

Bill Pickle's™ TAP ROOM

SIGNATURE COCKTAILS

Barrel Aged Smokehouse Old Fashioned (12)
Maker's Mark, Marie Bizzard Curacao, honey, bitters,
cherry wood smoked glass

Barrel Aged 1792 Manhattan (13) - 'up' or 'on the rock'
1792 bourbon, Dolin sweet vermouth, Angostura bitters

Barrel Aged Tequila Old Fashioned (13)
Hornitos repo, Hornitos black barrel anejo, El Occidental Mezcal,
Cointreau, honey, bitters

Bill's Whiskey Sour (9)
Jim Beam Black, housemade sours, angostura bitters, signature garnish

"Miss Bell's Sweet Tea" (7)
Twisted Tea whiskey, brewed tea, house made
lemonade- our twist on a classic arnold palmer

Kentucky Mule (9)
Four Roses bourbon, muddled strawberry, lemon, simple syrup, angostu-
ra bitters, ginger beer

Pickle-tini (10)
Wheatley vodka, pickle juice- simple and delicious

The Margs (10)
Hornitos Repo, cointreau, housemade sours
-Smokey (mezcal floater, tajin rim) (+1)
-Spicy (Ghost tequila floater, chili-salt rim) (+1)
-Sweet (seasonal fruit, sugar rim) (+1)

Gussied up Bloody Mary (9)
Wheatley vodka, McClure's bloody mix, old bay rim,
lemon/bacon/gherkin/cheese cube/olive skewer- a drink and a snack

Drops of Juniper (9)
Manatawny gin (crafted specially for us), fevertree yuzu lime soda

Aperol Spritz (8)
Sparkling wine, aperol, club soda, twist

Paloma (8)
El Mayor, fever tree sparkling pink grapefruit soda, salt rim



FOOD MENU

SHAREABLES

Crispy Pork Rinds (9) spicy aioli
House Potato Chips (6) french onion dip
Mozzarella Sticks (8) marinara sauce
Chicken Tenders & Fries (12) bbq sauce, honey mustard

SALADS

Caprese Salad (11) ^V tomato, watermelon, arugula, basil pesto
Caesar Salad (8) ^V romaine lettuce, sourdough croutons,
parmesan cheese

Add Proteins: roasted chicken breast (5), 7 minute egg (2),
chilled shrimp (7), tuna salad (6)

HANDHELDS

BBQ Pulled Pork Sandwich (11) chipotle honey sauce, brioche bun
Hog's Galore Jalapeno & Cheese Hot Dogs (9) pickle relish, yellow
mustard, soft roll
Tuna Salad BLT (15) bacon, lettuce, tomato, green goddess dressing
Smoked Turkey Sandwich (15) lettuce, pickled peppers, cheddar
cheese, house ranch dressing

MOCKTAILS

Clausthaler Original (4) N/A beer
Ginger Beer (4) · Energy Drink (4) ·
Happy Valley Sunset (5) (w/o gin)

NON-ALCOHOLIC BEVERAGES

Sodas & Juices (2.29) ^{1 Refill}
Pepsi · Diet Pepsi · Mist Twist · Ginger Ale · Iced Tea
· Lemonade · Diet Dr. Pepper · Cranberry Juice · Pineapple Juice

House made lemonade - lemon or strawberry

Hot Coffee (1.79) Cold Brew (5) Proudly Serving Rothrock Coffee

DRAFT BEER

Busch Light Lager 32oz (ABV 4.1)	Pitcher (5)
Miller Lite Pilsner (ABV 4.2)	Glass (3) / Pitcher (7.5)
Yuengling Lager (ABV 4.5)	Glass (3) / Pitcher (9)
Blue Moon Belgian Wheat (ABV 5.4)	Glass (4.5) / Pitcher (13.5)
Stella Pilsner (ABV 5.0)	Glass (5.5) / Pitcher (16.5)
New Trail White Out dble Hazy IPA (ABV 8.5)	Glass (6.5) / Pitcher (18)
Hofbrau Oktoberfest (ABV 5.99)	1/2 liter (6)/ liter (10)
New Trail Pumpkin Ale (ABV 5.7)	Glass (6) / Pitcher (18)
Guinness Dry Stout (ABV 4.2)	Glass (6) / Pitcher (18)
Big Hill Standard Cider (ABV 5.5)	Glass (6) / Pitcher (18)
Mango Kart Wheat Ale (ABV 4.6)	Glass (6) / Pitcher (18)
Troegs Nimble Giant dbl IPA (ABV 9.0)	Glass (6.5) / Pitcher (18)
New Trail Broken Heel's Hazy IPA (ABV 7.0)	Glass (6.5) / Pitcher (18)
Sierra Nevada Hazy Little Thing (ABV 6.7)	Glass (6.5) / Pitcher (18)

BOTTLED BEER

\$3.5 Beers: Bud Light (16oz) · Budweiser (16oz)
Miller light (16oz) · Bud Light Lime · Twisted Tea ·
Pabst Blue Ribbon (16oz)

\$4 Beers: Michelob Ultra (16oz) · White Claw (Cherry or
Mango)

\$5 Beers: Bell's Two Hearted Ale IPA · New Belgium Fat Tire
Amber Lager · Red Stripe · Redbridge (GF) · Founder's All Day
IPA ·
Sierra Nevada Pale Ale

\$5.50 Beers: Corona

\$6 Beers: Allagash White American Style Wheat Beer ·
Weihenstephaner Hefeweizen

\$7 Beers: Stateside Hard Seltzer/Surfside half n half ·

WINE

House Pinot Grigio (6) · House Cabernet Sauvignon (6)
California Sparkling White (7)

THE FLIGHTS

A Taste From the Stars: pick any three (18)
Casamigos (George Clooney), 818 (Kendall Jenner),
Gran Coramino (Kevin Hart), Teramino (The Rock)

Hotel State College Single Barrels: any three (20)
Blanton's, Knob creek, Maker's Mark, Elijah Craig, Michter's Rye,
El Tessoro Tequila

GF = Gluten-free · V = Vegetarian · DF = Dairy Free · Dishes marked as GF are prepared without
wheat products, but because of possible cross-contamination, may not be totally gluten-free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness.