

White WINES BY THE GLASS

Rudi Wiest -Mosel - Riesling - Germany

Touch of sweetness
\$8

Il Donato

Pinot Grigio - Italy
Easy, light & refreshing
\$7

Sean Minor - Chardonnay California

Pleasant Buttery Oak
\$9

Cloud Break - Chardonnay Washington

Light, bright fruit appeal
\$8

WINE FLIGHT

\$16

Rudi Wiest

Riesling

Il Donato

Pinot Grigio

Cloud Break

Chardonnay

FASHION LOUNGE

Paul and Josh have decorated the fashion lounge with items that represent their careers in the Fashion industry as well as commemorate Scranton's own roots in fashion manufacturing.

Items identified below:

1. Sweater Test Run
2. Cindy Crawford photo
3. Phat Farm sneakers worn by Russell Simmons
4. Kimora Lee Simmons original Barbie
5. Kimora Lee Simmons kissing Oscar de la Renta
6. R Vanderwerp hanger and mirror
7. Scranton Factory workers
8. Isaac Mizrahi tote
9. Paul's Senior project

OAK BAR

Decorating the walls of the Oak bar are lace patterns from the Scranton Lace Company dating back to the 1800's. Each one is hand colored and was used as a first step in the weaving process. If you look closely you can see the hand written corrections and notations.

PO
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The
Scranton
Club

BAR MENU

Red WINES BY
THE GLASS

Wine Men of Gotham - Shiraz

\$9

Montoya - Pinot Noir

\$9

**Steak House or The Crusher-
Cabernet**

\$8

Stephen Vincent - Merlot

\$8

Callia Alta - Malbec

\$8

WINE FLIGHT

\$16

Wine Men of Gotham

Shiraz - California

Montoya

Pinot Noir – California

Callia Alta

Malbec – Argentina

APPETIZERS

CALAMARI FRIES – 9

Breaded calamari strips with red chili mayo and cocktail sauce

CHARCUTERIE BOARD - 15

Today's selection of cured meats, imported cheeses, hummus, eggplant puree, and warm sliced bread

SMOKED CHICKEN EGGROLL - 10

Smoked chicken, stir fry vegetables, pickled ginger, wasabi, thai peanut sauce

BACON SLAB - 10

Baby arugala, pickled vegetables, sweet, chili glaze

MAHI-MAHI TACOS – 10

Beer battered fillets, pickled cabbage, pico de gallo, and a cilantro-lime aioli Add a third taco for ...3

POSH HAND CUT TRUFFLE-GARLIC FRIES - 7

Tossed with Truffle Oil and garlic

GRILLED FLATBREADS - 9

Chef's Daily Flatbread- A unique combination of seasonal ingredients

Beers by the Bottle: Miller Lite, Coors Lite, Heineken Lite, Stella Artois, Samuel Adams Seasonal, Yuengling,

A Carafe of POSH Sparkling St Gremain Cocktail 32 or Half 16

SPECIALITY COCKTAILS \$9

Moscow Mule - Vodka, Club Soda, Fresh Lime, Orange Juice and Fresh Ginger

Hemmingwayish - White Rum, St Germain, Honey, Orange Bitters, Fresh Lime and Muddled Strawberries

Brotherly LOVE - Gin, Canton Ginger Liqueur, St Germain, and Bitters

POSH Margarita - Tequila, Fresh Lime Juice, Cointreau and a splash of OJ

POSH Tini - Vodka, White Cranberry Juice, St Germain and Fresh Lime Juice

Posh Pear Martini-Absolute vodka, St.Germain topped with champagne served up

Electric City Lemonade- Citrus vodka, blue curacao, simple syrup, lemon juice, topped with sprite

Arnold Palmen- Iced tea, Fresh lemon juice, sweet tea vodka

Watermelon apple-tini- Watermelon liqueur, green apple vodka, white cranberry juice

Carafe of POSH Sparkling St Gremain Cocktail \$32 or \$16 half