



# happy hour menu

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## on tap

4 dollar drafts

**Yuengling Traditional Lager** 5

american amber lager / 4.5%  
pottsville, pa

**Guinness Nitro Draught** 6

irish dry stout / 4.2%  
dublin, ireland

**Blue Moon Belgian White** 6

witbier / 5.4%  
denver, co

**Miller Lite** 5

american light lager / 4.2%  
milwaukee, wi

5.50 dollar drafts

**Brewery Ommegang Abbey Ale** 8

belgian dubbel / 8.2%  
cooperstown, ny

**Tröegs Prpetual IPA** 7

american ipa / 7.5%  
hershey, pa

**Sierra Nevada Pale Ale** 6

american pale ale / 5.6%  
chico, ca

**Allagash White** 7

witbier / 5.2%  
portland, me

**Funk Citrus IPA** 8

american ipa / 6.7%  
emmaus, pa

**Great Lakes Eliot Ness** 6

american amber lager / 6.1%  
cleveland, oh

**Evergrain Joose Juicy** 8

new england ipa / 6%  
camp hill, pa

**Cigar City Florida Cracker** 7

witbier / 5.5%  
tampa, fl

**Neshaming Creek J.A.W.N. Juicy Ale** 6

american pale ale / 5.2%  
croydon, pa

**Half Acre Beer Daisy Cutter** 7

american pale ale / 5.2%  
chicago, il

**Von Trapp Bohemian Pilsner** 7

czech pilsner / 5.4%  
stowe, vt

**Seasonal Sour** 7

ask server about current offering

## classic cocktails 8

Martini, Negroni, Old Fashioned, Daquiri

## house select wine 8



# happy hour menu

## social plates 9

### Notch Chicken Wings 13

szechuan lemon pepper rub  
Notch ranch dip

### Sauteed Pork Dumplings 12

mushroom ponzu, caramelized  
shiitake, crispy ginger, chili threads 🌶️

### Crispy Sweet Potato Dumplings 10

sweet soy emulsion, kimchi aioli (V)

### Crab Fritters 14

soy glaze, kewpie mayo, bonito flakes

### Sauteed Mussels 13

green curry cilantro broth, shaved  
carrot & cucumber salad, milk  
bread crostinis (GF) 🌶️

### Kimchi Hummus 9

chili oil, everything spice, herbs,  
milk bread crostinis (GF)(VG)(V)

### Smoke Tuna Dip 11

dark garlic syrup, crispy  
wonton chips

### Notch Crispy Calamari 13

shishito peppers, shaved onion, crispy  
basil, red miso remoulade

### Chargrilled Eggplant 10

pork sausage, crispy garlic,  
caramelized onion, chili oil,  
seasoned yogurt (GF)(VG)(V) 🌶️

### Sticky Ribs Duo 14

savory chargrilled pork ribs green  
papaya salad, white sesame seed

### Steamed Little Neck Clams 13

xo broth, sweet corn, milk bread  
crostinis, roasted tomato (GF)

(GF) gluten friendly **upon request** (VG) vegan **upon request** (V) vegetarian **upon request** 🌶️ slightly spicy

\* "chargrilled" items can be substituted to "pan-seared" [book your reservation at resy.com](https://resy.com)

Please Alert Your Server to Allergies or Special Requests. Some dishes may contain Fish Sauce, Oyster Sauce, Crab Paste, Peanuts, and/or Egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For Parties of 6 or more, a 20% Gratuity will be added to the check.