

Fall Winter Cocktails

Warm up on the Deck with these decadent cocktails

SPICED LATTE MARTINI \$10

RumChata, Tito's Handmade Vodka & Café Borgetti

CINNA-CHATA-TINI \$11

RumChata, Vanilla Vodka & Fireball Whiskey

BURNIN' LOVE MARTINI \$11

RumChata, Fireball Whiskey & Vanilla Vodka

THE BLACK SHEEP BONFIRE \$12

*Skrewball Peanut Butter Whiskey, Coffee & Chocolate Milk
With ready to eat roasted marshmallows*

SALTED CHOCOLATE PEANUT BUTTER PRETZEL \$12

Skrewball Peanut Butter Whiskey, Mozart Chocolate Cream

MULLED SPICED WINE \$10

Wine warmed with Clove, Honey, Cinnamon Sticks and more

SALTED CARAMEL MARTINI \$11

*Van Gogh Dutch Caramel Vodka, RumChata,
& Caramel Drizzle on a salted rim glass*

Other Specialty Cocktails

CRUSHED ORANGE \$10

Tito's Handmade Vodka, Muddled Orange & Lemon-Lime Soda

PERFECT PATRÓN MARGARITA \$12

*Patrón Silver Tequila, Citrus Liquor,
Muddle Orange, Lemon, Lime & Sour Mix*

LAVENDER PROSECCO COCKTAIL \$11

Pio Prosecco, Lavender Simple Syrup

Please ask your server for other features as well as our beer list

draft beers

DOGFISH HEAD 60 MINUTE IPA

TROEGS MASTER OF PUMPKINS IPA

ABITA PECAN HARVEST

OMMEGANG NEON RAINBOWS IPA

HARPOON UFO WHITE

BOULEVARD SPACE CAMPER MAJOR VOLTA IPA

VICTORY BREWMASTERS UNION DOUBLE IPA

SMUTTYNOSE JUICES WILD NEW ENGLAND IPA

BLUE MOON BELGIAN WHITE

SAMUEL ADAMS OCTOBERFEST

GUINNESS STOUT

MODELO ESPECIAL

MILLER LITE

YUENGLING LAGER



bottle beers

IN-HOUSE
& TAKEOUT

21ST AMENDMENT BLOOD ORANGE IPA 7%

21ST AMENDMENT MOON BOOTS

BREWDOG PUNK IPA 5.6%

BREWDOG PUNK AF (ALCOHOL FREE)

BREWDOG BLOOD ORANGE

BIG MUDDY PEANUT BUTTER CUP STOUT

EVIL GENIUS COOL STORY BRO

FLYING FISH HAZY BONES

GREEN FLASH WEST COAST IPA

HARPOON BIG LEAGUE IPA 7.2%

HOP VALLEY BUBBLE STASH

ROGUE DEAD GUY ALE 6.8%

SAMUEL ADAMS OCTOBERFEST

SAMUEL ADAMS WICKED HAZY IPA 6.8%

SIERRA NEVADA HAZY LITTLE THING

SIERRA NEVADA BIG LITTLE THING IPA 9.0%

SHIPYARD PUMPKINHEAD

TROEGS BLIZZARD HOPS IPA 6.4%

TROEGS HAZY BONES • PERPETUAL

TROEGS GRAND CACAO 6.5%

MOOSEHEAD LAGER

VICTORY MERRY MONKEY

VICTORY GOLDEN MONKEY 9.5%

YUENGLING HERSHEY'S CHOCOLATE PORTER

YUENGLING TRADITIONAL LAGER

ANGRY ORCHARD CRISP APPLE

BLUE MOON • BUD LIGHT • CORONA EXTRA

MICHELOB ULTRA • STELLA ARTOIS

HEINEKEN • MODELO • MILLER LITE

Cold
BEER



House Wines

Sycamore Lane \$8

White Zinfandel, Chardonnay, Pinot Grigio,
Pinot Noir, Merlot, Cabernet Sauvignon

Bubbly

Prosecco "Brut", Pio NV

VENETO, ITALY

Dry bubbly notes of white peach and orange blossoms

\$10 | \$38

Crisp & Refreshing

Moscophilero, Skouras

PELOPONNESE, GREECE

White flowers and honeysuckle, rounded out with notes of citrus

\$12 | \$44

Sauvignon Blanc, Napa Cellars

NAPA VALLEY, CALIFORNIA

Aromas of grapefruit, lemon blossom, lychee, ripe pineapple

\$10 | \$42

Richer, Rounder, Smoother

Chardonnay, Laguna

SONOMA, CALIFORNIA

Peach and nectarine are front and center on the palate,
with lasting richness

\$12 | \$44

The Sweeter Side

Moscato, Villa Pozzi

SICILY, ITALY

Notes of figs peach and apricot, with a light spritz

\$10 | \$38

Lighter Red Wines

Pinot Noir, Folie à Deux

\$12 | \$44

SONOMA COAST, CALIFORNIA

Notes of black cherry, cola, strawberry, plum

Bolder Reds

Malbec, Dona Paula "Los Cardos"

\$10 | \$38

MENDOZA, ARGENTINA

Black plum, dark cherries and chocolate

Cabernet Sauvignon, Louis Martini

\$10 | \$38

CALIFORNIA

Dark fruits, clove and subtle oak aromas

Bottle Selections

Champagne, Piper Heidsieck, Brut Cuvée 1785

\$75

FRANCE

Balanced, with notes of pear, white flower, brioche, fresh almond and toasted bread

Champagne Rose, Moët & Chandon Imperial

\$120

FRANCE

Strawberry, raspberry and cherry with hint of pepper

Rose, Bieler Père et Fils

\$35

PROVENCE, FRANCE

Dry rose, with notes of citrus and strawberry

Chardonnay, Sonoma-Cutrer

\$50

SONOMA, CALIFORNIA

Crisp, zesty lemon, green apple, lime and vanilla barrel spice

Red Blend, J. Lohr Vineyards "Pure Paso"

\$65

PASO ROBLES, CALIFORNIA

Black-cherry pie, brioche, toast and chocolate fudge flavors

Bourbon

Angel's Envy	12 22
Amador Cabernet Finished Bourbon	11 20
Woodford Reserve Bourbon	11 20
Woodford Double Oak Bourbon	12 22
Coopers Craft 100	10 18

Rye Whiskey

Widow Jane Rye Mash Whiskey	9 17
Woodford Reserve Rye	11 20
Sagamore Rye	8 15
Sagamore Rye Double Oak	9 15
Angel's Envy Rye	15 28

Tennessee Whiskey

Jack Daniel's Single Barrel Rye	10 18
Jack Daniel's Single Barrel Select	10 18

Single Malt Scotch

10Z | 20Z

Macallan 12yr.	13 25
Macallan 12yr. Double Cask	12 23
Dalmore 12yr.	11 21
Dalmore 15yr.	16 30
Highland Park 12 yr.	12 23
Highland Park Magnus	13 25
Highland Park 18yr.	28 54
Balvenie 12 Caribbean Cask	11 21
Balvenie 12 Doublewood	11 21

Blended Scotch

Johnnie Walker Red	8 15
Johnnie Walker Black	10 18
Monkey Shoulder	8 15

Conestoga

restaurant

Our History

Conestoga Restaurant's unique structure dates back to the 1700s. Originally, the building served as an Inn. The name "Conestoga Inn" stood steadfast throughout the changes in ownership and carries over to your present day "Conestoga Restaurant".

Today, Conestoga Restaurant has been renovated to have a modern, elegant feel inside and a sound, original stone facade. The owners have established a reputation of delicious fine dining in a family oriented atmosphere. The focus is bold, American cuisine with a look back to our Greek Heritage. We use Lancaster County's fresh ingredients whenever possible. The unique flavorful experience is prominent in every bite.