

## BY THE BOTTLE

## WINE

## BY THE GLASS

RED

<b>BODAN ROAN</b> , CALIFORNIA PINOT NOIR 2018	55
<b>DA CAPOGIRO</b> , ITALY MONTEPULCIANO 2019	60
<b>TENSLEY</b> , CALIFORNIA CABERNET SAUVIGNON 2019	69
<b>PIE DI PAOLO</b> , ARGENTINA MALBEC 2019	55

<b>VALDINEVOLA</b> , ITALY CABERNET/MERLOT BLEND	10
<b>VALDINEVOLA</b> , ITALY SANGIOVESE MARCHE	10

WHITE

<b>DELLE VENEZIE</b> , ITALY PINOT GRIGIO	55
<b>RED NEWT CELLARS</b> , FINGER LAKES, NY RIESLING 2017	65
<b>CROSBY</b> , CALIFORNIA SAUVIGNON BLANC 2020	50
<b>BARRIQUE</b> , CALIFORNIA CHARDONNAY 2019	68
<b>CHATEAU PIGOUDET</b> , FRANCE ROSE 2020	66

<b>VALDINEVOLA</b> , ITALY PINOT GRIGIO	10
<b>VALDINEVOLA</b> , ITALY VINO FRIZZANTE	10
<b>CHATEAU DE BONHOSTE</b> , FRANCE BORDEUX BLEND	10

SPARKLING

<b>HENRY VARNAY</b> , FRANCE BLANC DE BLANC	75
<b>ALBET I NOYA ROSE</b> , SPAIN ROSE 2019	60

## BOTTLED

## BEER

## DRAUGHT

<b>DOGFISH HEAD</b> , NAMASTE BELGIAN WITBIER	9.5
<b>THREE FLOYDS BREWING</b> , ZOMBIE DUST PALE ALE	9
<b>SLYFOX</b> , HELLES GOLDEN LAGER	8
<b>AYINGER</b> , BEVARIAN PILSNER	9.5
<b>BOHEMIA</b> , PILSNER	8
<b>LEFFE</b> , BRUNE-BROWN ALE	8
<b>MODELO</b> , ESPECIAL	9
<b>YEUNGLING</b> , TRADITIONAL LAGER	8
<b>COORS</b> , LIGHT BEER	8
<b>HEINEKEN</b> , 0.0 NON ALCOHOLIC	8

<b>SIERRA NEVADA</b> , PALE ALE	8
<b>TROEGS</b> , PERPETUAL IMPERIAL PALE ALE	8.5
<b>FOUNDERS</b> , UNRAVELED AMERICAN IPA	7
<b>NEW TRAIL BREWING CO.</b> , LAZY RIVER PILS	9
<b>BELLS</b> , TWO HEARTED ALE	8
<b>YARDS BREWING CO.</b> , WASHINGTON'S PORTER	8
<b>GUINNESS</b> , STOUT	9

## SCOTCH

## AFTER DINNER

## COGNAC

<b>MONKEY SHOULDER</b> , SPEYSIDE	11
<b>GLENFIDDICH 12</b> , SPEYSIDE	13
<b>GLEN MORAY 12</b> , SPEYSIDE	13
<b>GLENLIVET 15</b> , SPEYSIDE	16
<b>ABERFELDY 12</b> , HIGHLAND	13
<b>HIGHLAND PARK 12</b> , HIGHLAND	13
<b>MACALLAN 12</b> , DOUBLE OAK HIGHLAND SHERRY OAK	17
<b>GLENMORANGIE 10</b> , HIGHLAND	11
<b>ARBEG 10</b> , ISLAY	12
<b>LAPHROIG 10</b> , ISLAY	13
<b>LAGAVULIN 16</b> , ISLAY	22
<b>PAUL JOHN NIRVANA</b> , GOAN SHORES INDIA	11

<b>COURVOISIER</b>	10
<b>REMY MARTIN VSOP</b>	11
<b>BENEDICTINE</b>	10
<b>SALIGNAC</b>	10

## HERBAL COCKTAILS 16

### Panchakarma

organic vodka | elderflower | house made ginger syrup | lemon

### Golden Health

Bacardi | house made turmeric syrup | aperol | lemon

### Divyagandha

organic gin | organic mead | cardamom bitters | rosemary bitters

### Herb Of Life

mezcal | house made botanical syrup | lemon | sage

### Ayur Dhatu

silver tequila | ashwagandha | falernum | organic oat milk | strawberry jam | lime | cinnamon

## HERBAL CLASSICS 15

### Chai Rye

rye | house made chai spice syrup | house made cardamom bitters | angostura bitters

### Herbal G&T

blue coat gin | fever tree tonic | star anise | pink peppercorn | lemon

## SOUPS



Heirloom Carrot 9 VEG, GF  
Ginger | Coconut | Citrus | Cilantro

Mamsarasa 12  
Aromatic Lamb | Turmeric | Organic Spice

Butternut Squash Bisque 12 GF  
Turmeric | Goat Cheese Crostini | Toasted Pepita Seeds | Herbal Cream

## INDULGE



Paneer Scamorza 15 VEG  
Sundried Tomato | Basil | Lemon | Balsamic



Falafel 13 VEG  
Mung Bean | Ayurvedic Spice | Caramelized Onions | Cilantro Yogurt Sauce

Avocado Crudo 12 V  
Pomegranate | Cilantro | Mint | Cherries | Citrus Oil

Flapjack 15  
Braised Lamb | Tamarind | Pumpkin Chutney

Grilled Octopus 18 GF  
Smoked Paprika Chickpea Puree | Coconut-Cardamom Cream | Blood Orange Salad

Smoked Salmon 16  
Buckwheat Pancake | Pickled Cucumber | Dill Pesto | Ginger-Tomato Jam

## BREADS

Garlic naan 7  
Butter naan 5

## WATER

Saratoga water 7  
Saratoga sparkling 7

menu key

vegan  
vegetarian  
gluten free

V  
VEG  
GF

# ANCIENT spirits & grille

Traditional Elements, Modern Tastes  
1726 Chestnut Philadelphia, Pa. 19103  
(215) 478 - 8777 asgphilly.com

## SALADS



Frisée Salad 11 VEG, GF  
Chevre | Pineapple | Almonds | Citrus Vinaigrette

Red Lentil Salad 12 V, GF  
Fennel | Cucumber | Dill | Pomegranate-Balsamic Vinaigrette



Watermelon Salad 11 VEG, GF  
Feta | Basil | Mint | Grapefruit Citronelle



Salt Roasted Beet Salad 13 VEG, GF  
Walnuts | Mascarpone | Figs | Spicy Edamame

Herb Salad 9 V, GF  
Arugula | Spinach | Frisée | Dill | Mint | Basil | Fennel | Wildflowers | Blue Agave Vinaigrette

## ENTREES

Rack of Lamb 49  
Turkish Date Cous Cous | Rosemary-Boswellia Mustard | Sesame Puree | Port Wine

Timbale 27  
Braised Rabbit | Turmeric Risotto | Wild Mushroom | Crispy Sage

Atlantic Salmon 30  
Tamarind-Glazed | Masala | Sweet Potato Polenta Cake | Mustard Greens | Tulasi Oil

Ginger Duck Breast 27 GF  
Rosemary Plum Chutney | Blistered Scallions | Parsnip-Potato Puree | Red Wine Reduction

Lobster 48 GF  
Lobster Tail | Triphala | Mushroom Duxelle | Asparagus Risotto | Tarragon Crème

Eggplant Strati 22 V, GF  
English Peas | Ginger | Chilies | Potatoes | Coriander | Cashew Cream

Chou En Couche 21 GF  
Savoy Cabbage | Basmati | Ashwagandha | Coconut | Brie | Tikka Masala

Kabob BBQ Trio 24 GF  
Trio of Spiced Kabob Skewers | Lamb | Chicken | Vegetable



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This menu contains foods / drinks with herbs that may cause food intolerances or allergies. Please ask to serve without herbs if you are intolerant or allergic to them. Ancient Spirits and Grille does not assume liability for adverse reactions to food or drinks consumed, or items one may come into contact with while eating or drinking from this menu.

## Desserts and Sweet Libations

**Sambuca Poached Pear** 9 VEG, GF  
Lavender-Cardamom Ice Cream  
Caramel Sauce

**Creme Brulee** 12 VEG, GF  
Vanilla | Rose Petal | Saffron Custard

**Trifle** 9 VEG, GF  
Flourless Dark Chocolate Cake  
Passion Fruit | Whipped Cream

**Petits Fours Trio** 14 VEG  
Chocolate Dipped Turkish Dates  
Almond Butter | Caramel Sauce

Sun Dried Apricots  
Cream Cheese | Pistachios | Pomegranate

Cream Puff  
Cinnamon Mascarpone | Raspberry Honey

## After Dinner Potables

Rozes Infanta Isabel Tawny Port 10 yr 18  
Royal Oporto Tawny Port 20 yr 24  
Ferreira Vintage Port 2011 28  
Pocas Junior Vintage Port 2015 26  
Taylor Fladgate LBV Port 12

Suntory Toki 14  
Glenmorangie 10 16  
Laphroaig 10 13  
Macallan 12 17  
Glenfiddich 12 16  
Glenlivet 12 16  
Oban 14 20  
Lagavullin 16 22

**Tea Service** 7

English Breakfast  
Green Tea Zen  
Mint  
Chamomile Calm  
Tisane Passion

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