



✂ FOOD ✂

GARDEN SALAD w/ chopped egg, pita crisps and beer mustard dressing (add chicken – 3)	7
CHILI GARLIC CHICKEN FINGERS w/ fries	5
CRAB BOIL served whole w/ corn on cobb, sausage and potatoes	7
CHEESE FRIES w/ green and jalepeno peppers and onions	4
PRETZEL RING w/ Dale's Pale Ale mustard dipping sauce	2
GYRO (lamb, chicken or veggie) w/ fries	8

🍷 SPECIALTY DRINKS 🍷

SPIKED LEMONADE		
SPIKED ICED TEA		
SPIKED PUNCH		
	PINT [6	*COOLER [55
	6	55
	6	55

🍺 DRAFT 🍺

ALLAGASH – white	6
DOGFISH HEAD – 60 min IPA	6
LOST COAST – tangerine wheat	6
TROEGS – sunshine pils	4

🍷 WINE 🍷

RED	6
WHITE	6
SPARKLING	7

FLIP THIS BABY OVER TO SEE OUR CANS AND BOTTLES

Consuming raw or undercooked foods can increase your risk of food-borne illnesses

*Minimum of 4 people at table required to order cooler.

🍻 CANS & BOTTLES 🍻

CANS:

21ST AMENDMENT – back in black IPA (12 oz.)	4
BROOKLYN – summer ale (12 oz.)	4
OSKAR BLUES – dale's pale ale (12 oz.)	4
PABST BLUE RIBBON – american lager (16 oz.)	3
SIERRA NEVADA – pale ale (12 oz)	4
SLY FOX – pikeland pils (12 oz.)	4
SIXPOINT – sweet action (16 oz.)	5
WELLS – bombardier (14.9 oz.)	4
YUENGLING – american lager (12 oz.)	2.5

BOTTLES:

1809 – berliner weisse (16.9 oz.)	9
AMSTEL LIGHT – light lager (12 oz.)	5
BELLS – oberon (12 oz.)	4
CORONA – pale lager (12 oz.)	4
DOGFISH HEAD – festina peche (12 oz.)	4
DUCHESSE de BOURGOGNE – flemish red (12 oz.)	9
DUVEL – belgin golden ale (11.2 oz.)	6.5
FIRESTONE WALKER – union jack (12 oz.)	5
GAFFEL – kolsch (12 oz.)	5
HITACHINO – nest beer white (12 oz.)	8.5
LAGUNITAS – IPA (12 oz.)	4
MILLER HIGH LIFE – american lager (12 oz.)	3
ORVAL – trappist ale (12 oz.)	9
PAULANER – hefeweizen (11.2 oz.)	4
RUSSIAN RIVER – damnation (12.7 oz.)	9
SAISON DUPONT – farmhouse Ale (12.7 oz.)	7
SAM SMITH – organic strawberry (18.7 oz.)	9
SCHNEIDER – aventinus (16 oz.)	8
SCRUMPY'S – cider, gluten free (22 oz.)	10

RESERVE A TABLE FOR SIX

150

Case of beer*, crab feast, dessert

*Ask your server or bartender for details and beer options

1311 Sansom St. – www.opaphiladelphia.com – 215.545.0170 – info@opaphiladelphia.com

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