

THE WARREN

BAR AND BURROW

DRINK MENU



Monday – Friday 11:00AM - 2:00AM
Saturday & Sunday 5:00PM - 2:00AM

245 7th St, Pittsburgh, PA 15222

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Instagram, Facebook, Twitter

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DRINK MENU

ALL COCKTAILS \$10

GARDEN ROCKET GIMLET

arugula / lime / peppercorn / eucalyptus

Arugula was used as a potent aphrodisiac during the ancient civilization of Rome. In unrelated news, Jimmy created this cocktail.

FRED'S OLD FASHIONED

strong / warming / spiced

It's a beautiful day in the burrow...

HIP-HOPOPOTAMUS

grapefruit / herbs / ginger / citrus

I'm not a large water-dwelling mammal

Where did you get that preposterous hypothesis?

ROSE HICKORY*

pecan-infused bourbon / apricot preserves / mole

Oh, you're not impressed? You see a lot of taxonomy puns on drink menus, huh? Please enjoy our delightful twist on a whiskey sour!

WINTER HIGBALL

Perfect for a crisp winter's day

Suntory Toki Japanese whisky; trust us, they've mastered this.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DRINK MENU

ALL COCKTAILS \$10

SILKEN SHIMMER

vodka / vermouth / concord grape

This. This is what we have with vodka.

KRINGLE'S CUP

apple cider / citrus / winter spices / tea cups

All your favorite winter flavors in one convenient cup.

BLUEBERRY SAZERAC

rye / habañero-blueberry / Peychaud's bitters / absinthe

Something about winter blues... Bluesberry? Bloob??

MEXICAN SUNRISE

smoky / bittersweet / citrus / agave

Drink this while imagining where you would rather be during this Pittsburgh winter.

THE BITTERMAN

cognac / angostura / citrus / maraschino

It's bittersweet, kinda like your ex...

MULE OF THE DAY

could be just a classic, but also could have a new twist

(We guess this could have vodka, too.)

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WINE

BUBBLES

	Glass	Bottle
Laluca Prosecco	10	40
Segura Viudas, Brut Cava Rosé	10	40

WHITE

Castelfeder Mont Mes, P. Grigio/Chard/P. Blanc	9	36
François Chidaine, Sauvignon Blanc	10	40
J.H. Selbach Fish Label, Riesling	9	36
Carlos Serres Rioja Blanco, Viura	8	32
Penfold's Konnunga Hills, Chardonnay	9	36

ROSE

Schneider Spatburgunder, Pinot Noir Rose	8	32
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RED

Viberti, Barbera/Dolcetta	8	32
Doudet-Naudin, Pinot Noir	10	40
Carro Tinto, Monastrell/Syrah/Tempranillo	9	36
Charles Thomas Côtes du Rhone, Syrah/Grenache	9	36
Beringer Bros., Bourbon BBl Aged Cabernet Sauvignon	9	36

BEER

DRAFT BEER

Straub Winter Bash; <i>Fruited Lager</i> (4.5%)	4
Flying Fish Hazy Bones; <i>Hy IPA</i> (6.3%)	6
Founders KBS Espresso; <i>Bourbon BBl Aged Choc/Coffee Stout</i> (12%)	10
Prairie Artisan Ales Rainbow Sherbet; <i>Wild Ale</i> (5.2%)	6
Bell's Bright White; <i>Winter Wheat</i> (5.0%)	5.5
Aslin Trite; <i>IPA</i> (5.5%)	7
Sierra Nevada Celebration; <i>IPA</i> (6.8%)	4
Miller Lite; <i>Light Lager</i> (4.2%)	3.5

*=LOCAL

BOTTLES & CANS

HOP

Alpine Beer Company Full Nelson; <i>IPA</i> (7%)	6
Bell's Two Hearted Ale; <i>IPA</i> (7%)	5
Founders All Day IPA; <i>Session IPA</i> (4.7%)	4
Southern Tier Lake Shore Fog; <i>New England IPA</i> (6.2%)	5.5
Sweetwater 420; <i>Pale Ale</i> (5.4%)	5

ROAST / LAGER

Cigar City Maduro Brown; <i>Brown Ale</i> (5.5%)	5.5
Left Hand Nitro Milk Stout; <i>Nitro Milk Stout</i> (6.0%)	7
Rhinegeist Cheetah; <i>Lager</i> (4.8%)	4.5
Southern Tier Swipe Light; <i>Light Ale</i> (4.0%) 110 CAL	4.5

WHEAT / SOUR / FUNK / FRUIT

Aval Cidre Artisinal; <i>Cider (France)</i> (6.0%)	6.5
Blake's FIDO; <i>Dry Hopped Rasp/ Grapefruit Cider</i> (6.8%)	5
Dogfish Head Namaste White; <i>Belgian Wheat</i> (4.8%)	5
Epic Tart 'n Juicy; <i>Sour IPA</i> (4.5%)	6
MIA Miami Weiss; <i>Hefeweizen</i> (5.8%)	5
Rhinegeist Bubbles; <i>Rose Ale</i> (6.2%)	5
Stillwater Extra Dry 16oz; <i>Sake Style Saison</i> (4.2%)	7
Two Roads Rosé Gose 16oz; <i>Gose (Sour)</i> (4.8%)	7
White Claw Seltzer Flavors 16oz; <i>Hard Seltzer</i> (5.0%)	6

DOMESTIC / IMPORT

Asahi Super Dry; <i>Japanese Rice Lager</i> (5.0%)	4.5
Miller High Life Pony; <i>Light Lager</i> (4.6%)	2.5
Stella Artois; <i>European Lager</i> (5%)	5
Yuengling Lager; <i>American Amber</i> (4.5%)	3.5

RESERVE WINES

Bubbles

- \$52 Bocelli, Brut Rosé
NV Italy
- \$150 Perrier-Jouët, *Belle Epoque*, Brut
2007 Champagne, France

White

- \$55 Weingart *Spay Inder Zech Kabinett Halbtrocken*, Riesling
2014, Mitterlheim, Germany
- \$60 Maritana, *la Riviere*, Chardonnay
2017 Russian River Valley, Sonoma County, CA
- \$90 Plumpjack *Reserve*, Chardonnay
2016 Napa Valley, CA

Red

- \$65 Chappellet *Mountain Cuvée*, Cab Blend
2017 Napa Valley, CA
- \$115 Tommaso Bussola, Amarone
2012, Veneto, Italy
- \$80 Lopez de Heridia *Rioja Viña Tondonia Reserva*
2007, la Rioja Alta, Spain
- \$85 Dom. de la Charbonnière *Chateauneuf-du-Pape*
“Cuvée Mourre des Perdrix”, Grenache Blend
2015 Rhône Valley, France
- \$150 Caymus Vineyards, Cabernet Sauvignon (*1 Liter Bottle*)
2016 Napa Valley, CA

RESERVE BEER

- Russian River Supplication, American Wild Ale** \$30
375ml | 7.0%; Santa Rosa, CA
Brown ale aged in Pinot Noir barrels with sour cherries.
- Russian River Damnation, Golden Ale** \$30
375ml | 7.5%; Santa Rosa, CA
Inspired by the strong golden ales of Belgium, this golden ale is medium bodied with a fruity/banana bouquet and a dry, spicy finish.
- Ploughman Churchyard, Sparkling Cider** \$30
750ml | 7.8%; Adams County, PA
A take on England's west country cider. It's mild with a rich apple finish. Balanced, not too much acid.
- Pizza Boy Gooseberries, American Wild Ale** \$40
22oz | 7.00%; Pittsburgh (Enola), PA
Pennsylvania Wild Ale brewed with gooseberries and fermented with Brettanomyces.
- AleSmith Speedway Stout, Russian Imperial Stout** \$30
22oz | 12.0%; San Diego, CA
Chocolate and roasted malts dominate the flavor, supported by notes of dark fruit, toffee, and caramel. Locally-roasted coffee added to each batch brings out the beer's dark chocolate flavors.
- Dogfish World Wide Stout, Stout** \$15
12oz | 15.0-18.0%; Milton, DE
Brewed with a ridiculous amount of barley, this beer is dark, roasty and complex with the depth of a fine port.
- Great Divide Wood Werks #3 Barrel Series, Brown Rye Ale** \$18
12oz | 12.6%; Denver, CO
Aged in 10-year rye whiskey barrels for over 13 months, this imperial brown rye ale was brewed with copious amounts of malted and flaked rye, accentuating spicy and bready notes.