



FIRST QUARTER

- ASSORTED OLIVES IN OLIVE MARINADE (VG) 13
spiced nuts, marinated mozzarella with lavash and grilled bread
- ROASTED GARLIC HUMMUS (VG) 12
roasted vegetables, naan
- MITTANY LION CHILI 13 cup | 18 bowl
a blend of pork, beef, veal, mushroom, beans and vegetables
- HAPPY VALLEY FARMS JUMBO CHICKEN WINGS 6 for 15 | 12 for 25
blue cheese dip, celery, choice of sauce:
BUFFALO | HONEY SRIRACHA | BBQ

SECOND QUARTER

- MIXED GREENS (GF / VG) 10
japanese cucumber, baby carrot, tomato, spicy honey mustard dressing
- TUNA POKE SALAD 16
cucumber carpaccio, greens, citrus sesame dressing

SMALL BUT BOLD

- “GAMBAS AL AJILLO” 18
jumbo shrimp with garlic, olive oil, lemon, grilled bread
- BISON MEATBALLS 15
lightly spicy herb pomodoro sauce, garlic bread
- THREE CRAB CAKES 20
avocado mousse, tomato salad, crispy tortillas
- BRAISED PORK BELLY 16
cannellini bean puree, crispy candy bacon, honey sage glaze
- FRIED CRISPY SQUID (GF) 15
citrus garlic dip, parsley, shishito peppers

BETWEEN THE BUNS

- TRIPLETT'S 8 OZ ANGUS BEEF CHUCK & BRISKET BURGER 18
bourbon bacon onion jam, peppered crispy bacon, crispy onion, clover creek blue cheese, lettuce, toasted brioche bun
SERVED WITH SHOESTRING TRUFFLE FRIES
- IMPOSSIBLE BURGER 15 (VG)
toasted bun, watercress mayo, lettuce, tomato, avocado, cabbage slaw
SERVED WITH FRIED SWEET POTATO
- CORNED BEEF AND PASTRAMI 18
layered with sauerkraut, Swiss cheese, Russian dressing, peppered bacon on toasted rye bread,
SERVED WITH FRIED SWEET POTATO
- HOUSE-BAKED CROISSANT STUFFED WITH CHICKEN SALAD 16
cranberry dressing and baby arugula
SERVED WITH SHOESTRING TRUFFLE FRIES

* TOFU SUBSTITUTES AVAILABLE

Consuming undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please inform us of any dietary restrictions, so we may do our best to accommodate your needs.

(GF) Gluten-Free | (VG) Vegetarian

COCKTAILS

PINEAPPLE MULE 12

ketel one vodka, pineapple juice, fresh lime juice and mint topped with ginger beer

SMOKED COLONIAL DUTCH 14

makers mark bourbon, local maple syrup, orange bitters, muddled orange and bordeaux cherry

CLASSIC MARGARITA 12

jimador gold reposado, triple sec, fresh lemon & lime juice, lime wedge and fresh fruit garnish

PINK NITTANY 12

titos vodka, triple sec, fresh lime juice, cranberry and local honey, lime wheel garnish

SHADES OF PURPLE 16

empress 1908 gin, dry vermouthe, fresh lemon juice, orange bitters, topped with fever tree grapefruit, orchid and orange peel garnish

TEMPERANCE
(ZERO PROOF)

GETTING HEATED 9

sliced jalapeños mixed with lime juice, agave, orange juice and coconut milk

RASPBERRY PINEAPPLE CRUSH 9

fresh lemon juice, mixed with raspberry syrup, pineapple juice, smashed raspberries and lemons

BLUE THUNDER 9

lemonade and starry mixed with blue raspberry syrup topped with energy drink

BEER

WINES
BY THE GLASS

DRAFT

Axemmann Brewing - Blue Stripe* 6

Seasonal Craft Beer* 7

Boal City Brewing - West Coast IPA* 7

BOTTLE / CANS

Robin Hood Brewing - Seasonal Wheat* 7

Robin Hood Brewing - Bulls IPA* 7

Boal City Brewing - Hefeweizen* 7

Boal City Brewing - Blonde Ale* 7

Axemmann Brewing - Titan Stout* 8

Axemmann Brewing - Blue Stripe* 6

Cinderlands Brewing - Squish Hazy Pale Ale* 8

Coors Light 6

Bud Light 6

Miller Light 6

Yuengling 6

Stella Artois 7

Michelob Ultra 6

Corona Premier 7

Modelo Especial 7

Corona 7

Blue Moon 6

o.o Heineken (non-alcoholic) 7

SPARKLING / WHITE

Avissi Prosecco (187mL) 12

Chandon Brut Rosé (187mL) 18

Moet & Chandon Imperial (187mL) 24

Wines of Coppola / Chardonnay / CA 12

J. Lohr Chardonnay / Monterey, CA 14

Gabbiano Pinot Grigio / Italy 9

J. Lohr White Bay Riesling / Monterey 11

Squealing Pig Rosé / Australia 11

Daou Sauvignon Blanc / Paso Robles, CA 18

Silver Moki Sauvignon Blanc / Marlborough 12

RED

The Calling Cabernet / Paso Robles, CA 20

Franciscan Cabernet / CA 12

Altos Malbec / Mendoza 11

J. Lohr Merlot / Paso Robles, CA 12

Riporta Montepulciano D'Abruzzo / Italy 15

Wines of Coppola Pinot Noir / CA 12

* LOCAL PENNSYLVANIA BREWERY



TRIPLETT'S

DESSERT

CHOCOLATE BERRY LAYER CAKE (GF / V) 14

chocolate cake, fudgy berry filling, topped with berry compote and dusted with powdered sugar

THE TASTY TRIPLETTS (GF) 12

macaron trio filled with red wine ganache, whipped vodka lemon curd, and amaretto caramel

SPICED WHITE CHOCOLATE MOUSSE (GF) 12

infused with cinnamon, nutmeg and allspice, topped with caramel and maple walnuts

ICE CREAM TRIO 12

mix and match some of your favorite flavors from the penn state berkey creamery