

COCKTAILS

FROM TAVERN TABLES TO MARKET STALLS AND
MODERN POURS - EACH COCKTAIL IS A
CONTINUATION OF WEST CHESTER'S STORY

THE TURKS HEAD STANDARD

*A refined classic in the spirit of the original Turks Head Tavern—
proper, poised, and timeless.*

STATESIDE VODKA, SALINE BRINE, FELL TO EARTH VERMOUTH,
LEMON TWIST

16

THE BRANDYWINE BITTER

*A bold, bittersweet nod to the Brandywine Valley—
where tradition and flavor run deep.*

BLUECOAT GIN, FELL TO EARTH SWEET VERMOUTH,
HOUSE APERITIVO BLEND

17

THE FOUNDERS' POUR

*A tribute to early American craftsmanship—
spirit-forward, deliberate, and enduring.*

BLUEBIRD FOUR GRAIN BOURBON, SMOKED DEMERARA,
OLD FASHIONED & ANGOSTURA BITTERS

19

THE MARKET HOUSE FIZZ

*Bright and lively, inspired by the energy of the historic market halls
that once filled this space.*

STATESIDE VODKA, PASSION FRUIT, GINGER CORDIAL,
LIME, CLUB SODA

16

THE SHARPLES SPICE

*A bold, fiery nod to Sharples Separator Works—where
Chester County's industrial ingenuity meets a modern kick of heat.*

BLUEBIRD BLANCO TEQUILA, BLOOD ORANGE LIQUEUR,
RED CHILE SYRUP, LIME

18

