



GEORGETOWN
PIANO BAR



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

LIVE PIANO EVERY NIGHT
Beginning at 7:00 PM

Dueling Pianos
beginning at 9:00 PM
Every Friday and Saturday

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

Stella Artois \$7.50

Shock Top \$7.50

Piano Bar Summer Lager \$7.50

Guinness \$8.50

Goose Island IPA \$8.50

Bell's Two Hearted Ale \$8.50

Bottles

\$5.50

Bud Light

Budweiser

Miller Lite

Yuengling

Michelob Ultra

Mike's Hard Lemonade

O'Douls

\$7.50

Avery Brewing Co. El Gose Sour Ale

Corona Extra

Brooklyn Brown Ale

Goose Island 312 Urban Wheat Ale

Goose Island Fulton Street Coffee Ale

Lagunitas Little Sumpin' Sumpin' Ale

Peroni Nastro Azzurro

Port City Porter

Samuel Smith's Organic Chocolate Stout

Samuel Smith's Organic Cider

Samuel Smith's Organic Pear Cider

Sierra Nevada Pale Ale

Smithwick's Irish Red Ale

\$9.50

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- Glass \$7.5 Bottle \$30

half price bottles and cheese boards every Sunday

Glass \$9.25 - Bottle \$38

Pinot Noir

Josh Cellars

California

Cabernet Sauvignon

Josh Cellars

California

Merlot

Josh Cellars

California

Malbec

Robert Mondavi Private Select

California

Pinot Grigio

Roffino Lumina

Italy

Sauvignon Blanc

Prophecy

New Zealand

Chardonnay

Chateau St. Jean

California

Riesling

J. Lohr

California

CHAMPAGNE -SPARKLING WINES

By the Glass

Cook's Sparkling Wine - \$7.50

Riondo Prosecco - \$7.50

By the Bottle

Rotari Rosé - \$35

Wycliff - \$35

Friexinet - \$35

J. Rojet - \$45

Lamarca Prosecco \$40

Veuve Clicquot Yellow - \$125

Veuve Clicquot Pink - \$135

Dom Perignon - \$275



GEORGETOWN PIANO BAR

Craft Cocktails \$13

Alicia Keys

Gosling's Black Seal rum, ginger beer

Elton John

Ketel One Citroen vodka, Chambord, sour, sugar rim

The Sinatra

Few rye whiskey, sweet vermouth, bitters

Duke Ellington

Hendrick's gin, St. Germaine, soda water, lime juice, muddled cucumber

Willie Nelson

Tito's vodka, ginger beer, lime juice, mint

Tori Amos

Domaine de Canton ginger liqueur, peach liqueur, Sparkling Wine

The Dubliners

Jameson Irish, Crabbie's alcoholic ginger beer

The Boss

Peligroso Reposado tequila, Luxardo Maraschino Liqueur, blood orange soda, lime juice, simple syrup & cherry bitters

Louis Armstrong

Bayou Spiced rum, Patron Citronage, pineapple juice, orange

Mick Jagger Smash

Knob Creek bourbon, Aperol Apertivo, mint, sugar, fresh lemon

Beyoncé Spritz

Peychaud's Aperativo, Riondo Prosecco, soda, orange peel

**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

Crown Royal

Crown Royal Apple

Few Spirits Rye

Jack Daniel's

Jameson Irish

Jim Beam

Knob Creek

Maker's Mark

Tullamore Dew Irish

Woodford Reserve

RUM

*Bacardi, Captain Morgan, Goslings, Malibu,
Zacapa, Zaya*

TEQUILA

*Don Julio Silver, Jose Cuervo Gold, Patron Silver,
Peligriso Reposado*

**Check us out online:
GeorgetownPianoBar.com**



TAVERN CLASSICS

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

Summer Special - White Pizza - \$9
*Garlic olive oil, mozzarella, ricotta, Pecorino
Romano, prosciutto, arugula, pine nuts, pink sea salt
& fresh cracked black pepper*

Personal Cheese Pizza \$7
(Pepperoni or Sausage & Mushroom Add \$2)

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

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

Three Cheese Quesadilla \$7
(Add pulled chicken or pulled pork \$2)

SANDWICHES

*served with chips & pickle spear
(Fresh Fruit Cup, Side Salad or Pasta Salad add \$2)*

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

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

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

Pesto Chicken Panini \$10
*pulled chicken and sliced mozzarella, sun-dried
tomatoe smear, pesto*

Cuban Panini \$10
pulled pork, ham, brown mustard, Swiss and pickles

Hot Pastrami Panini \$10
Swiss, brown mustard & slaw on toasted marble rye

Reuben Panini \$10
*corned beef, sauerkraut, Thousand Island, Swiss on
toasted marble rye*

Chicken Salad on Toasted Croissant \$9
*walnuts, craisins, celery, topped with lettuce and
tomato slice*

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



DESSERTS

Cheese Cake \$6
with berries and whipped cream

Dessert of the Day \$5
(Ask your server for details)

COFFEE, TEA, OR HOT CHOCOLATE
\$4.50

ADULT COFFEES AND TEAS - \$9
(Whipped cream on request)

Summer Special
Cold Brew Coffee & RumChata

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

Veggie Nachos \$9
*cheese, lettuce & tomatoes, corn/black bean salsa,
with side pico de gallo & sour cream
(Add chicken or pork \$2.5)*

Spinach Artichoke Dip \$9
with warm corn tortilla chips

Maryland Crab Dip \$11
with warm toasted french bread loaf

Hummus \$8
with warm pita chips and carrot sticks

Potato Skins \$9
*mixed cheese, bacon, topped with drizzled ranch &
fresh spring onions, side of sour cream for dipping*

SALADS

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

Caesar Salad \$9
*romaine, Asiago cheese, croutons, cherry tomatoes
fresh cracked black pepper (Add chicken \$2.5)*

House Salad \$8
spring mix, romaine, tomatoes, cucumber, croutons

Chef Salad \$10
*spring mix, romaine, tomatoes, cucumber, croutons,
with sliced ham and turkey*

Meat & Cheese Plate \$13
(Serves Two)
*Warm french bread, sliced cured meats & cheeses with
assorted olives, dried fruits, and nuts.*

Caprese Salad \$9.50
*Heirloom tomatoes, fresh mozzarella, sweet basil,
olive oil & balsamic drizzle, pink sea salt & fresh
cracked black pepper*

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

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