



**ANCIENT**  
SPIRITS & GRILLE

**Wine Package**

**\$500**

(Choice of 1 red & 1 White wine)  
5 bottles of each

**Whites**

Crosby Chardonnay California 2019

Erste & Neue Sauvignon Blanc 2021

Pas de Problème Sauvignon Blanc VDF

Freeclimber Riesling 2019

**Reds**

Bodan Roan Pinot Noir California 2018

Norton Ridge Cabernet California 2018

Barrique Cabernet Sauvignon Sonoma County 2018

Alpamanta Natal Malbec 2019 Ugartheche, Lujan de  
Cuyo Mendoza

**Rose**

Le Rose de S. Mediterranee IGP 2021

**Sparkling**

Cava, Chic Barcelona, Spain

**ANCIENT** spirits & grille

Traditional Elements, Modern Tastes \* 1726 Chestnut Street Philadelphia, Pa. 19103 [asgphilly.com](http://asgphilly.com)

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.



ANCIENT  
SPIRITS & GRILLE

## Event Beverage Packages

**\$39 Per hour/pp**

Svedka vodka  
New Amsterdam Gin  
Sauza Tequila  
Bacardi Rum  
Makers Mark Whiskey  
Choice of 1 Red wine & 1 white wine  
Domestic Draught and bottle beers

**\$49 Per hour/pp**

Titos vodka  
Tanqueray Gin  
Espolon blanco Tequila  
Jameson Irish Whiskey  
Johnnie Walker Black  
Captain Morgan Spiced Rum  
Choice of 2 red wines & 2 white wines  
All draught and bottle beers

**\$59 Per hour/pp**

Belvedere vodka  
Don Julio tequila  
Basil Hayden bourbon  
Bombay Sapphire Gin  
All red and white wine  
All draught and bottle beers

Add on our signature herbal cocktails for \$12.99 Per hour/pp

ANCIENT spirits & grille

Traditional Elements, Modern Tastes \* 1726 Chestnut Street Philadelphia, Pa. 19103 [asgphilly.com](http://asgphilly.com)

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.

## COCKTAILS

### HERBAL COCKTAILS 16

#### Ayur Dhatu

Tequila | Ashwagandha Oat Milk  
Falernum | Lime | Cinnamon

#### Panchakarma

Vodka | Elderflower Liquor  
Housemade Ginger Syrup | Lemon

#### Divyagandha

Gin | Mead | Rosemary Bitters  
Cardamom Bitters

#### Golden Health

Rum | Aperol | Turmeric Syrup  
Lemon

#### Herb of Life

Mezcal | Botanical Syrup  
Lemon | Soda

#### Turmeric Tide

Gin | Turmeric Syrup | Lemon  
Soda

#### Healing Touch

Vodka | Green Chartreuse  
Falernum | Cucumber | Soda

### HERBAL CLASSICS 17

#### Chai Rye

Rye Whiskey | House Made Chai Spice  
Syrup | Cardamom Bitters | Angostura  
Bitters

#### The Elevated G&T

Gin | Tonic | Star Anise | Pink  
Peppercorn

## ANCIENT spirits & grille

Traditional Elements, Modern Tastes \* 1726 Chestnut Street Philadelphia, Pa. 19103 [asgphilly.com](http://asgphilly.com)

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.

# WINE

## BY THE BOTTLE

Bodan Roan California Pinot Noir 2018	55
Da Capogiro Italy Montepulciano 2019	60
Tensley California Cabernet Sauvignon 2019	69
Pie Di Paolo Argentina Malbec 2019	55

## BY THE GLASS

Valdinevola Italy Cabernet / Merlot blend	10
Valdinevol Italy Sangiovese Marche	12

## RED

## WHITE

Delle Venezie, Italy Pinot Grigio	55
Red Newt Cellars Finger Lakes NY Riesling 2017	65
Crosby California Sauvignon Blanc 2020	50
Barrique California Chardonnay 2019	68
Chateau Pigoudet France Rose 2020	66

Valdinevola Italy Pinot Grigio	10
Valdinevola Italy Vino Frizzante	11
Chateau De Bonhoste France Bordeaux blend	12

## SPARKLING

Henry Varnay France Blanc De Blanc	75
Albet I Noya Rose Spain Rose 2019	60

## BOTTLED

## BEER

## DRAUGHT

Dogfish Head 60 Minute IPA	9.50
Slyfox Helles Golden Lager	8
Ayinger Bavarian Pilsner	9.50
Bohemia Pilsner	8
Leffe Brune Brown Ale	8
Modelo Especial Pilsner	9
Yuengling Traditional Lager	8
Coors Light Light Lager	8
Heineken 0.0 Non Alcoholic	8

Sierra Nevada Pale Ale	8
Troegs Perpetual IPA	8.50
Love City Lager	7
New Belgium Juicy Haze Hazy IPA	8
Downeast Traditional Unfiltered Cyder	8
Allagash White Belgian Style Wheat	8

Ask our server for Seasonal Draught Selections

## AFTER DINNER

### COGNAC

Courvoisier Remy Martin VSOP	16
Benedictine	12
Revanche	13

### SCOTCH

Monkey Shoulder Speyside	11
Glenfiddich 12 Speyside	16
Glen Moray 12 Speyside	13
Glenlivet 15 Speyside	16
Aberfeldy 12 Highland	13
Highland Park 12 Highland	13
Macallan 12 Highland	17
Glenmorangie 10 Highland	16
Ardbeg 10 Islay	12
Laphroig 10 Islay	13
Lagavulin 16 Islay	22
Paul John Nirvana India	11

## ANCIENT spirits & grille

Traditional Elements, Modern Tastes  
1726 Chestnut Philadelphia, Pa. 19103  
(215) 478 - 8777  
[www.asgphilly.com](http://www.asgphilly.com)

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.

20% GRATUITY FOR GROUPS OF SIX OR MORE