



## GEORGETOWN PIANO BAR



HAPPY HOUR EVERY DAY  
5:00 UNTIL 7:00 PM

LIVE PIANO EVERY NIGHT  
BEGINNING AT 7:00 PM  
DUELING PIANOS  
EVERY FRIDAY AND SATURDAY  
BEGINNING AT 9:00 PM

*Check us out online:  
[GeorgetownPianoBar.com](http://GeorgetownPianoBar.com)*

Book Your Party Now!  
WE NEVER charge a reservation fee! Need a  
cool spot with live entertainment for your  
corporate or group happy hour or late night  
party?

Interested in holding a wedding event,  
bachelorette party, or special gathering?  
Contact us at [Events@ GeorgetownPianoBar.com](mailto:Events@GeorgetownPianoBar.com)



## BEER

*(Prices do not include tax)*

### On Tap

\$7

*Shock Top  
Stella Artios*

\$8

*Guinness  
Devil's Backbone Vienna Lager  
Dogfish Head 60 Min IPA  
Bell's Two Hearted Ale*

### Bottles

\$5.50

*Bud Light  
Budweiser  
Miller Lite  
Yuengling  
Michelob Ultra  
Mike's Hard Lemonade  
O'Douls*

\$7.50

*Corona  
Brooklyn Brown Ale  
Goose Island 312  
Lagunitas Little Sumpin'  
Peroni  
Port City Porter  
Samuel Smith's Chocolate Stout  
Samuel Smith's Cider  
Samuel Smith's Pear Cider  
Sierra Nevada  
Smithwick's*

\$10

*Chimay Grande Reserve (Blue)*

Live Piano EVERY Night  
Beginning at 7:00 PM  
Dueling Pianos  
EVERY Friday and Saturday  
beginning at 9:00 PM



## WINE

*(Prices do not include tax)*

House Red or White

*Glass \$7.5 Bottle \$30*

*half price bottles and cheese boards every Sunday*

Glass \$9.5 - Bottle \$38

Pinot Noir

*Elouan*

*Oregon*

Cabernet Sauvignon

*Chateau St. Jean*

*California*

Merlot

*Josh Cellars*

*California*

Malbec

*Gascon*

*Argentina*

Pinot Grigio

*Roffino Lumina*

*Italy*

Sauvignon Blanc

*Prophecy*

*New Zealand*

Chardonnay

*Chateau St. Jean*

*California*

Riesling

*J. Lohr*

*California*

## CHAMPAGNE

By the Glass - Cook's \$7.50

By the Bottle

*Wycliff - \$30*

*Friexinet - \$35*

*J. Rojet - \$40*

*Lamarca Prosecco \$40*

*Veuve Clicquot Yellow - \$110*

*Veuve Clicquot Pink - \$125*

*Dom Perignon - \$250*



## GEORGETOWN PIANO BAR

*Food & Drinks*



## CRAFT COCKTAILS

The Sinatra

*Bulleit rye, sweet vermouth, bitters \$11*

Elton John

*Stoli Citrus vodka, Chambord, sour, sugar rim \$11*

Duke Ellington

*Hendrick's gin, St. Germaine, soda water, lime juice, muddled cucumber \$11*

Willie Nelson

*Tito's vodka, ginger beer, lime juice, mint \$11*

Tori Amos

*Champagne, Domaine de Canton, peach schnapps \$11*

Alicia Keys

*Gosling's Black Seal rum, ginger beer \$11*

The Dubliner

*Jameson Irish Whiskey, Crabbie's alcoholic ginger beer \$11*

Louis Armstrong

*Spiced rum, Patron Citronage, pineapple juice, orange slice \$11*

Join us for Happy Hour, EVERYDAY 5-7 PM.  
Includes half-off select appetizers



## SCOTCH

*(Age Shown)*

### Highland

*Balvenie - 12, 14, and 21 yr  
Glenmorangie - 10, 12, and 18 yr  
Oban - 14 yr*

### Speyside

*Glenfiddich - 12, 15, 18, and 21 yr  
Glenlivet - 12 yr  
Macallan - 10, 12, 18, and 25 yr*

### Lowland

*Glenkinchie - 12 yr*

### Islay

*Lagavulin - 16 yr  
Laphroig - 10 yr*

### Orkney

*Highland park - 12 and 18 yr*

### Scotch Blends

*Chivas  
Dewars  
Johnny Walker - Red, Black, Green, Gold, and Blue  
Monkey Shoulder*

## WHISKEY

*Basil Hayden's  
Blanton's  
Bulleit Bourbon  
Bulleit Rye  
Crown Royal  
Jack Daniel's  
Jameson Irish  
Jim Beam  
Knob Creek  
Maker's Mark  
Tullamore Dew Irish*

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## TAVERN CLASSICS

**Baked Wings \$5 - \$10**  
*BBQ, Teriyaki, Buffalo, or Plain*

**Personal Pizza \$6**  
*(Pepperoni or Sausage & Mushroom Add \$1.50)*

**Sliders \$9**  
*Pulled Chicken or Pulled Pork, w/ Chips*

**Tacos \$9**  
*3 soft flour tacos with chicken or pork, crema, queso fresco, and Sriracha*

**Cheese Quesadilla \$6**  
*(Add pulled chicken or pulled pork \$1.50)*

## SANDWICHES

*served with chips & pickle spear  
(Soup, Chili, or Pasta Salad add \$1.50)*

**Buffalo Chicken Wrap \$9**  
*buffalo chicken, blue cheese dressing, celery, lettuce and tomato*

**Turkey - Bacon - Cheddar wrap \$9**  
*turkey, bacon, ranch, cheddar, lettuce and tomato*

**Club Sandwich \$9**  
*ham, turkey, bacon, cheddar, mayo, lettuce and tomato*

**Pesto Chicken Panini \$9**  
*sun-dried tomatoes, pesto, pulled chicken and mozzarella*

**Cuban Panini \$9**  
*pulled pork, ham, brown mustard, Swiss and pickles*

**Hot Pastrami Sandwich \$9**  
*mustard, slaw and Swiss on toasted marble rye*

**Reuben Panini \$9**  
*corned beef, sauerkraut, Thousand Island, Swiss on toasted marble rye*

**You and Me Grilled Cheese \$9**  
*A pull apart grilled cheese to share*

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## DESSERTS

Cheese Cake \$5

Dessert of the Day \$4  
*(Ask your server for details)*

COFFEE, TEA, OR HOT CHOCOLATE  
\$3.50

## ADULT COFFEES AND TEAS

*(Whipped cream on request)*

\$9

Café Patron  
*Patron XO Cafe*

Café Disaronno  
*Disaronno amaretto liqueur*

Nutty Irishman Coffee  
*Bailey's, Frangelico and Godiva Chocolate*

Irish Coffee  
*Bailey's & Jameson Irish Whiskey*

Kafee Mozart  
*Godiva Chocolate & Grand Marnier*

Brandy Moca Almond Coffee  
*brandy, amaretto and Godiva chocolate*

Bailey's Coffee  
*Bailey's Irish Cream*

Hot Tea Toddy  
*whiskey, lemon slice and honey on the side*

Café con Chata  
*coffee and RumChata*



## APPETIZERS

*Half-price during Happy Hour*

Nachos \$8  
*cheese, tomatoes, lettuce, pico de gallo, sour cream*  
*(Add chicken or pork \$3)*

Spinach Artichoke Dip \$8  
*with corn tortilla chips*

Crab Dip \$10  
*with warm french bread loaf*

Hummus \$6  
*with warm pita chips*

Potato Skins \$8  
*cheese, bacon, sour cream*  
*(Add chili - \$1.50)*

## SALADS

*ranch, blue cheese, thousand island, italian, or*  
*raspberry vinaigrette*

Caesar Salad \$8  
*romaine, asiago cheese, crutons, caesar dressing*  
*(Add chicken \$3)*

House Salad \$7  
*romain, tomatoes, cucumber, crutons, and carrots*

Chef Salad \$9  
*romaine, tomatoes, cucumber, crutons, ham and turkey*

Meat & Cheese Plate \$10  
*Warm french bread, cured meats, soft and hard cheeses*  
*and accouterments*

## SOUP & CHILI

Soup of the Day \$5

Soup and Salad \$8

Chili and Corn Bread \$7

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