

COCKTAILS



LIMONCELLO SPRITZ \$15

Aperol, house-made Lemon Pepper Cordial, Pepper Bitters, Champagne; garnished with Peppercorns & dehydrated Lemon

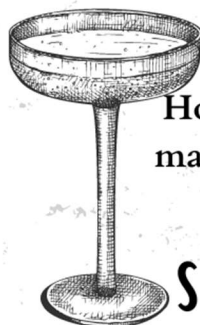
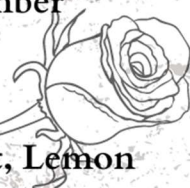


THE LILY PAD \$15

Lillet, Lemon Juice, Simple Syrup, Prosecco; garnished with Cucumber

NEW ROSE SPRITZ \$15

Rose Wine, house-made Strawberry Shrub, Lillet, Lemon Juice, Prosecco; garnished with Strawberry & Lemon



KILL BILL'S THRILL \$17

House Infused Peppercorn Tequila, house-made Orange Cordial, Falernum; garnished with an Orange Peel



SINALOA SOUR \$15

Tequila Reposado, house-made Blueberry Basil Shrub, Lemon Juice, Organic Egg White; garnished with Lemon Zest



DEVIL'S BUZZ \$17

Mezcal, house-made Coffee Liqueur, Lime Juice, Orgeat Syrup; garnished with dehydrated Lime



IN LIEU OF... \$15

House Rum Blend, Orange Liqueur, Lime Juice, Orgeat; garnished with Mint



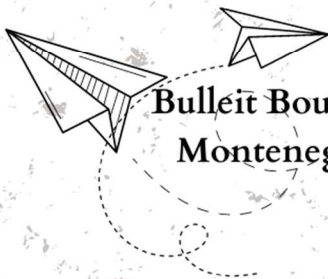
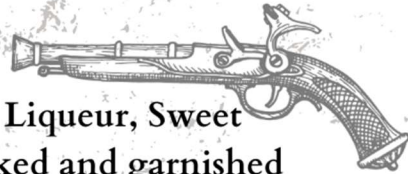
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COCKTAILS



SMOKING BARREL \$16

Bulleit Rye, house-made Herbal Liqueur, Sweet Vermouth, Angostura Bitters; smoked and garnished with a Luxardo Cherry



FLIGHT CLUB \$17

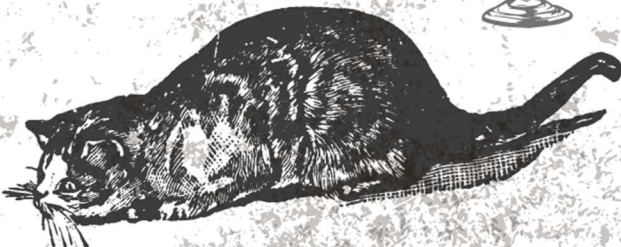
Bulleit Bourbon, Aperol, Lemon Juice, Amaro Montenegro; garnished with a Paper Plane



CATCHIN' JERRY \$18



Barr Hill Tom Cat Gin, house-made Lemon Pepper Cordial, Lemon Bitters, Peychaud's; garnished with Lemon



PARTIES IN PHUKET \$15

Lemongrass Infused Gin, house-made Ginger Liqueur, Lime, Simple Syrup; garnished with dehydrated Lime



GRAY WHALE TONIC \$17

Gray Whale Gin, Fever Tonic; garnished with Juniper Berries and Thyme

MORNING DEW \$16

Stateside Vodka, Lillet, Yellow Chartreuse; garnished with dehydrated Lemon



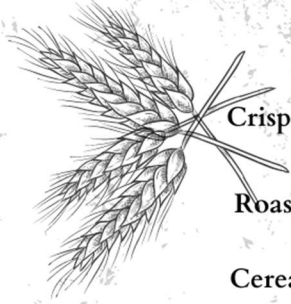
DANIEL'S ESPRESSO MARTINI \$17

Vodka, house-made Coffee Liqueur, Espresso, Simple Syrup; garnished with Coffee Beans



Daniel's Restaurant + Bar

Draft Beer



NIGHT SHIFT NITE LITE \$7
Crisp, Sessionable, Lite Lager - 4.3% ABV

GOOSE ISLAND AMBER LAGER \$7
Roasted Malt, Slightly Hoppy - 5.7% ABV

WORKHORSE PAR PUNCH \$7
Cereal Grain, Fruity, Juicy Ale - 5% ABV

FIDDLEHEAD IPA \$8
Hazy IPA, Dank, Tropical - 6.5% ABV

FATHEADS SUNSHINE DAY DREAMIN' \$8
Session IPA, Crisp, Slightly Hoppy - 4.9% ABV

VICTORY BROTHERLY LOVE \$8
Hazy IPA, notes of Citrus, Apricot - 6% ABV

MANGO CART \$8
Sessionable, Fruity, Wheat Ale - 4% ABV



VICTORY SUMMER LOVE \$8
Pilsner Malt, Lemon, Golden Ale - 5.2% ABV

KONA BIG WAVE \$7
Honey Malt, Subtle Fruitiness, Golden Ale - 4.4% ABV

WYNDRIDGE ORIGINAL \$7
Balanced, Crisp, Cider - 4.4% ABV

CARLSBERG \$7
Velvety, Smooth, Danish Pilsner - 5% ABV

TROEGS SUNSHINE PILSNER \$7
Herbaceous, Citrusy, American Pilsner - 4.5% ABV

TROEGS PERPETUAL \$8
IPA, notes of Pine, Subtle Grains - 7.5% ABV

TROEGS DREAMWEAVER \$7
Wheat Beer, notes of Orange, Baking Spice - 4.8% ABV

NEW BELGIUM VODOO \$7
IPA, notes of Pine, Hoppy - 7% ABV

KROMBACHER \$7
German Pilsner, Refreshing, Balanced - 4.8% ABV

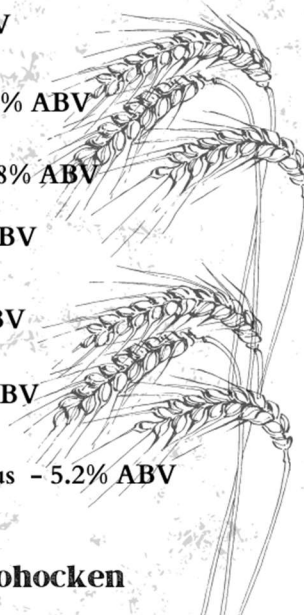
KRONENBURG BLANC \$7
Wheat Beer, notes of Citrus, Mild Spice - 4.8% ABV

STELLA ARTOIS \$7
European Lager, Hoppy, Malty - 5% ABV

WORKHORSE WEST COAST IPA \$8
Bold, notes of Citrus, Hoppy - 7% ABV

NEW BELGIUM MIMOSA SOUR \$7
Sour Ale, notes of Citrus, Sweet - 6% ABV

DANIEL'S HOUSE BEER \$7
Conshohocken Brewing Hazy IPA, notes of Citrus - 5.2% ABV



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Daniel's Restaurant + Bar

WINE

AVAILABLE BY THE GLASS



White Wine

C'EST LA VIE \$14
Rose, France

GEISEN \$15

Sauvignon Blanc, Marlborough, NZ

TAVERNELLO \$13

Pinot Grigio, Abruzzo, IT

LEESE FITCH \$16

Chardonnay, California, USA

LEONARD KREUSCH \$14

Riesling, Germany

Red Wine

DAOU \$16

Cabernet, California, USA

MELINI \$15

Chianti, Italy

OAK GROVE \$14

Pinot Noir, California, USA

ALTA VISTA VIVE \$16

Malbec, Mendoza, Argentina

SPELLBOUND \$15

Merlot, California, USA



Sparkling Wine

NINO ARDEVI \$14

Prosecco, Italy

STANFORD \$16

Champagne, California, USA



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