



HARRISON'S

SOFT DRINKS

- Fresh Brewed Iced Tea 1.75
Pepsi, Diet Pepsi, Mug Root Beer, Mountain Dew,
Ginger Ale, Sierra Mist, Dr. Pepper, Club Soda,
Lemonade 1.75
Coffee, Decaf, Hot Tea 1.75
Milk / Chocolate Milk 1.75
Lorina Berry Lemonade (13 oz) 3.25
Fresh Fruit Juices (Apple, Cranberry, Orange) 2.50
Tait Farm Fruit Shrubs (Raspberry or Ginger) 2.75

WATER

- Pellegrino—sparkling mineral water (500 ml) 2.50
Pellegrino—sparkling mineral water (1 litre) 3.75
Fiji Water (500 ml) 2.50 Fiji Water (1 litre) 3.75

MALT BEVERAGES

In Bottles

- 3.00
Budweiser, Miller Lite, Michelob Ultra Amber,
Yuengling Lager, Coors Light, Beck's Non-Alcoholic
4.00
Bass Ale, Stella Artois, Amstel Light, Sam Adams,
Heinekin, Sierra Nevada Pale Ale

On Tap

Otto's—Two selections from the local micro-brewery and one other premium brew. Ask your server what's on tap today.

HOUSE WINES BY THE GLASS

- Salmon Creek Chardonnay, California 4.75
Salmon Creek Merlot, California 4.75
Sutter Home White Zinfandel, California 4.75/22.
Stonehaven Chardonnay, Australia 5./26.
Stonehaven Shiraz, Australia 5.

VOTED "Best Caterer" 2005, 2006, 2007

by readers of State College Magazine

Harrison's is your hospitality partner for
Chef-prepared, fresh, flavorful foods and high quality,
reliable service. Ordering is easy and whether pick-up,
delivery, or full-service, you'll impress your guests.

**Meeting Packages • Receptions
Tailgates • Home Entertaining • Lunch Dinner
Weddings & Rehearsal Dinners
Mitzvahs & Family Celebrations**

CALL OR VISIT US ONLINE:
HarrisonsMenu.com • 814.237.4422

COCKTAILS

Harrison's features a full-service bar and we are happy to prepare your drink to your specifications.

We prepare our own sour mix in-house using simple syrup and fresh lime juice in all recipes that call for sour mix. We think it is a much higher-quality mixer than those pre-made sour mixes—wait until you taste the difference in your cocktail!

Order your favorite libation, or choose one of the delicious cocktails listed below.

Classic Martini

Perfect gin martini prepared with Tanqueray Gin and dry vermouth, garnished with olives

Dirty Martini

For the olive lover in you, extra olive juice is added to the classic recipe, and it's garnished with bleu cheese-stuffed olives. Try it with Chopin Potato Vodka for a real treat.

Pomegranate Martini

All the rage, the pomegranate has arrived! This cocktail is a perfect blend of Belvedere vodka and the sweet, tart flavor of pomegranate juice. Give it a try!

Appletini

A crisp refreshing apple-flavored martini featuring Belvedere Vodka and Apple Pucker.

French Martini

This version features your choice of vodka, Chambord liqueur and a splash of pineapple—oooh la la!

Caramel Apple Martini

A creamy blend of Smirnoff Apple Vodka and Bailey's Caramel brings this drink's name to life.

Anthony's Chocolate Martini

Vanilla vodka and creme de cacao make this an irresistible substitution for dessert.

Washington Apple

Crown Royal, apple schnapps, and a bit of cranberry makes this a crisply flavored cocktail.

House Cosmopolitan

Citrus vodka and Cointreau, mixed with a splash of cranberry and a squeeze of fresh lime. Garnished with a lemon twist.

Grand Cosmopolitan

Make your Cosmo "Grand" by requesting Grand Marnier in our house recipe.

Rangpur Gimlet

Tanqueray Rangpur makes a gimlet like no other—see for yourself.

Classic Manhattan

Your choice of whiskey combined with just the right amount of sweet vermouth & garnished with a cherry.

Seattle Manhattan

Choose your favorite bourbon, add a little Starbuck's liqueur, sweet vermouth and a cherry and taste how delightfully East meets West.

Cheryl's Perfect Margarita

No sour mix in this cocktail: Sauza Hornitos Tequila, Grand Marnier, fresh lime juice and just a splash of Sierra Mist. That's it!

LIQUORS

Vodka

Absolut
Stolichnaya
Belvedere
Grey Goose
Ketel One
Chopin (Potato)

Flavored Vodka

Smirnoff Apple
Absolut Citron
Absolut Peppar
Absolut Vanilla

Whiskey

Seagram's 7
Seagram's VO
Jameson's Irish
Crown Royal

Gin

Tanqueray
Beefeater
Bombay Sapphire
Tanqueray
Rangpur
Bombay Sapphire

Rum

Bacardi
Mount Gay
Myer's Dark
Cruzan
Captain Morgan
Parrot Bay

Tequila

Jose Cuervo Gold
Sauza Hornitos

Bourbon

Jim Beam
Jack Daniels
Wild Turkey 101
Maker's Mark
Knob Creek

Scotch

Single Malt
Glenlivet 12-Year
Dalmore 12-Year
Macallan 12-Year

Blended

Dewar's
Famous Grouse
12-Year

Cordials

Amaretto
B&B
Baileys
Chambord
Cointreau
Courvoissier
Drambuie
Frangelico
Godiva
Grand Marnier
Hennessey
Kahlua
Sambuca
Starbuck's

WINES BY THE GLASS

Wine by the Bottle or Glass?

The PLCB allows you to take home any unfinished portion of your open bottle of wine ... so it may make sense to consider purchasing a whole bottle!



WHITES BY THE GLASS

Ca'Donini Pinot Grigio, Venezie, Italy, 2005 6.25/26.

Fruity bouquet with hints of crisp apples; refreshing on the palate and beautifully balanced to compliment a wide range of foods.

Kim Crawford Sauvignon Blanc,

Marlborough, New Zealand, 2006 8.25/36.

With aromas of an herb garden, it is surprisingly docile in the mouth, with lovely pear, apple, melon and mineral flavors that linger enticingly. Impeccably balanced.

Mark West Chardonnay,

Sonoma County, California, 2005 6.50/28.

Loaded with ripe pineapple aromas and tropical fruit, mineral and toasty vanilla that maintains a sense of elegance.

BV Signet Series Chardonnay,

Central Coast, California, 2006 6.50/28.

The quintessential California Chardonnay—medium bodied, creamy and soft with hints of oak & vanilla.

Rosemount Traminer-Riesling,

South Eastern Australia, 2006 6.75/28.

Soft in texture, bright and aromatic, an easy-drinking wine, with floral, spice and pineapple cream flavors that linger on the polished finish.

Mt. Nittany White, State College, PA 5./22.

(Seyval, Vidal, Cayuga) Semi-dry and fruity blend of several grape varieties. This is a good choice when trying to suit a broad range of palates.

REDS BY THE GLASS

Harlow Ridge Pinot Noir, California, 2005 6.50/28.

A nice, simple red, offering appealing strawberry and raspberry aromas and flavors, a polished finish and an elegant, smooth texture.

Penfolds, "Rawson's Retreat", Shiraz/Cabernet

Australia, 2006 6./26.

Bright and clear, open in texture to show the pretty blackberry, licorice and currant flavors which echo enticingly on the finish.

Stimson Estates Merlot, Washington, 2003 6.50/28.

Exhibits traditional raspberry and cherry characters with a touch of vanilla and toast on the smooth finish. Lush and pleasurable.

Glass Mountain Cabernet Sauvignon,

California, 2002 6.50/28.

Soft-textured, with light herbal flavors and cherry notes, finishing with soft tannins.

Sterling Vintner's Collection Zinfandel,

California, 2005 6.75/28.

Jammy, with a hint of pepper, herbs, and tart flavors of blueberries, bay leaf and toast.

• WINE LIST •

HARRISON'S WINE PROGRAM

A RESOURCE FOR WINE, KNOWLEDGE, AND ENJOYMENT

WEDNESDAY WINE TASTING

Join us Wednesday's between 6pm and 7pm for our new mix-&-mingle wine tasting and enjoy a sample of four wines, tasting notes, information on the wines, conversation with Wine Director Lucy Rogers, an occasional wine industry expert, and more. \$5 PER PERSON.

WINE FLIGHTS

A wine flight consists of four glasses containing two-ounce samples of any of our wines by the glass. It is a great way to compare, contrast and learn about different wines. Try all four of our Chardonnays, or try a flight of reds. You are also welcome to create a wine flight of your own devising.

| | | | |
|-------------------------|-------|--------------------------|-------|
| White Varietal | 11.50 | Red Varietal | 11.50 |
| Classic Varietal | 11.50 | Chardonnay Flight | 11.50 |

or create your own flight 12.50

WINE HAPPY HOUR

Our Wine Happy Hour is every weekday from 5 to 6 pm where we feature half priced wine flights. Wine flights are also half-priced all day every Thursday.

HARRISON'S WINE CLASSES

If you're like most people, you tend to walk around the wine store aisles, choosing a wine based on how pretty the label is. Well, good news! Harrison's is now offering informative wine classes taught by Wine Director Lucy Rogers. Ask your server for a current schedule or see updated information online at

HarrisonsMenu.com

WINE FEATURES

Ask your server for today's wine features.

BOTTLED WHITE WINE

SPARKLERS

Villa Sandi Prosecco, Valdobbiadene, Italy NV 30.

A fresh and frothy sparkling wine with lemon flavor a pleasant sherbet note.

Codorniu Original Cava, NV, Penedes, Spain 30.

Fruity with lychee and coconut aromas and flavors, with medium body and a long spicy finish.

Chandon Blanc de Noirs, NV, Sonoma, California 43.

Tart and flinty citrus and sour cherry flavors are complex and vibrant, finishing with a crisp, lively and cleansing aftertaste.

RIESLING

Covey Run, Washington State, 2005 26.

Fruity and generous; juicy, with green apple, melon & mineral flavors that finish soft & elegant, this young white from Washington makes a big impression on the palate.

Trimbach, Alsace, France 2004 37.

Bright with green edges and a developed nose, this wine shows a hint of mineral flavor, with white peach, quince & lemon on the palate with a lingering clean, dry finish.

PINOT GRIGIO

Stellina di Notte, Venezia, Italy, 2006 28.

Featuring alluring aromas of melon, kiwi & golden apple, this wine is smooth & silky on the palate and offers lush tropical & citrus flavors balanced by a pleasant minerality.

Gabbiano Pinot Grigio, Venezia, Italy, 2006 28.

Good fruit, good mouthfeel and well balanced. Drink with anything you'd squeeze a lemon on!

SAUVIGNON BLANC

Casillero del Diablo, Central Valley, Chile, 2007 29.

Light and refreshing, with lemon and grass flavors and a bright crisp finish.

Estancia, California, 2006 34.

Very pale straw color, with aromas of orange blossom & lemongrass accented by soft hints of white pepper. Green apple & bright citrus notes accompany fresh honeydew melon, followed by a long, flinty finish.

New Harbor, Marlborough, New Zealand, 2007 30.

An enticing bouquet of citrus, passion fruit & guava with vegetal notes leading to a delicious sauvignon blanc with a crisp finish.

CHARDONNAY

Moon Mountain (Organic),

Sonoma County, California, 2004 31.

Mouth-filling flavors of pear, pineapple and citrus are complemented by refreshing acidity and a delicate nuance of vanilla. Delicious.

Trapiche Oak Cask, Mendoza, Argentina, 2005 32.

Clean, focused apple, pear, and pineapple notes with a flicker of minerality on the finish.

Markham, Napa Valley, California, 2005 46.

Apple pie spice and butter pecan ice cream aromas are followed by clean, bright flavors of lemon and toasty baked apple notes.

Ferrari-Carano Carneros Reserve,

Carneros, California, 2004 62.

Aromas of ripe pear, hazelnut, and citrus carry over to the palate, enlivened by fresh acidity and subtle yet rich smoky, toasty oak, which takes on a creamy vanilla edge.

Louis Michel y Fils,

Chablis 1er Cru Montmain, France 2004 67.

Fresh and lively, with melon, lemon and white peach and mineral flavors balanced by the smooth texture and bright acidity. Has fine dimension and harmony, followed by a long aftertaste.

ADDITIONALLY...

Hugel "Gentil", Alsace, France, 2005 34.

(Pinot Gris, Gewurztraminer, Riesling, Muscat, Sylvaner)

Fruit flavors mark this round, appealing white with plenty of zip and a tangy hint of grapefruit in the finish.

Dry Creek Chenin Blanc, Alexander Valley, California 2006 31.

Floral apricot and nectarine aromas lead to zesty yet straightforward spice and lemon zest flavors.

BOTTLED RED WINE

PINOT NOIR

- Chalone Estate Grown**, Chalone, California, 2005 55.
Dark & amazingly opulent with fantastic fruit intensity leaning toward cherries & strawberries. This wine has amazing texture & length of finish.
- Mark West**, Central Coast, California, 2005 30.
Soft and easy-drinking with cherry, spice and pretty red currant flavors gently highlighted by ripe tannins.
- Willamette Valley Whole Cluster**, Willamette Valley, Oregon 2006 41.
Light, refreshing, & appealing for its plum & bright berry flavors, finishing smooth.

ZINFANDEL

- Alderbrook Old Vines**, Dry Creek Valley, California, 2003 30.
This dark rich wine delivers ripe blackberry aromas with notes of anise & cola. Soft & juicy with hints of pepper, blackberry & plum fruit flavors, with toasty oak in the finish.
- Tamás**, California, 2005 32.
Spicy and sleek, with flavors of plum, bright berry and black pepper, and a slight touch of oak.
- Four Vines**, Old Vine Cuvee, California, 2005 33.
Ripe and jammy, with appealing pepper and raspberry aromas and supple flavors that take on length and firm tannins on the finish.

SYRAH/SHIRAZ

- Edna Valley Vineyards**, Paragon Vineyard, Central Coast, California, 2004 36.
Ripe black cherry & blackberry flavors, complemented by smoke, white pepper & vanilla notes. It has a full, smooth mouthfeel with medium tannins, & a long caramel & coffee finish.
- Jake's Fault**, California, 2005 30.
Full-bodied & juicy with blueberry & black fruit mingling pleasantly with clove and sweet oak. Intensity delivers jammy fruit that lingers.
- Greg Norman Estates**, Limestone Coast, Australia, 2005 38.
A bright red with an herbal edge to the juicy blackberry & pepper flavors, echoing nicely on the tart finish.

MERLOT

- Edna Valley Vineyards**, St. Luis Obispo, California, 2004 29.
Juicy black cherry & blackberry bramble notes with chocolate & coffee elements. The caramel finish is sprinkled with a dash of spice & green olive.
- Chateau St. Sulpice**, Bordeaux, France, 2004 38.
With a somewhat spicy aroma & taste, this is a very approachable red with the soft, ripe flavor of Merlot.
- Jerry Garcia**, Sonoma, California, 2005 41.
Deep ruby wine that coats the palate with black cherry, tobacco & a hint of allspice. Lush mouthfeel with soft tannins.

CABERNET SAUVIGNON

- Provenance**, Rutherford Napa Valley, California, 2005 72.
Full-bodied medium rich & complex character with light oakiness & flavors of black cherry, smoky oak, tobacco, black currant & toast.
- Red Mud**, South Australia, 2004 34.
Supple and appealing for its pure blueberry and currant flavors, nicely wrapped in fine tannins and lingering on the focused finish.
- Moon Mountain (Organic)**, Sonoma, California, 2004 37.
Offering rich flavors of cassis & mocha with smoky notes, this wine has a velvety mouthfeel & a long, elegant finish.
- Sagelands**, Washington, 2003 39.
Aromas of tobacco, cedar, vanilla & chocolate. Rich, ripe cassis & blackberry flavors on the palate with ample, soft tannins.

ADDITIONALLY...

- Melini Chianti**, "Borgi d'Elsa", Italy, 2005 28.
(Sangiovese) A smooth-textured wine that is ripe & rich, with forward berry & red cherry flavors, cedary overtones and a firm finish.
- Bodegas Ramon Bilbao Crianza**, Rioja, Spain, 2004 28.
(Tempranillo) Bright deep ruby color with flavors of wild berries with subtle notes of vanilla, ground pepper, baby leaves & smoky wood. Well integrated with a spicy finish.
- Broquel Malbec**, Mendoza, Argentina, 2004 36.
Modern style with spicy toast leading the way for raspberry & plum flavors. Finish shows smoked bacon & dark chocolate notes.
- Sterling "SVR" Reserve**, Napa, California 2002 90.
(Cabernet Sauvignon, Merlot, & Petit Verdot) Ripe supple currant & cedary oak flavors that pick up a hint of mint & dried berry.