

CRAFT COCKTAILS • \$16

Merv Griffin Black Cherry Mojito

Rum, fresh mint, coconut puree, Combier Mure liquor, lime juice, club soda, Luxardo Cherry

Colleen Dewhurst Cucumber Gimlet

Gin, fresh cucumber, Lillet, elderflower liqueur, lemon juice, simple syrup, cucumber ribbon

Playhouse Deck Signature Dirty Martini with Tito's Vodka

Tito's Vodka, pickle juice, anchovy, dry vermouth, martini glass, cornichon and olive garnish
Add a skewer of blue cheese stuffed olives - \$2

Bob Fosse Butterscotch Brew

Tequila, butterscotch liqueur, Kahlua, honey caramel syrup, cold brew coffee, salted caramel rim

Don Knotts Noir on Top

Jack Daniel's Honey Whiskey, Amaro, almond syrup, citrus bitters, pinot noir float, orange twist

Beatrice Lillie Bubbly Bellini

Gin, peach liqueur, limoncello, lemon juice, honey syrup, prosecco, dried citrus

ZERO SPIRIT COCKTAILS • \$10

Angela Lansbury Lemonade

Lemon juice, lavender syrup, simple syrup, grapefruit soda, lavender sugar rim

Marilu Henner

Jalapeño Refresher

Muddled mint, jalapeño butterfly pea flower, cucumber, jalapeño, lime juice, lime and yuzu soda, cucumber ribbon and mint leaf

Jon Tartaglia Coconut Colada

Coconut puree, mango juice, orange juice, pineapple juice, lime juice, orange slice and Maraschino cherries

Looking for more zero spirit options?
Ask your server about our
Zero Proof Spirits and Wine menu

SPARKLING

Prosecco • Terredirai Extra Dry • *Italy*

6 oz 9 oz Bottle

\$12 \$17 \$40

Prosecco • Rocchina Brut • *Italy*

\$14 \$19 \$48

Cremant De Bourgogne Brut Champagne

Cave De Lugny • *France*

\$20 \$25 \$64

REDS

Merlot • J. Lohr • Paso Robles • *California*

6 oz 9 oz Bottle

\$13 \$18 \$43

Merlot • Orin Swift Advice From John • *California*

\$23 \$28 \$70

Malbec • Santa Julia • *Argentina*

\$11 \$16 \$40

Cabernet • Robert Hall • *California*

\$12 \$17 \$40

Cabernet • The Calling • *California*

\$20 \$25 \$64

Pinot Noir • Boen • *California*

\$15 \$20 \$50

Red Blend • San Felo Balla La Vecchia

Maremma Toscana • *Italy*

\$14 \$19 \$48

Chianti • Rocco Toscana Sangiovese • *Italy*

\$12 \$17 \$40

Zinfandel • Terra d'Oro • *California*

\$17 \$22 \$58

WHITES

Sauvignon Blanc • Stoneleigh • *New Zealand*

6 oz 9 oz Bottle

\$15 \$20 \$50

Sauvignon Blanc • Terrabianca • *Italy*

\$14 \$19 \$48

Pinot Grigio • Rocchina Delle Venezie • *Italy*

\$14 \$18 \$47

Pinot Grigio • Barone Fine • *Italy*

\$10 \$15 \$37

Chardonnay • Malvira Langhe • *Italy*

\$15 \$20 \$50

Chardonnay • Cave De Lugny • *France*

\$14 \$19 \$48

Vermentino • Terrabianca Quattro • 20 Favorita • *Italy*

\$15 \$20 \$50

White Blend • Falesco Vitiano Bianco • *Italy*

\$10 \$15 \$35

ROSÉ

Rosé • Bieler Pere Fils • *France*

6 oz 9 oz Bottle

\$14 \$19 \$48

Rosé • Substance • *Washington*

\$13 \$18 \$43

Dry Rosé • La Spinetta Il Rose De Cassanova • *Italy*

\$20 \$25 \$64

Due to product availability with our vendors, there may be product substitutions.

CANNED DRINKS

Stateside Vodka Soda

Black cherry, orange, ruby grapefruit, peach, lemon cucumber • \$10

Surfside Iced Teas

Iced tea, raspberry iced tea, peach iced tea, iced tea + lemonade • \$10

Surfside Lemonades

Lemonade, black cherry lemonade, strawberry lemonade, raspberry lemonade • \$10

DRAFT BEER*

	10 oz	16 oz
Forged Irish Stout	\$7	\$9
Fiddlehead IPA	\$7	\$9
Michelob Ultra	\$7	\$9
Downeast Cider (Seasonal)	\$8	\$10

*Ask your server about our additional seasonal draft beer selections!

BOTTLED BEER

Bud Light • \$8	Blue Moon • \$8
Heineken • \$8	Corona Extra • \$8
Yuengling • \$8	Corona Light • \$8

NON ALCOHOLIC/LOW ABV

Best Day Brewing West Coast IPA • \$8 (ABV 0.5%)

Best Day Brewing Electro-Lime Cerveza • \$8 (ABV 0.5%)

Bero Hazy IPA (ABV 0.5%) • \$8

Bero Kingston Gold Pilsner • \$8 (ABV 0.5%)

Heineken 0.0 • \$6

Michelob Zero • \$6

PLAYHOUSE DECK

RESTAURANT AND BAR

Playhouse Deck is operated by Bucks County Playhouse, a 501(c)(3) public charity. All proceeds support the Playhouse's mission-driven programming.

For more information on the Playhouse, please visit BucksCountyPlayhouse.org

SNACKS

Soup of the Day
Ask your server

Reg – \$10
Large – \$13

Roasted Garlic

White Bean Hummus \$13
Topped with pickled onions, tomatoes, crispy chickpeas, parsley, extra virgin olive oil drizzle, served with sliced cucumber, carrot sticks, toasted pita (VG) (GF upon request)

Pretzel Bites

\$14
Baked bavarian pretzel bites coated in garlic butter and topped with salt served with spicy brown mustard (V)
Add sharp cheese sauce - \$2

Playhouse Wedges

\$15
Crispy seasoned potato wedges topped with shaved parmesan, creamy herb dressing, garlic honey, parsley (GF, V)

Arancini

\$15
Risotto balls breaded and fried with mozzarella, parmesan, fresh basil, served in vodka sauce (V)

Fried Plantains

\$12
Served with creamy salsa verde (GF, VG)

Jumbo Chicken Wings

\$17
Tossed with your choice of sauce or seasoning (buffalo, ginger soy Thai chili glaze, lemon pepper dry rub, or naked) served with celery sticks, blue cheese dressing (GF)

Buffalo Chicken Dip

\$16
Served with tortilla chips (GF)

Deck Nachos

\$14
House made corn tortilla chips, sharp cheese sauce, pico de gallo, cholula hot sauce, pickled jalapeño, sour cream (GF, V)
Add shredded chicken - \$7
Add shaved ribeye - \$9

Margherita Flatbread

\$19
Fresh mozzarella, marinara, basil, parmesan on garlic butter flatbread (V)

Buffalo Chicken Flatbread

\$20
Buffalo chicken dip topped with mozzarella, scallions, buffalo and ranch drizzle

Hot Honey Pepperoni Flatbread

\$21
Our margherita flatbread topped with pepperoni and hot honey drizzle

SALADS

Green Goddess

\$13
Romaine, spinach, cucumber, snap peas, edamame, pickled red onion, crispy garlic, green goddess dressing (GF, VG)

Street Corn

\$14
A blend of little gem and romaine lettuce with roasted corn, bacon crumbles, sliced avocado, shallots, tomatoes, cotija cheese, tortilla chip crumbles, zesty ranch dressing (GF)

Caesar

\$12
A blend of little gem and romaine lettuce with shaved parmesan cheese, sourdough croutons, caesar dressing

Garden

\$11
Spring mix lettuce topped with carrots, tomatoes, cucumbers, shallot vinaigrette (GF, VG)

Add a Protein to your Salad

Chicken breast - \$12 • Shrimp - \$13 • Salmon - \$14 • 3 Chicken fingers - \$11 (Plain, hot honey or buffalo)

V - Vegetarian

VG - Vegan

GF - Gluten Free

CONSUMER ADVISORY WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CELIAC WARNING: Shared fryers and preparation areas make certain items not celiac safe. Please speak with your server if you have a celiac allergy or sensitivity.

Due to product availability with our vendors, there may be product substitutions.

HANDHELDS

Served with kettle chips (GF), or side garden or caesar salad
Fries - \$1

Chicken Caesar Wrap \$18
Shredded chicken, romaine lettuce blend, shaved parmesan, sourdough croutons, tossed in our roasted garlic Caesar dressing and wrapped in a flour tortilla

Grilled Cheese \$17
A mix of mozzarella, cheddar, and American cheese between buttered, sourdough bread (V)

Add sliced tomato - \$2 • Add bacon - \$2

Broadway Burger \$23
8 oz grass fed steakhouse burger, cheddar cheese, bacon jam, pickled jalapeño, crispy onions, zesty ranch on a brioche bun

Cauliflower Tacos \$19
Two corn tortillas with roasted cauliflower, sesame sambal aioli slaw, miso vinaigrette, siracha peanuts (GF, VG)

Steak Tacos \$24
Two corn tortillas with shaved ribeye topped with mojo slaw, tomatillo salsa, cotija cheese (GF)

Vodka Pesto Chicken Sandwich \$20
Choice of grilled or fried chicken tenders, creamy herb dressing, vodka sauce, basil pesto (nut free), parmesan cheese on a brioche bun

Waldorf Chickpea Lettuce Wraps \$18
Chickpea salad made with vegan mayo, dijon mustard, sliced grapes, toasted walnuts, celery, shallot, topped with pickled jalapeño, served on gem lettuce (GF, VG)

Backstage Bagel Sandwich \$17
Choice of sliced pork roll or crispy bacon, topped with cheddar and American cheese, a fried egg, everything seasoning, a creamy tangy sauce on a toasted, buttered bagel served with fried potato wedges

Cheesesteak Panini \$23
Shaved ribeye, American cheese, caramelized onions, A1 mayo on sourdough bread

Fried Eggplant and Halloumi Sandwich \$19
Topped with lettuce, tomato, fig jam, green goddess dressing

BYO Sandwich \$22
Choice of steakhouse burger, fried chicken tenders, grilled chicken or fried eggplant
Choice of bun: Brioche (or GF - \$2)
Choice of cheese: American, cheddar
Choice of: Lettuce, tomato, raw onion
Add-ons \$2 each: Caramelized onions, bacon jam, bacon, pickles, pickled jalapeños, fig jam

MAINS

Chickpea Fritters \$25
Heirloom tomato slices, corn, cucumber salsa, green goddess dressing, sriracha agave, topped with fried chickpea fritters (VG)

Ribeye Steak \$41
12 oz grass fed ribeye served with roasted garlic mashed potatoes and grilled asparagus, topped with Chimichurri butter (GF)

Salmon \$33
Pan seared and roasted salmon filet served with coconut rice and sauteed snap peas, carrots, broccoli, edamame, tossed in a ginger soy glaze, topped with miso vinaigrette (GF)

Sea Scallops MP (Market Price)
Roasted corn and blistered tomatoes, served over basil pesto (nut free), topped with garlic butter (GF)

Mac and Cheese \$26
Cavatappi pasta, truffle oil blend, sharp cheese sauce, baked with seasoned bread crumbs topped with more cheese sauce and parsley (V)

Add a protein: Chicken breast - \$12 • Shrimp - \$13 • Salmon - \$14
3 Chicken fingers - \$11 (Plain, hot honey or buffalo)

FOR KIDS 12 and under

Swirly Pasta \$12
Choice of butter or marinara sauce

Chicken Finger Basket \$14
3 chicken fingers with choice of dipping sauce, served with kettle chips (GF), or side garden or caesar salad
Fries - \$1

Grilled Cheese \$10
American cheese on sourdough bread, served with kettle chips (GF), or side garden or caesar salad
Fries - \$1

Grilled Chicken Breast \$13
Served with kettle chips (GF), or side garden or caesar salad
Fries - \$1

SIDES

French Fries \$7

Mashed Potatoes \$6

Coconut Rice \$6

Seasonal Vegetable Sauté \$6

Garlic Breadstick \$2

FURRY FRIENDS for dogs only

Grass Fed Beef and Carrot Bowl \$9

Grilled Chicken and Coconut Rice Bowl \$8

Wisp's Bacon Sundae \$5