocoa bitters

FEISTY GLOW SPICY MARGARITA 16

hornitos tequila | liquid alchemist simple syrup lime juice

CRIMSON DISCOVERY 16

hendrick's gin | lemon juice | absinthe liquid alchemist pomegranate grenadine cucumber slice

BREEZE & BOTANICALS MOJITO 16

bacardi anejo cuatro rum | lime juice | liquid alchemist simple syrup | club soda | mint cucumber slice

TIMELESS MIDNIGHT MANHATTAN 16

maker's mark bourbon | hipstirs old fashioned syrup

ZERO PROOF

BUZZ-FREE LAVENDER BLISS 8

ritual zero proof gin | hipstirs lavender haze syrup lemon juice | sugar rim

DRY CRIMSON DISCOVERY 8

ritual zero proof gin | lemon juice liquid alchemist pomegranate grenadine absinthe | cucumber slice

FAUX FIESTA GLOW SPICY MARGARITA 8

ritual zero proof tequila | lime juice liquid alchemist simple syrup

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LOCAL BEER

YUENGLING 8
pottsville, pa | lager | *4.5%*

DOWNEAST 8
boston, ma | seasonal cider | *varies*

VICTORY BREWING GOLDEN MONKEY 9
downtown, pa | belgian tripel | *varies*

LOVE CITY ERASERHOOD 9
philadelphia, pa | new england ipa | *7.2%*

BOTTLED / CANNED

BUD LIGHT 7 *4.2%*

COORS LIGHT 7 *4.2%*

VOODOO RANGER IPA 8 *7.0%*

HEINEKEN 8 *5.0%*

CORONA EXTRA 7 *4.6%*

CORONA PREMIER 8 *4.0%*

FAT TIRE ALE 8 *5.2%*

GUINNESS 9 *4.2%*

STELLA ARTOIS 8 *5.0%*

ANGRY ORCHARD HARD CIDER 7 *5.0%*

HIGH NOON VARIETIES 7 *5.0%*

DRAFT

MICHELOB ULTRA 7 *4.2%*

MODELO ESPECIAL 7 *4.4%*

YARDS IPA 9 *7.0%*

SAMUEL ADAMS SEASONAL 8 *varies*

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WHISKEY, BOURBON & SCOTCH

WILD TURKEY BOURBON 14
BULLEIT RYE WHISKEY 15
KNOB CREEK RYE 15
MAKER'S MARK BOURBON 15
BASIL HAYDEN WHISKEY 14
WHISTLE PIG RYE 6YR 17
JIM BEAM WHITE 13
WOODFORD RESERVE 16
DEWAR'S 12YR SCOTCH 14
GLENLIVET 12YR SCOTCH 16
BALVENIE 12YR SCOTCH 16

WINES

	GLS	BTL
BUBBLES		
la marca **PROSECCO** *veneto, italy*	15	60
WHITE & ROSÉ WINES		
martin ray **ROSÉ** *cailfornia*	13	52
kettmeir **PINOT GRIGIO** *trentino, italy*	17	68
sol real **VINHO VERDE** *minho, portugal*	13	52
bulletin place **SAUVIGNON BLANC** *south eastern, australia*	13	52
chalk hill **CHARDONNAY** *napa valley, california*	15	60
eos **CHARDONNAY** *central valley, california*	13	52
RED WINES		
belle glos balade **PINOT NOIR** *sonoma, california*	18	72
carmel road **PINOT NOIR** *cafayate valley, argentina*	15	56
neilson **PINOT NOIR** *santa barbara, california*	15	60
quilt threadcount **CABERNET SAUVIGNON** *sonoma coast, california*	17	68
bulletin place **MERLOT** *south eastern, australia*	13	52
cline farmhouse **RED BLEND** *central california*	13	52

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