

# A F D Happy Hour

Monday – Friday 4-7 pm  
Saturday & Sunday 2-5 pm

Artisan Olives | Pico de Gallo & Chips  
2

Bottled and Draft Beers\*  
4

Freshly-shucked Oysters (3)  
5

Heirloom Bruschetta | Jean-Louis  
Cheese Plate | Guacamole and Chips |  
6

Wines by the Glass

Mud House, Sauvignon Blanc | Laya, Red Blend  
6

Comments? Suggestions? Questions?  
Please contact Constantine at ck@ahgnj.com  
www.AmericanaDiner.com  
V06152018

## COLD BEVERAGES

<b>RISHI ICED TEA</b>			
Green Tea Ginger and Honey	Hubei, China	3	
Black Tea Unsweetened	Kyushu, Japan	3	
<b>BOTTLED TEA/YERBA MATE</b>			
Iced Matcha Tea			
‘Original’	NYC	4	
‘Hint of Honey’	NYC	4	
Yerba Mate ‘mint’*	California	4	
Kombucha*			
‘Gingerade’	California	4.5	
‘Trilogy’	California	4.5	
<b>WATER</b>			
Bottled water–16 oz		2	
Saratoga bottled water, flat	New York	3	
Perrier bottled water, sparkling	France	3	
<b>FRESH-SQUEEZED JUICES</b>			
Orange and Grapefruit			
Glass		3.5	
16 oz carafe		7.5	
32 oz carafe		15	
<b>ORGANIC PROBIOTIC FRUIT SMOOTHIES*</b>			
Forager Strawberry & Banana	California	6	
Forager Banana & Date	California	6	
<b>COLD PRESSED JUICES</b>			
Blue Print ‘LemonYay’ Organic*	NYC	5	
Blue Print ‘Grass Monkey’ Organic*	NYC	5	
Blue Print ‘Go Mango’ Organic*	NYC	5	
Blue Print ‘Motion Potion’ Organic*	NYC	5	
Blue Print ‘Lime Lifter’ Organic*	NYC	5	
Blue Print ‘Beets Go On’ Organic*	NYC	5	
Cold Pressed Watermelon	California	3.5	
<b>ORGANIC JUICES</b>			
Harmless Harvest Raw Coconut Water*	California	4	
Mamma Chia Seed ‘Guava Mamma’*	California	4.5	
<b>SAN PELLEGRINO</b>			
Limonata–11.15 oz can	Italy	2.5	
Orange–11.15 oz can	Italy	2.5	
<b>GINGER ALES</b>			
Fever Tree Ginger Beer	UK	3.5	
Bruce Cost Passionfruit	Pennsylvania	3.5	
Bruce Cost Pomegranate	Pennsylvania	3.5	

\*denotes ‘organic’

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## SEASONAL COCKTAILS

<b>GARDEN OF EDEN</b>	10
Vodka, pomegranate, pear	
<b>SANGARITA</b>	10
Cuervo tequila, fresh strawberries, lime, red wine float	
<b>LAVENDAR MARTINI</b>	10
Vodka, lavender, lime, grapefruit juice	
<b>LYNCHBURG LEMONADE</b>	10
Jack Daniels, triple sec, house-made lemonade	
<b>HENDRICK’S EXPERIENCE</b>	12
Hendrick’s gin, hibiscus, blueberry	
<b>NEW CLASSICS</b>	
<b>ROSEMARY’S BABY</b>	10
Vodka, apple, rosemary	
<b>HEALTH TONIC</b>	10
Gin, turmeric, ginger, honey	
<b>PLANTER’S PUNCH</b>	10
Rum, orange, pineapple, lime	
<b>SMOKE ON THE RIO GRANDE</b>	10
Mezcal, grapefruit, club soda	
<b>NOTORIOUS F.I.G.</b>	10
Black fig and coffee infused bourbon, sweet vermouth, chocolate bitters	

## RED & WHITE SANGRIA

glass**	7
32 oz carafe	14

## CRAFT BEER GROWLERS

64 oz for take-out\*

<b>TROEGS, PILSNER, PENNSYLVANIA</b>	<b>25</b>
<b>RIVERHORSE, IPA, NEW JERSEY</b>	<b>25</b>
<b>ALLAGASH, WHITE, MAINE</b>	<b>25</b>

When refilling a 64 oz bottle, get \$5.00 off  
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## WINES

### BY THE GLASS

2015 Pinot Grigio, <i>Kris</i>	Italy	8.5
2013 Riesling, <i>Leonard Kreuzsch</i>	Mosel	8
2014 Chardonnay, <i>Guenoc</i>	California	8.5
2014 Sauvignon Blanc, <i>Mud House**</i>	New Zealand	8
2013 Merlot, <i>Tunnel of Elms</i>	California	8
2015 Pinot Noir, <i>Root 1</i>	Chile	10
2013 Cabernet Sauvignon, <i>Los Vascos</i>	Chile	8.5
2014 Malbec ‘old Vine’, <i>Diseño</i>	Argentina	9
2014 Almansa, ‘Laya’, <i>Bodegas Atalaya**</i>	Spain	7
2015 Provence Rosé, <i>Le Petit Gueissard</i>	France	8
n.v. Prosecco ‘brut’, <i>Zardetto</i>	Italy	8.5

### BY THE BOTTLE

2014 Gruner Veltliner Kamptal, <i>Loimer</i>	Austria	22
2014 Notios White, <i>Gai’a Estate</i>	Greece	21
2014 Chardonnay, <i>Au Bon Climat</i>	California	45
2014 Pinot Noir ‘Monterey’, <i>Meiomi</i>	California	30
2012 ‘Hands of Time’, <i>Stag’s Leap Wine Cellar</i>	California	30
2013 Cabernet Sauvignon ‘Napa’, <i>Textbook</i>	California	29

\*\*Select wines for Happy Hour.

## BEER

### DRAFTS

Troegs, Pilsner, Pennsylvania	6
Neshaminy Creek, Shape of Hops to Come, Pennsylvania	7
Allagash, White, Maine	6
Riverhorse, IPA, New Jersey	6
Demented Brewing, American Red Ale, New Jersey	7
Yards, Brawler Ale, Pennsylvania	6

### BOTTLES

Troegenator, Doublebock, Pennsylvania	6.5
Red Stripe, Jamaican Lager, Pennsylvania	5.5
Newcastle, Brown Ale, England	5.5
Ithaca, Apricot Wheat, New York	5
Stella Artois, Pilsner, Belgium	5.5
Kona, Fire Rock Ale, Hawaii	5
Corona, New Mexico	5.5
Ithaca, Flower Power IPA, New York	5.5
Yuengling, Lager, Pennsylvania	5.5
Bud Light, St. Louis	4
Amstel Light, Amsterdam	5

\*Happy Hour \$4 Beer Special does not apply.

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