City Tap House’s philosophy on craft beer is clear.
Let it be at the heart of what we offer our valued guests.
Let it be approachable, unpretentious and community driven.
Let it be about a well rounded dining experience using 
beer & food to elevate each other.
Let it be about discovery & good times shared with good people.

Welcome. We’re happy to share our craft with you.

Our list is organized by style, from lightest in body to heaviest.
That often corresponds with ABV, but there are exceptions. It’s purely subjective, so feel free to disagree.
Pricing and pour size has been determined by ounce, alcohol content, style or exclusivity.

**CASK: Real Ale, unfiltered and unpasturized, often dry-hopped or otherwise cask-conditioned.**

**Wheat:** Typically soft on the palate, citrusy and light.

**Belgians:** Yeast-dominant with a wide variety of flavor profiles

**Bitters, Browns, Scottish & Barleywines: Malt-forward with varying complexity**

**Fruits, Spiced & Wild- Beers of varying characteristics and that may have an acquired taste**

**Porters & Stouts:** Dark roasty malts and robust flavors

**Pale Ales: Hop-forward with varying degrees of bitterness and aroma**

**Light Lagers & Pilsners to Lagers & Bocks: Crisp to Richer malts, fuller flavor**

**ON DECK- Yet to be tapped, a preview of the upcoming draught rotation...**
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>*Monk's Café Flemish Sour</td>
<td>5.5% Woody character w/ lactic vinegar tone. Blend of young &amp; aged (BEL, Oud Bruin $4/$10)</td>
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<tr>
<td>Hijinx Baristas Choice #1</td>
<td>7% Locally (leigh valley) craft Coffee Porter made with Honduran beans. (PA, Porter $2/$7)</td>
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<tr>
<td>*Founders Harvest Ale</td>
<td>7.6% A fresh hop from a brewery that understands hop better than most (MI, Harvest $4/$8)</td>
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<tr>
<td>Boon Kriek</td>
<td>4% Dry, almondy notes peek thru sour cherry. Very traditional. (BEL, Fruit Lambic $5/$10)</td>
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<tr>
<td>Tripel Karmeliet</td>
<td>8.4% Epic version with nice grain &amp; yeast balance. A house favorite. (BEL, Tripel $4/$10)</td>
</tr>
<tr>
<td>Yards Love Stout (nitro)</td>
<td>4.5% Chocolately, seductive and earthy- A Philly Classic! (Philly, Oyster Stout $2/$6)</td>
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