

Spirits & Tales

5130 Bigelow Blvd 10th Floor 15213 · +14122974074 · Updated: Jan 14, 2026

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STARTERS 7

Grapefruit Brulee **\$7.00**

with Smoked Rosemary

Berries **\$11.00**

Fresh assortment of berries, topped with cinnamon crème fraiche

House-Made Granola **\$10.00**

Granola, Greek yogurt, blueberries, local honey

Hot Oats **\$9.00**

Organic steel cut oats, brown sugar, blueberry, toasted pecan

Avocado Toast **AVAILABLE OPTIONS**

avocado, cashew cheese, radish, pea shoots, sesame seed, balsamic glaze, on seeded multigrain

\$15.00

Add local cage free egg: \$3.00

Nutella Banana Toast **AVAILABLE OPTIONS**

Carmalized Bananas, Nutella, toasted coconut and strawberry garnish on Seven Grain

\$14.00

add local cage free egg: \$3.00

Smoked Salmon Toast **AVAILABLE OPTIONS**

smoked salmon, caper cream cheese, pickled red onion, pea shoots, honey dijon glaze on sourdough toast

\$16.00

add local cage free egg: \$3.00

ENTREES 8

The French Parfait Breakfast **\$13.00**

Croissant, whipped butter, house-made jam, greek yogurt, granola, honey, berries, coffee or tea

Breakfast Sandwich **AVAILABLE OPTIONS**

Over medium egg, applewood bacon, aged cheddar, butter lettuce, garlic chive aioli on brioche

\$14.00

add 1/2 avocado: \$5.00

Classic Buttermilk Pancakes **AVAILABLE OPTIONS**

Whipped butter, maple syrup

\$15.00

Add blueberries: \$2.00

Add chocolate chips: \$2.00

Spinach Scramble **\$16.00**

Three eggs soft scrambled with spinach and parmesan, potato hash, toast

| | |
|---|----------------|
| Omelette | \$18.00 |
| three local cage-free eggs, spinach, tomato, feta cheese, balsamic glaze served with a side salad | |
| S&T Breakfast | \$18.00 |
| Two local cage-free eggs, applewood smoked bacon or maple sausage, potato hash, choice of toast | |
| Pain Perdu Francoise | \$18.00 |
| Caramelized bananas, maple syrup | |
| Sausage Gravy and Buttermilk Biscuits | \$18.00 |
| Two local cage-free eggs any style | |

SIDES 9

| | |
|--|---------------|
| Footprints Farm Cage Free Egg - Any Style | \$3.00 |
| Half Avocado | \$5.00 |
| Potato Hash | \$5.00 |
| Applewood Smoked Bacon | \$9.00 |
| Maple Sausage Links | \$8.00 |
| Toast | \$4.00 |
| Gluten Free Toast | \$5.00 |
| Croissant | \$6.00 |
| Chocolate Croissant | \$7.00 |

JUICE 1

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|---|---------------|
| Orange Juice / Cranberry Juice / Apple Juice | \$4.00 |
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CAFE 5

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|-----------------------------|---------------|
| La Prima Drip Coffee | \$3.50 |
| The Oaklander Blend | |
| Espresso | \$4.00 |
| Cappuccinno | \$5.00 |
| Americano | \$5.00 |
| Cold Brew | \$5.00 |
| Regular or Vanilla | |

SMALL PLATES 7

Hand-Shucked East Oysters **\$4.00**

Champagne Mignonette, Cocktail Sauce

Charcuterie & Cheese

AVAILABLE OPTIONS

local and international cured meats and cheeses, seasonal accompaniments and house pickle

Small: \$18.00

Large: \$27.00

House Made Labneh

\$13.00

Zataar, pepita, grilled flatbread

Seared Spanish Octopus

\$18.00

Baby Kale, Tomato, Rosemary Vinaigrette, Espelette

Langostino Mac & Cheese

\$16.00

Pernod Four Cheese Mornay Sauce, Truffle Rouille

Fois Gras Terrine

\$19.00

Baby Beets, Saba, Sourdough Toast, Smoked Sea Salt

Bear's Head Tooth Mushroom "Wings"

\$16.00

Ras el Hanout Spice, Pomegranate Molasses, Romesco

SOUP 2

French Onion Soup

\$10.00

Soup Du Jour

\$9.00

SALADS 3

S&T House Salad

\$11.00

Organic greens, radish, heirloom tomatoes, candied pecans, Champagne vinaigrette

Roasted Root Vegetable Salad

\$12.00

Apple Aioli, Miso Vinaigrette

Fall Greens

\$13.00

Butter Beans, Fennel, Smoked Blue Cheese, Pomegranate

ENTRÉES 8

Roasted Half Truffle Chicken

\$37.00

Marble Potatoes, PA Mushrooms, Shallot Confit, Natural Jus

Wagyu Burger

\$24.00

Wagyu Burger, Raclette Cheese, Caramelized Onions, Rosemary Aioli, Toasted Brioche Bun, Truffle Parmesan Frites

Chickpea & Lentil Burger

\$18.00

Butter Lettuce, Tomato, Red Onion, Rosemary Aioli, Toasted Brioche Bun, Truffle Parmesan Frites

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| Duck Two Ways | \$43.00 |
| Crispy Skin Breast & Leg Confit, Farro, Cranberries, Blood Orange Gastrique | |
| Vadouvan Tomato Curry | \$29.00 |
| Onion, Coconut Milk, Warming Spices, Arancini | |
| Jail Island Salmon | \$37.00 |
| Crispy Skin, Roasted Brussel Sprouts, Smoked Goat Cheese, Bourbon Cherry Compote | |
| Braised Beef Short Rib Bourguignon | \$39.00 |
| Stout, Cipollini Onions, Heirloom Carrots, Local Mushrooms | |
| "Surf & Turf" | \$65.00 |
| Allen Brothers 8oz. Prime Filet Mignon, Bear's Head Tooth "Crabcake", Broccolini | |

DESSERTS 3

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|---|----------------|
| Brown Butter Bourbon Cake | \$11.00 |
| Amarena Cherries, Pineapple Flambé | |
| Flourless Chocolate Cake | \$11.00 |
| Date Confit, Absinthe Caramel | |
| Madagascar Vanilla Bean Crème Brulee | \$11.00 |
| Macaron, Berries | |

WEEKEND BRUNCH ENTRÉES 9

| | |
|---|--------------------------|
| The French Parfait Breakfast | \$13.00 |
| Croissant, whipped butter, house-made jam, Greek yogurt, granola, honey, blueberries, coffee or tea | |
| Breakfast Sandwich | AVAILABLE OPTIONS |
| Over medium egg, applewood bacon, aged cheddar, butter lettuce, garlic chive aioli on Brioche | \$14.00 |
| | 1/2 Avocado: \$3.00 |
| Classic Buttermilk Pancakes | AVAILABLE OPTIONS |
| with whipped butter, maple syrup | Add Blueberries: \$15.00 |
| | Blueberries: \$2.00 |
| | Chocolate Chips: \$2.00 |
| Spinach Scramble | \$16.00 |
| Three eggs soft scrambled with spinach, Parmesan, potato hash, choice of toast | |
| Omelette | \$18.00 |
| Three local cage-free eggs, spinach, tomato, feta cheese, balsamic glaze served with a side salad | |
| S&T Breakfast | \$18.00 |
| Two local cage-free eggs any style, applewood smoked bacon or maple sausage, potato hash, choice of toast | |
| Pan Perdu Francoise | \$18.00 |
| Caramelized bananas, maple syrup | |

Chicken and Waffles **\$20.00**
Chicken breast tenders, buttermilk waffle, topped with strawberries powdered sugar and chives

Shrimp and Grits **\$23.00**
Aged cheddar grits, blackend gulf shrimp, roasted corn and poblano pico, crispy tortilla strips

TOASTS 3

Avocado Toast **\$15.00**
Cashew cheese, radish, pea shoots, sesame seed, balsamic glaze, on seeded multigrain

Nutella Banana Toast **\$14.00**
Nutella, toasted coconut and strawberry garnish on seven grain

Smoked Salmon Toast **\$16.00**
Caper cream cheese, pickled red onion, pea shoots, honey dijon glaze on sourdough

SIDES + ADD ON'S 10

Footprints Farm Cage-Free Egg Any Style **\$3.00**

1/2 Avocado **\$5.00**

Potato Hash **\$5.00**

Applewood Smoked Bacon **\$9.00**

Maple Sausage Links **\$8.00**

Toast **\$4.00**

Gluten Free Toast **\$5.00**

Croissant **\$6.00**

Chocolate Croissant **\$7.00**

Aged Cheddar Grits **\$6.00**

CAFÉ 6

The Oaklander Blend La Prima Drip Coffee **\$3.50**

Espresso **\$4.00**

Cappuccino **\$5.00**

Latte **\$5.00**

Americano **\$5.00**

Cold Brew **\$5.00**
Regular or Vanilla

CLASSIC COCKTAILS 3

Martinez **\$15.00**

Gin, Luxardo Maraschino liqueur, Sweet Vermouth, Angostura Bitters, Orange Peel

Sherry Cobbler **\$15.00**

Dry Amontillado Sherry, Simple Syrup, Orange Peel

Vieux Carre **\$15.00**

Rye Whiskey, Cognac, Sweet Vermouth, Benedictine Liqueur, Angostura and Peychaud Bitters

S&T SIGNATURE COCKTAILS 3

Dark N Stormy **\$14.00**

Gosling Dark Rum, Lime Juice, Ginger Beer

The New Fashion **\$16.00**

Tequila Reposado, Mezcal, Demerara Simple, Smoked with Hickory

Fig Cosmo **\$15.00**

Fig Vodka, Triple Sec, Lime Juice, Cranberries Juice

COCKTAIL FOR A CAUSE 1

Cocktail for a Cause **\$14.00**

Please ask your server for details

SEASONAL COCKTAILS 8

Comfortably Numb **\$15.00**

Bourbon Whiskey, Ginger Honey Simple, Clementine, Lemon Juice, Orange and Peychaud's Bitters

Falling Berries **\$14.00**

Gin, Mezcal, Chambord, Lemon Juice, Simple Syrup, Blackberries

Smores Old Fashion **\$15.00**

Bourbon, Toasted Marshmallow Syrup, Creme de Cacao, Mezcal, Chocolate Bitters

Cinnamon Apple Mule **\$14.00**

Vodka, Cinnamon Apple Syrup, Lime Juice, Apple Juice, Ginger Beer

Good Intentions **\$15.00**

Gin, Campari, Kahlua, Sweet Vermouth, Chocolate Bitters

Windfall **\$15.00**

Bourbon, Lemon Juice, Honey Simple, Dom Benedictine Liqueur, Black Walnut Bitters, Top With Cabernet Wine.

Peach Daquiri Mocktail **\$7.00**

Peach Puree, Lime Juice, Ginger beer

Honey Mojito Mocktail **\$7.00**

Honey Simple Syrup, Lime Juice, Mints, Top with Effervescent Water

HOUSE OF SUNTORY HIGHBALL 3

Toki Whiskey Highball \$14.00

Haku Vodka Highball \$13.00

Roku Gin Highball \$13.00

SPARKLING 2

Taittinger | Brut La Francaise, France \$18.00

La Marca | Prosecco, Italy \$14.00

ROSE 1

The Beach By Whispering Angel | France \$16.00

WHITE 5

Unshackled | Chardonnay, CA \$16.00

Matanzas Creek | Sauvignon Blanc, California \$15.00

La Crema | Pinot Gris, Monterey \$16.00

Acrobat | Pinot Grigio, Italy \$15.00

Kung Fu Girl | Riesling, Australia \$14.00

RED 5

Bonanza | Cabernet , California \$16.00

Conundrum | Red Blend, California \$17.00

Charles Smith the Devil | Merlot, Washington \$14.00

Sea Sun | Pinot Noir, California \$16.00

Daou Vineyards | Cabernet, California \$14.00

LOCAL BEERS 14

IC Light, Light Lager \$5.00

Pittsburgh, PA 4.15% ABV

IC Light Mango, Light Lager \$6.00

Pittsburgh, PA 3.8% ABV

Penn Brewery, IPA \$8.00

Pittsburgh, PA 6% ABV

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|--|---------------|
| East End Big Hop, Hopy American Ale | \$7.00 |
| Pittsburgh, PA 5.8% ABV | |
| Troegs Perpetual, IPA | \$7.00 |
| Hershey, PA 4.5% ABV | |
| Troegs Dreamweaver, Wheat | \$7.00 |
| Hershey, PA 4.8% ABV | |
| Penn Pilsner, Vienna Lager | \$8.00 |
| Pittsburgh, PA 5.3% ABV | |
| Victory Prima, Pilsner | \$6.00 |
| Downingtown, PA 5.3% ABV | |
| Victory Sour Monkey, Sour Tripell | \$7.00 |
| Downingtown, PA 9.5% ABV | |
| Victory Summer Love, Golden Ale | \$6.00 |
| Downington, PA 5.2% ABV | |
| Logyard Ferda, Lager | \$8.00 |
| Kane, PA 4.2% ABV | |
| Logyard Misery Whip, Hazy Double IPA | \$8.00 |
| Kane, PA 8.4% ABV | |
| Logyard Peach Sour | \$7.00 |
| Kane, PA 4.9% ABV | |
| Logyard Gents Agreements, American IPA | \$8.00 |
| Kane, PA 6.5% ABV | |
| CRAFTS 8 | |
| Lagunitas Daytime IPA, Session IPA | \$7.00 |
| Chicago, IL 4% ABV | |
| Southern Tier 2x Hazy, IPA | \$7.00 |
| Lakewood, NY 4.7% ABV | |
| Founder's All Day IPA, Session IPA | \$7.00 |
| Grand Rapids, MI 4.7% ABV | |
| Sam Adams, Boston Lager | \$7.00 |
| Boston, MA 5% ABV | |
| Sierra Nevada Little Thing, IPA | \$7.00 |
| California, PA 7.7% ABV | |
| Cigar City Brewing Jai Alai IPA, India Pale Ale | \$6.00 |
| Tampa, FL 7.5% ABV | |

Angry Orchard, Hard Cider **\$6.00**

Walden, NY 5.0% ABV

Truly Wonderland, Hard Seltzer **\$6.00**

Boston, MA 5.0% ABV

DOMESTIC BEERS 11

Corona Extra **\$7.00**

Corona Light **\$7.00**

Coors Light **\$6.00**

Heineken **\$6.00**

Heineken 0.0 **\$6.00**

Budweiser **\$5.00**

Michelob Ultra **\$7.00**

Stella Artois **\$7.00**

Miller Lite **\$5.00**

Yuengling Flight **\$7.00**

Guinness Draft Stout **\$7.00**

SOUPS & SALADS 7

French Onion Soup **\$10.00**

Wedding Soup **\$11.00**

Cobb Salad **\$14.00**

Romaine, Applewood Smoked Bacon, Avocado, Hard Boiled Egg, Smoked Blue Cheese, Tomato, Herb
Buttermilk Dressing

Superfood Salad **\$14.00**

Baby kale, quinoa, pickled red onion & fennel, crispy chickpeas, pepitas, avocado, fermented blueberry
vinaigrette

Chopped Caesar Salad **\$12.00**

Romaine Hearts, Heirloom Tomatoes, Parmesan, Garlic Croutons, Creamy Anchovy Dressing

Pear and Goat Cheese Salad **\$13.00**

Arugula, Toasted Walnuts, French Vinaigrette

Salad Add Ons:

AVAILABLE OPTIONS

Grilled Local Amish Chicken:\$9.00

Crispy Chicken: \$10.00

Grilled Shrimp: \$12.00

Grilled Jail Island Salmon: \$13.00

HANDHELDS 8

Grilled Chicken Sandwich **\$18.00**

Lettuce, Tomato, House Pickles, Brioche (available crispy or blackened)

Classic Reuben **\$18.00**

Shaved corned beef, swiss, 1000 Island, marble rye

The "Smoaklander" Burger **\$19.00**

Applewood smoked bacon, crispy onions, aged white cheddar, house bbq sauce, chipotle mayo, butter toasted brioche

Mediterranean Veggie Wrap **\$15.00**

House made hummus, spinach,tomato, roasted peppers, mushrooms, feta, Sun-Dried Tomato Tortilla

Smoked Gouda Grilled Cheese **\$14.00**

Fig jam, sourdough

The Oaklander French Dip **\$17.00**

Baguette, house prime rib, caramelized onions, gruyere, au jus

Grilled Chicken Wrap **\$17.00**

Avocado, feta, baby kale, pomegranate sauce, sun-dried tomato tortilla

Margarita Flatbread **\$15.00**

Garlic, olive oil, fresh mozzarella, tomato, basil pesto

DRINKS 7

Half Price Wines by the Glass

Weekly House Cocktails **\$9.00**

Well Drinks **\$8.00**

Toki High Ball **\$7.00**

Draft Beers **\$6.00**

IPA Bottles & Cans **\$5.00**

Domestic Bottles & Cans **\$4.00**
