

# happy hour

Monday - Friday 4PM - 6:30PM

## small plates

	regular price	happy hour price
Hot Potato Chips	9	7
Crab Cake	16	13
Jerk Chicken Meatballs	13	10
Tuna Poke	15	12
She Crab Bisque	8	6
Market Fries	7	5

## handcrafted cocktails

**Elderberry Sparkle** 14 11  
Stateside **Vodka**, locally foraged elderberry syrup, St. Germaine, Ruffino Prosecco, freshly squeezed lemon juice

**Mead-mosa** 14 11  
O4 **mead**, freshly squeezed orange juice, splash of Cointreau, topped with champagne

**Autumn Apple Spice Mule** 13 10  
Revivalist **Gin Harvest Expression**, apple cider, ginger beer

**Nooner Margarita** 13 10  
Hornitos Plata, freshly squeezed lemon and lime juice, simple syrup, triple sec, Ruffino Prosecco

**Delaware Old Fashioned** 14 11  
Diamond State **Bourbon**, muddled cherries, lemon- **basil** simple syrup, fee brothers cherry bitters

FEATURED RED & WHITE WINES 6

## CRAFT DRAUGHT

\$2 off all draught beers  
Due to the exclusivity of our craft beer selection, our offerings change frequently. Please ask your server for today's selection.

Green denotes locally sourced item.

**MktK&B**  
MARKET KITCHEN & BAR

9.27.18

# beer

<b>hops in bottles</b>	<b>price</b>
Dogfish Head 60 Minute (DE) American IPA 6.0 % ABV	7.25
Dogfish Head Flesh & Blood (DE) American IPA 7.5 % ABV	7.25
Dogfish Head Namaste Belgian White (DE) Witbier 4.8 % ABV	7.25
Southern Tier Pumking (PA) Imperial Ale 8.6% ABV	10.50
Blue Earl Honeysuckle Rose (DE) Belgium Blonde Ale 7.1 % ABV	8.75
Evolution Delmarva Pils (MD) Pilsner 4.8% ABV	8.75
Angry Orchard Rose (NY) Specialty Hard Cider 5.5% ABV	7
Blue Moon (CO) Witbier 4.5 % ABV	6
Seed Free & Joy (DE) Watermelon Blonde Ale 4.61 % ABV	7.75
Allagash White (ME) Witbier 5.2 % ABV	7.75
Corona (MEXICO) American Adjunct Lager 4.6 % ABV	6
Heineken (NETHERLANDS) Euro Pale Lager 5.0 % ABV	6
Amstel Light (NETHERLANDS) Light Lager 3.5 % ABV	6
Yuengling (PA) Traditional Lager 4.50 ABV%	4.50
Miller Lite (WI) Light Lager 3.14 % ABV	4.50
Michelob Ultra (MO) Light Lager 4.2 % ABV	4.75

## craft draughts

Due to the exclusivity of our craft beer selection, our offerings change frequently. Please ask your server for today's selection.

**MktK&B**  
**MARKET KITCHEN & BAR**

# wine

## white

	price
PIO Pinot Grigio (Italy)	8/30
Santa Margherita Pinot Grigio (Italy)	63
Kim Crawford Sauvignon Blanc (New Zealand)	11/41
Chateau Souverain Chardonnay (California)	9/32
Kendall-Jackson Chardonnay (California)	12/45
Cakebread Chardonnay (California)	85
Beringer White Zinfandel (California)	8/30
Chateau Ste. Michelle Dry Riesling (Washington)	9/34
Elouan Rose (Oregon)	10/38
Stella Rosa Moscato (Italy)	9/32
Flipflop Pink Moscato (California)	9/34

## sparkling

GH Mumm Brut (187 ml) (France)	15
Cupcake Prosecco (187 ml) (Italy)	8
Coppola "Sofia" Blanc de Blanc (California)	45
Dom Perignon (France)	235
Perrier Jouet Grand Brut (France)	75
GH Mumm Brut (France)	85
Maschio Prosecco (187 ml) (Italy)	9

## red

Mark West Pinot Noir (California)	9/34
La Crema Pinot Noir (California)	14/53
14 Hands Merlot (Washington)	10/37
Natura Cabernet Sauvignon (Chile)	9/32
William Hill North Coast Cabernet (California)	12/45
Franciscan Cabernet Sauvignon (California)	14/53
Joseph Phelps "Insignia" (Napa, California)	365
Jordan Cabernet Sauvignon (Napa, California)	98
Federalist "Duelling Pistols" Red Blend (California)	79
Tenshen Red Blend (California)	15/57
Graffigna Malbec (Argentina)	9/34
Banfi "Centine" Red Blend (Italy)	9/34
Cooper & Thief Blend (California)	17/66
Silver Palm Merlot (California)	15/55
Justin Isoscoles Blend (California)	110

**MktK&B**  
MARKET KITCHEN & BAR