



See what's happening
at Ensemble Arts

MANAGED BY RHC

SMALL PLATES

SPICED NUTS & OLIVES \$8 (V, GF)

CHICKPEA FRIES \$12 (GF)

Tomato, Bacon, Chive Mayonnaise

ENDIVES \$14 (GF, V)

Whipped Feta, Orange Chutney, Hot Sauce

SMOKED SALMON \$20

Coriander Yogurt, Marinated Trout Roe

LADY EDISON HAM \$14 (GF)

Honey Poached Figs

MORTADELLA TOAST \$15

Parmesan, Pistachio, Ham & Parsley Butter

TALEGGIO DIP \$17 (V)

Baby Carrots, Raisin Nut Bread

CHILI CRAB TOAST \$18

Grape, Sichuan Aioli

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

HAPPY HOUR

Tuesday - Friday

4PM TO 6PM

\$5 BEER

\$8 WINE

\$8 COCKTAIL



SPIRITS

VODKA

LUKSOSOWA	16
TITO'S	18
GREY GOOSE	19

GIN

NEW AMSTERDAM	16
BOMBAY	18
NORDES	19
HENDRICKS	20

TEQUILA

CORAZON BLANCO	16
EL TEQUILENO REPOSADO	16
CASAMIGOS BLANCO	21
CASAMIGOS ANEJO	23
CASAMIGOS REPOSADO	25
MILAGRO BLANCO	18
MILAGRO REPOSADO	19

RUM

BACARDI SUPERIOR	10
GOSLINGS	12
ZACAPA 23	15

WHISKEY/SCOTCH/RYE

REDEMPTION BOURBON	16
GEORGE DICKEL RYE	16
BULLEIT BOURBON	18
BULLEIT RYE	18
MICHTERS RYE	20
BULLEIT 10YR	20
MACALLAN 12	40
JOHNNIE WALKER BLACK	22

COGNAC/BRANDY

HENNESSEY VS	16
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LIQUEURS

APEROL	10
CAMPARI	10
BAILEYS	10
AMARETTO	10

COFFEE BY DAY
COCKTAILS BY NIGHT



SPECIALTY COCKTAILS



**CHERRY
CRUSH \$16**
*Vodka, Lime,
Sour Cherry,
Pistachio*



**FIG OLD
FASHIONED \$18**
*Whiskey,
Dry Sherry,
Fig*



BAMBOO \$16
*Nordes Gin,
Blanc Vermouth,
Espelette Pepper*



MARGARITA \$17
*Tequila,
Persian Black Lime,
Agave, Harissa Salt*

WINES BY THE GLASS

SPARKLING

PROSECCO

La Jara Prosecco Veneto, IT

5oz	8oz	btl
\$15	\$20	\$45

PROSECCO ROSÉ

Brilla, Veneto, Italy, NV

\$15	\$20	\$55
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CHAMPAGNE

Lanson, France, Brut, NV

\$25	\$37	\$150
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** Non-alcoholic **

FRENCH BLOOM BRUT

\$13	\$19	\$60
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WHITE

SAUVIGNON BLANC

Nicolas, France, 2023

\$15	\$20	\$65
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CHARDONNAY

La Chevaliere, France, 2022

\$15	\$20	\$65
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ALBARINO

Lagar de Indra, Rias Baixas, Spain, 2023

\$15	\$20	\$65
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RED

BLAUFRANKISCH

Felix, Austria, 2023

\$15	\$20	\$65
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RED BLEND

Romiro, Casal do Romiro, Lisboa, Portugal, 2021

\$15	\$20	\$65
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NERO D'AVOLA

Benuara, Cusumano, Sicily, Italy 2021

\$16	\$24	\$70
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BEER

LOVE CITY BREWING \$9

Lager 4% ABV, PA

LEVANTE LIGHTLY CLOUDY \$11

Lo - Cal IPA, 4.2% ABV, PA

CONSHOHOKEN TYPE A \$12

IPA, 7% ABV, PA

DOCK ST MAN FULL OF TROUBLE \$12

English Porter, 5.2% ABV, PA

** Non-alcoholic **

ATHLETIC UPSIDE DAWN GOLDEN ALE \$9

SOFT DRINKS

FEVER TREE SPARKLING GRAPEFRUIT \$6

FEVER TREE SPARKLING LEMONADE \$6

COKE 8OZ \$5

DIET COKE 8OZ \$5

SPRITE 8OZ \$5

KUTZTOWN SODA \$5