



HOURS OF OPERATION

SUNDAY - THURSDAY

11 am - 12 am*

FRIDAY - SATURDAY

11 am - 1 am*

*** All food service stops at 11 pm**

SEASONAL DRINK FEATURES

Amaretto Tea

Amaretto, Whipped Cream, and Hot Tea

Nutty Irish Coffee

Bailey's Irish Cream, Frangelico Liqueur, and Coffee

Sicilian Coffee

Amaretto, Southern Comfort, and Coffee

Hot Cocoberry

Malibu Coconut Rum, Raspberry Schnapps, and Hot Chocolate

Hot Vanilla Nut

Stoli Vanilla Vodka, Amaretto, and Hot Chocolate

Cocoa Café

Starbucks Coffee Liqueur, Peppermint Schnapps, and Hot Chocolate

Holiday Cocktail

Bailey's Irish Cream, Frangelico Liqueur, and Coffee

WINE BY THE GLASS

2006 **Pinot Grigio**
Placido — Italy

2006 **Chardonnay**
Salmon Creek — California

2006 **Riesling**
Chateau Ste. Michelle — Washington

2006 **White Zinfandel**
Beringer — California

NV **Champagne**
Salmon Creek Sparkling—California

2005 **Cabernet Sauvignon**
Beaulieu Vineyards — California

2006 **Merlot**
Kingfish—California

2006 **Pinot Noir**
Trapiche — Argentina

2004 **Zinfandel**
Rabbit Ridge — California

2005 **Shiraz**
Jindalee Estate — Australia

BEER

BOTTLES

DOMESTICS

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Miller Genuine Draft
O'Douls
Rolling Rock
Sam Adams
Sam Adams Light
Smirnoff Ice
Yuengling

IMPORTS

Amstel Light
Bass
Beck's
Beck's Dark
Blue Moon
Brooklyn Brown Ale*
Corona
Heineken
Labatt Blue
Molson Canadian
Stella Artois*
*For a limited time only

DRAUGHT

Hoegaarden
Miller Lite
Otto's Black Mo
Otto's Red Mo
Sam Adams Lager
Yuengling

FEATURED MARTINIS

Tropical Martini

Vodka, Cranberry Juice, and Pineapple Juice

Chocolate Martini

Vodka, Godiva White and Dark, and Crém de Cacao

Cool Blues Martini

Vodka, Blue Curaçao, and Sierra Mist

Victoria's Secret

Vodka, Chambord, Cointreau, and Cranberry Juice

Forbidden Fruit Martini

Vodka, Apple Pucker, Berentzen Apple, Sours, and Sierra Mist

Espresso Martini

Vodka, Kahlua, and Splash of Espresso

Lemon Drop Martini

Citrus Vodka, Orange Liqueur, and Sours

APPETIZERS

Whisker's Chicken Wings spicy buffalo style wings with celery, carrots, and blue cheese	8	Tortilla Chips and Chili Dip chili and cheddar sauce, spiced with jalapeños, olives, and diced tomatoes	6
Big Ten-Ders chicken tenders, golden fried, served with chi- potle BBQ and honey mustard sauces	7	Jalapeño Poppers eight poppers fried golden brown jalapeño filled with cheeses	8
Egg Rolls, Pot Stickers, and Won Tons created by our local favorite, Suzie Wong; served with duck sauce	8	Fried Cheese mozzarella cheese coated in a zesty breading and fried to a golden brown perfection; served with marinara sauce	6

SOUPS & SALADS

Lobster Bisque

6

Featured Soup

4

Grilled Chicken Cobb Salad

hardboiled eggs, tomatoes, avocado, bleu cheese, bacon, and olives, with ranch dressing
10

Mediterranean Lamb Salad

tender lamb shank on house salad mix with feta, cucumbers, kalamata olives,
and red onion; served with Taziki dressing
11

*Southwestern Steak Salad

grilled spicy beef tenderloin, cheddar, tomatoes, jalapeños, black bean salad,
and tortilla; served with ancho vinaigrette
12

Chef Salad

sliced turkey, diced tomatoes, cheddar, cucumbers, carrots,
and fried Tabasco shallots; served with balsamic vinaigrette
10

Grilled Shrimp Caesar

four jumbo shrimp on chopped romaine with tomatoes
and shaved romano
(may substitute chicken – 10)
14

Japanese Noodle Salad

asian noodles tossed with julienne vegetables, and grilled romaine; served with green tea peanut sauce
10



SANDWICHES

served with choice of fries, chips, coleslaw, fruit salad, or salad du jour

California Turkey

lettuce, tomato, avocado, and pepper jack cheese on pressed sourdough with red pepper aioli
9

Greek Lamb

grilled flatbread, with greens, tomatoes, feta, and Taziki sauce
11

Crab Cake Sandwich

kaiser roll with lettuce, tomatoes, and cajun remoulade
12

Grilled Vegetable Kabobs

marinated zucchini, tomatoes, peppers, onions, and lettuce on flatbread
9

***Nittany Lion Burger**

6 ounce burger with sautéed mushrooms and cheddar on a toasted kaiser roll
8

***Big Ten Burger**

11 ounce burger with grilled onions, bacon, and cheddar on a grilled ciabatta
10

Cheese Steak

tenderloin, provolone, tomatoes, grilled onions, and horseradish sauce on ciabatta
12

Tomato Mozzarella and Basil

drizzled with balsamic reduction and served open face on grilled sourdough
9

BLT Panini

house made bacon, hand cut thick, with lettuce, tomato, and basil mayo on pressed ciabatta
8

***Beef Tenderloin Kabobs**

marinated filed mignon, onions, peppers, lettuce, and tomatoes on flatbread
12

PASTA

Vegetable Primavera

sautéed seasonal vegetables with a white wine garlic and butter sauce
10

Chicken Pesto

a light basil and tomato pesto with grilled chicken
11

Bolognese

beef tomato white wine sauce served with grated parmesan
11

Beef Tenderloin Cognac Cream

flambéed filet mignon and mushrooms with a parmesan cream sauce
12

Tequila Shrimp

sautéed shrimp tossed with tomatoes and cilantro in a lime butter sauce
14

Pasta and Red Sauce

house red sauce with grated parmesan and basil chiffonade
9

ENTREES

Available after 5:30 PM

Fish Tacos

marinated fish served in flour tortillas with cheddar, shredded lettuce, tomatoes, and black bean salad
(3) half rack 8
(6) full rack 14

Chicken Tacos

marinated chicken served in flour tortillas with cheddar, shredded lettuce, tomatoes, and black bean salad
(3) half rack 8
(6) full rack 14

Lamb Shank

braised lamb served with roasted potatoes and sautéed vegetables and a cilantro lime butter
19

*Petite Filet

4 ounce beef tenderloin served with roasted potatoes, sautéed vegetables, and veal demi glaze
15

*Grilled Salmon

8 ounce salmon steak served with roasted potatoes, and sautéed vegetables, and a cilantro lime butter
19

*Featured Fish

daily special

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

UNIVERSITY CREAMERY FEATURED ICE CREAM

Bittersweet Mint
Chocolate
Coffee break
Lemon Sorbet
Peachy Paterno

CREAMERY COCKTAILS

Fuzzy Paterno

peachy paterno ice cream, peach schnapps, and vodka

Banana Split

vanilla and chocolate ice cream, banana liqueur, strawberry liqueur, and vodka

After Dinner Mint

bittersweet mint ice cream, vodka, and crème de menthe

Mudslide

vanilla ice cream, kahlua, bailey's irish cream, and vodka

