



STARTERS

* **JALAPEÑO BACON DIP**
 Cream cheese, charred jalapeños, bacon, onion, garlic, cheddar cheese, sour cream, black pepper, flash fried tortilla chips 12

* **FIRECRACKER SHRIMP (GF) (SP)**
 Flash fried shrimp, sriracha & sesame seed aioli 14

* **SAUTÉED MUSSELS**
 Tomatoes, scallions, garlic, white wine, lemon juice, grilled crostini 17

* **LAMB SOUVLAKI**
 Two Mediterranean grilled lamb skewers, toasted pitas, lettuce, tomato, onion, feta,

LOADED TOTS
 Russet potato tots, 3 cheese blend, cheese sauce, bacon, scallions, chipotle sour cream 13
 Add Pulled Pork + 4

* **ROASTED RED PEPPER HUMMUS**
 Roasted red pepper hummus, marinated & roasted grilled peppers, cauliflower, zucchini, fresh tri-colored carrots, celery, olives, feta, toasted pita 14

* **PRETZEL BITES (V)**
 Flash fried pretzel logs, cheese sauce, warm mustard bacon vinaigrette 9

* **FRIED CALAMARI (SP)**
 Flour dusted calamari, greens, sesame, pickled jalapeños, teriyaki, sriracha aioli 16

HANDHELDS

* **BEEF ON WECK**
 Sliced roast beef, kimmelweck roll, horseradish cream, served with French fries 16

* **PULLED PORK SANDWICH**
 12 hour slow braised house smoked pulled pork, toasted brioche bun, BBQ sauce, coleslaw, served with French fries 14

* **CRISPY FRIED CHICKEN SANDWICH**
 Double dipped buttermilk brined chicken breast, toasted brioche bun, lettuce, tomato, onion, chipotle mayo, housemade pickles served with French fries 16
Option to Make it Nashville Hot 🌶️

* **REUBEN**
 Corned beef, marble rye bread, Swiss cheese, sauerkraut, Russian dressing, served with French fries 15

SOUP & SALADS

FRENCH ONION SOUP 8 | TOMATO BISQUE 6

* **CHICKEN CAESAR SALAD**
 Romaine, house caesar dressing, croutons, fresh grated pecorino romano cheese, cracked black pepper, grilled chicken breast 15

* **TAVERN WEDGE**
 Iceberg lettuce, tomatoes, shaved red onion, hard boiled egg, bacon, blue cheese crumbles, candied pecans, blue cheese dressing 16

* **DEN COBB SALAD**
 Arcadian greens, tomato wedges, bacon, blue cheese, eggs, avocado, shaved red onions, DEN dressing, choice of crispy or grilled chicken 16

* **FLAT IRON STEAK SALAD (GF)**
 Spring mix, romaine, tomatoes, shaved red onion, 4 oz Flat Iron sirloin, cheddar cheese, French fries 16

CRAFT BURGERS

* **REDDY BURGER**
 Double beef patty, brioche bun, housemade dill pickles, shredded lettuce, sliced onion, American cheese, secret sauce, served with French fries 14

* **JALAPEÑO CHEDDAR BURGER (SP)**
 Double beef patty, brioche bun, lettuce, tomato, bacon, pickled jalapeños, caramelized onions, served with French fries 15

* **COWBOY BURGER**
 Double beef patty, brioche bun, BBQ pulled pork, onion rings, cheddar cheese, lettuce, tomato, served with French fries 18

* **MUSHROOM SWISS BURGER**
 Double beef patty, brioche bun, lettuce, tomato, onion, sautéed mushrooms, Swiss cheese, served with French fries 15

MAINS

* **ROASTED VEGETABLE PAPPARDELLE**
 Housemade pappardelle, parmesan, broccolini, red onion, cherry tomatoes, spinach, mushrooms, roasted garlic, white wine, truffle oil 25

* **VEAL PARMESAN**
 Spaghetti, ricotta, housemade red sauce, cheese blend, basil pesto 26

* **FISH N' CHIPS**
 OPTION OF BROILED COD OR PANKO FRIED
Broiled Cod
 Choice of: Lemon pepper, Cajun, Boston baked potatoes, bacon, maple bourbon mustard served with tartar, coleslaw, French fries 21
Panko Fried
 Tartar, coleslaw, French fries 21

* **PORK MAC N' CHEESE**
 Cavatappi pasta, buffalo cheese sauce, scallions, BBQ pulled pork 18

* **PORK SCHNITZEL**
 Two flash fried pork cutlets, housemade spaetzle, lingonberry jam, bacon leeks, spinach, mushrooms, lemon, dill cream 22

* **BLACK & BLUE RIBEYE (GF)**
 12 oz Prime Center Cut Ribeye, cajun seasoning, blue cheese crumbles, sautéed garlic broccolini, loaded baked potato 38

* **MAPLE BOURBON CHICKEN (GF)**
 Sautéed brussels sprouts, potatoes, sweet glazed chicken breast, fried sage 24

* **SOY GINGER SALMON LO MEIN**
 Stir fry vegetables, lo mein noodles, sesame, scallions, teriyaki glaze, peanuts, pickled ginger 26

SIDES

handcut fries 4 • tater tots 4 • house salad 6
 caesar 6 • flash fried brussels sprouts + bacon 6
 sautéed broccolini 4 • mac n' cheese 4
 • loaded baked potato 5

EXECUTIVE CHEF: JOHN BOUQUIN
GENERAL MANAGER: BEN GREEN

Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase risk to foodborne illness



Cocktails

WINTER MULE • 12

Titos vodka, cranberry juice, ginger beer, candied cranberries, rosemary

HOT BUTTERED RUM • 12

Pyrat XO, reserve rum, housemade rum butter, nutmeg

BASIL BOMBAY GIMLET • 11

Bombay Sapphire gin, muddled basil, fresh lime juice, splash of simple syrup

ICY BUBBLES • 11

Raspberry vodka, Blue Curacao, prosecco

BEET IT • 12

Mezcal tequila, fresh beet juice, ginger puree, fresh lemon juice

CRANBERRY WHISKEY SOUR • 11

Elijah Craig whiskey, egg white, cranberry, fresh lemon & lime juice

DIRTY VERN • 11

Your classic dirty martini, just made filthy, accompanied with blue cheese stuffed olives

POM-TINI • 11

Citron vodka, Grand Marnier liqueur, pomegranate juice, simple syrup

RLH MANHATTAN • 14

A Red Letter Hospitality Tradition
Skunk & Goat Tavern Selected Knob Creek
120 Bourbon, Dolin's sweet vermouth, angostura Bitters

TRADITIONAL OLD FASHIONED • 13

Skunk & Goat Tavern Selected Knob Creek
120 Bourbon, demerara sugar cube
angostura bitters

FIESTY GOAT • 12

El Jimador tequila, house-infused jalapeño triple sec, lime juice, lemon juice, simple syrup

LAKESHORE LEMONADE • 10

House-infused blueberry mint vodka, fresh lemon juice, simple syrup

Draft Beer

SKUNK & GOAT TAVERN ALE • 6

brewed by our friends at Erie Brewing Co.

- Guinness • 7
- Miller Light • 4
- Yuengling Lager • 4
- Rotating Draft Selections

BEER Bottles AND Cans

Angry Orchard	6	Great Lakes, Dortmund Gold . . .	6
Samuel Smith's, Hard Cider	8	Crabbie's, Ginger Beer	8
Wyndridge, Crafty Cider	6	Budweiser	4
Stella Artois	6	Bud Light	4
Corona	5	Miller Light	4
Southern Tier, Blonde Ale	6	Coors light	4
Southern Tier 2x IPA	6	Michelob Ultra	4
Deschutes fresh squeezed IPA	6	Labatt Blue	4
Voodoo, Good Vibes IPA	6	Labatt Blue Light	4
Neshaminy Creek, The Shape of Hops to Come	7	Molson Canadian	4
Sweetwater 420 Pale Ale	6	North Country Brewing, Bucksnot Stout	6
Blue Moon	5	Samuel Smith's, Oatmeal Stout	8
Blue Moon Light Sky	6	Sierra Nevada, Pale Ale	5
Great Lakes, Crushworthy	6	Assorted Truly's	5
		Assorted White Claw	5

WHITE

Presque Isle Cellars, Pinot Grigio	9/34
South Shore Cellars, Gruner Veltliner	9/34
Lemelson Vineyards, Dry Reisling	12/45
Hacienda, Reisling	8/30
Presque Isle, Reisling	10/38
Johnson Estate, Niagara	8/30
Stone Burn, Sauvignon Blanc	8/30
Sea Sun, Chardonnay	9/34
Lamoreaux Landing, Chardonnay	9/34
Courtyard, Chardonnay	9/34
Courtyard, Vignoles	9/34
Courtyard, Soleil Blanc	9/34
Oyster Bay, Pinot Gris	9/34
Ruby, Donna, Moscato	8/30

ROSÈ

Duckhorn Decoy, Rosè	9/34
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RED

Chateau Bonnet, Bordeaux Rouge	12/45
Presque Isle Cellars, Pinot Noir	10/38
Summerland, Pinot Noir	10/38
Francis Coppola, Pinot Noir	11/42
Mazza, Cabernet Franc	9/34
Diseño, Malbec	9/34
Castiglioni, Chianti	9/34
Arrowhead, Chambourcin	9/34
Raymond Collection, Red Blend	10/38
Grayson Cellars, Merlot	8/30
Mazza, Merlot	9/34
Drumheller, Merlot	8/30
Santa Carolina, Reserva, Cabernet Sauvignon	9/34
Bonanza, Cabernet Sauvignon	8/30
Courtyard, Twisted Red	9/34
Courtyard, Captains Red	11/42
South Shore Cellars, Carmine	11/42
Yori, La Familia	9/34

SPARKLING

Mionetto, Prosecco	9/34
Gambino Glera, Cuvee Brut	8/30
South Shore, Sparkling Rosè	11/42

BLUSH & FRUIT

Presque Isle, Blushing Heron	8/30
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Milk Shakes

- Chocolate 6
- Strawberry 6
- Vanilla 6
- Coffee 6

MAKE IT BOOZY

- Peanut Butter Whiskey
- Toasted Caramel Whiskey
- Rootbeer Liqueur



Slushies

Housemade Boozy Slushies
Always Rotating Flavors 10

Hold the Booze

STRAWBERRY LIME DEE-LIGHT • 7

Strawberry shrub, lime juice, simple syrup

E.Z. RITA • 7

Agave nectar, orange oil, fresh lime, orange juice

STRAIGHT BLOODY • 7

Our famous housemade bloody mary mix without the booze