



Lititz Springs Inn And Menu

<https://menuweb.menu>

14 E Main St PA 17543, Lititz, United States

+17176262115, +17178074100 - <https://lititzspringsinn.com>



The menu of Lititz Springs Inn And from Lititz comprises about **493** different menus and drinks. On average you pay about \$24.2 for a dish / drink. Located in a historic building, Lititz Springs Inn and Spa offers a chic dining experience where guests can choose to dine in the dining area, outdoor patio, or cocktail lounge. The menu features locally sourced, seasonal ingredients ranging from casual burgers to delicious entrees. The highlight of the restaurant is the impressive wine menu curated by the head bar manager and local wine professionals, which also includes a variety of whiskey, scotch, and bourbon choices. Be sure to try one of our signature cocktails to complete your evening.

Lititz Springs Inn And Menu



Main Courses

NACHOS

Antipasti

WHOLE ROASTED CAULIFLOWER \$12.0

Salad

CAESAR

Extras

BOILED EGG

Toast

TOAST

Beef

GRILLED 12OZ RIBEYE \$39.0

Vegetarian Dishes

VEGETARIAN TIKKA MASALA \$17.0

Meat

BONE IN FRIED PORK CHOP \$28.0

Specialties

SHEPHERD'S PIE \$16.0

Chicken Dishes

CHICKEN FINGERS \$7.0

Beef Dishes

FILET MIGNON

From The Grill

RIBS

Cocktails

THE DEVIL \$13.0

Spirits

PINOT GRIGIO

Main Course

BRAISED BONELESS SHORT RIBS

Beer

DOMESTIC KEGS

Fries

HOME FRIES

Mexican Dishes

CHEESE QUESADILLA \$6.0

Weine

JIM BEAM \$7.5

Main

CURRY SPICED MAHI MAHI

Classics

BROWN DERBY \$10.0

Kids Menu

KIDS PASTA \$6.0

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Sichuan Dishes

ORANGE CHICKEN

Chicken Wings

WINGS

American Food

HOT DOG \$6.0

Beers

IMPORTED BOTTLE BEER

Whisky

JOHNNIE WALKER GREEN

Sate

SATE MADURA

Cheesecakes

TIRAMISU CHEESECAKE \$8.0

Burgers & Sandwiches

ALL-NATURAL BISON BURGER* \$18.0

Blends

MONKEY SHOULDER

Pastries

PEANUT BUTTER BROWNIE \$8.0

From The Garden

TOMATO MOZZARELLA SALAD

Ice Cream Cups

VANILLA ICE CREAM CUP \$3.5

Small Plates

CRISPY BRUSSELS \$12.0

Dinner Mains

SEARED DUCK BREAST \$32.0

Miscellaneous

HOT BISCUITS

Popular Items

JUMBO WINGS \$16.0

Draft Beer

DIRTY BASTARD, SCOTCH ALE WEE
HEAVY 8.5% ABV 50 IBU FOUNDERS
BREWING CO., GRAND RAPIDS, MI

Our Cuts - No Shortcuts

STRIP STEAK

Bottles

CHIMAY BLUE BLEUE BLAUW (GRANDE
RÉSERVE) BELGIAN STRONG DARK ALE
9% ABV 35 IBU BIÈRES DE CHIMAY,
BAILEUX, HAINAUT

Plates

CHICKEN LEEK PIE \$16.0

All Day

GRILLED VEGETABLE PLATTER

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Specialty Drinks

RUBY SUNSET \$12.0

Bottles & Cans

OATMEAL STOUT, STOUT OATMEAL 5%
ABV 32 IBU SAMUEL SMITH,
TADCASTER, NORTH YORKSHIRE

Weekend Brunch

JUMBO LUMP CRAB CAKE

2Nd Course

PAN SEARED COD

Draught Beer

PORTER, PORTER AMERICAN 6.5%
ABV 45 IBU FOUNDERS BREWING \$6.0
CO., GRAND RAPIDS, MI

Highlands

EDRADOUR 10 YEAR

Drafts

GUINNESS DRAUGHT, STOUT IRISH DRY
4.2% ABV 45 IBU GUINNESS, ST.
JAMES'S GATE, DUBLIN

Irish Whiskey

TULLEMORE DEW \$8.5

Craft Cans

PALE ALE, PALE ALE AMERICAN 5.6%
ABV 38 IBU SIERRA NEVADA BREWING
CO., CHICO, CA

Sharing

VEGETABLE CRUDITÉ

Speyside

GLENROTHES 1998

Dessert Menu

APPLE PIE EMPANADAS \$8.0

Blended Scotch Whisky

CHIVAS REGAL 18 YEAR

Just For Kids

KIDS GRILLED CHEESE \$6.0

Beer List

12TH OF NEVER ALE, PALE ALE
AMERICAN 5.5% ABV 45 IBU LAGUNITAS
BREWING COMPANY, PETALUMA, CA

Liquor

CROWN ROYAL \$8.0

Land

USDA PRIME BURGER* \$14.0

Course #1

SCOTCH EGG \$5.0

Punch

SPARKLING WINE PUNCH

Brunch Add-Ons

NON-ALCOHOLIC FRUIT PUNCH

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Chef Specialities

BEEF BURGUNDY

Hand Crafted Cocktails

AIRMAIL

\$10.0

Seasonal Salads

FARMERS MARKET SALAD

Scotches

JOHNNY RED

\$7.0

Malt Whisky

GLENMORANGIE ORIGINAL

Dinners - Entrees

BEEF TENDERLOIN KABOBS

Meat And Poultry

PRIME RIB OF BEEF

Irish

BLACK BUSH

\$10.0

From The Tap

CITRA HOPPED LIVE PALE ALE, PALE
ALE AMERICAN 5.5% ABV 37 IBU
SOUTHERN TIER BREWING COMPANY,
LAKEWOOD, NY

Open Bar

BILLED ON THE CONSUMPTION AMOUNT
OF YOUR GUESTS PER DRINK

Large Plate

GRILLED FLATIRON STEAK

Piedmont

DAMILANO BAROLO LECINQUEVIGNE

Rye And Bourbon Whiskey

MICHTERS RYE

\$10.0

Light & Crisp

PUB ALE, ENGLISH BITTER 4.6% ABV
BODDINGTON'S BREWERY,
SHAMLESBURY, LANCASHIRE

French

FRENCH ONION SOUP

Dinner Buffet

PENNE PASTA SALAD

Single Malts

ARDBEG UIGEADAIL

Highland

GLENGOYNE 15 YEAR

SCOTCH WHISKY / IRISH WHISKEY

JAMESON

\$8.5

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Dips, Snacks, & Small Plates

GOAT CHEESE CROSTINI

Soups, Salads, & Boards

ARTISAN CHEESE BOARD

A La Carte Selections

BRAISED PORK OSSO BUCCO

Hop Forward

ALL DAY IPA, IPA SESSION INDIA
SESSION ALE 4.7% ABV 42 IBU
FOUNDERS BREWING CO., GRAND
RAPIDS, MI

Economy

JEFFERSON'S \$8.5

Bourbon / Whiskey / Scotch

LAPHROAIG TRIPLEWOOD

Irish Whisky

REDBREAST \$11.0

Cold Selections

ANTIPASTO DISPLAY

Whiskey - Blended Scotch

SHEEP DIP

Breakfast Treats

POTATO PANCAKE \$13.0

Mexican-American Food

EMPANADAS

Burgers & Salades de l'Artisan

CHAMPS-ELYSEES \$14.0

Sides

CHEESE BOARD \$18.0

Malt Forward

NUT BROWN ALE, BROWN ALE ENGLISH
5% ABV 30 IBU SAMUEL SMITH,
TADCASTER, NORTH YORKSHIRE

Belgian & Belgian Influenced

LA FIN DU MONDE, BELGIAN TRIPEL 9%
ABV 19 IBU UNIBROUE, CHAMBLY, QC

Scotch - Single Malts

DALMORE 12 YEAR \$9.5

Liquor Plan 1

DOMESTIC BOTTLE BEER

Seafood Options

CRISPY 4 OZ CRAB CROQUETTE

Naked Fish Classics

ROASTED MAHI MAHI

Lititz Springs Inn And Menu



Sweets & Snacks

COFFEE CAKE

Light Stuff

FRESH FRUIT SALAD

Speyside Highlands

LONGMORN 16 YEAR

After Dinner Drinks Scotch

LAPHROIAG TRIPLEWOOD \$12.0

Single Malt Scotch's

HIGHLAND PARK 15 YEAR

Blended Varieties

JOHNNIE WALKER GREEN 15 YEAR \$10.5

Chef's Signature Specialties

FILET AND CRAB CAKE

Beer Wall

UNION JACK IPA, IPA AMERICAN 7% ABV
70 IBU FIRESTONE WALKER BREWING
COMPANY, PASO ROBLES, CA

The Wall Of Draft

DELIRIUM TREMENS, BELGIAN STRONG
GOLDEN ALE 8.5% ABV 26 IBU HUYGHE
BREWERY, MELLE, OOST-VLAANDEREN

Belgian Strong Golden Ales

DUVEL, BELGIAN STRONG GOLDEN ALE
8.5% ABV 33 IBU DUVEL MOORTGAT,
PUURS, ANTWERPEN

Belgian Strong Dark Ales

DELIRIUM NOCTURNUM, BELGIAN
STRONG DARK ALE 8.5% ABV 26 IBU
HUYGHE BREWERY, MELLE, OOST-
VLAANDEREN

Pastries & Such

MUFFINS ASSORTED

Sides \$6

BREAKFAST SAUSAGE

Reserve + Specialty

JAVA CASK, STOUT AMERICAN
IMPERIAL DOUBLE 14.3% ABV 60 IBU
VICTORY BREWING COMPANY,
DOWNINGTOWN, PA

Scotch Whiskey Single Malts

MCCALLAN 12 YEAR \$9.5

Spirit Forward & Stirred

OLD FRIEND \$12.5

Highland Single Malt Whisky

HIGHLAND PARK DARK ORIGINS

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Crystal Punch

PEACH CHAMPAGNE PUNCH

Beef Options

GRILLED BEEF BRATWURST

Vegetarian And Pastas

TURKISH EGGPLANT BIYALDI

Stationary Platter Options

SUTTER SHRIMP COCKTAIL

Much Better Blends

ANTIQUARY 21 YEAR

Wood Makes Whisky

AUCHENSTAN AMERICAN OAK

Maximum Sherry

SWEET WEE SCALLYWAG

The Highlanders

BEN NEVIS

House Wine \$6

WHITE ZINFANDEL

Vegetarian Panini \$8.95

THE GARDENER \$14.0

Premium Bourbons & Ryes

ELIJAH CRAIG \$8.0

Allocated Bourbons - Limited Availability

BLANTON'S \$11.0

Hors D'oeuvres By The Dozen

BACON WRAPPED SCALLOPS

Steak & Frites*

FLAT IRON STEAK

Kch Cocktails

JACK ROSE \$12.0

Single Malt Scotch - Islay

BRUICHLADDICH PORT CHARLOTTE

Step 1 - Select Your Toppings

HARD COOKED EGG

Alcoholic Drinks

CABERNET

SANGRIA

Pasta

BUTTERNUT SQUASH RISOTTO

PENNE PASTA

Burger

CHEESEBURGER

TURKEY BURGER

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Starters & Salads

POTATO CHIPS

FRENCH FRIES

Fish

SMOKED SALMON

SEA BASS

Indian

CHICKEN TIKKA MASALA \$17.0

CHICKEN TIKKA

Wine

CHARDONNAY

MERLOT

Whiskey

JEFFERSON'S RESERVE \$9.5

BUSHMILL \$8.0

Hot Beverages

BAILEYS CARAMEL COFFEE \$7.0

NUTS AND BERRY COFFEE \$7.0

Soup & Salads

LSI CAESAR \$8.0

FIELDS EDGE FARM SALAD \$9.0

Classic Cocktails

MARTINEZ \$12.0

CORPSE REVIVER #2 \$12.0

Scotch Single Malt

GLENMORANGIE NECTAR D'OR

AUCHENTOSHAN AMERICAN OAK \$9.0

Blended Scotch

COMPASS BOX PEAT MONSTER

DEWARS 12 YEAR \$8.5

Fish And Shellfish

LUMP CRABMEAT STUFFED SALMON

6 OZ LUMP CRAB CROQUETTE

Bourbon / Whiskey

TIN CUP \$9.0

JAMESON BLACK BARREL \$10.0

Other Whiskey

SEAGEAM'S 7 \$7.0

SEAGEAM'S VO \$7.0

Cask Ales

LIBATION DIPA, IPA IMPERIAL DOUBLE
8.5% ABV 83 IBU ST. BONIFACE CRAFT
BREWING CO., EPHRATA, PA

MORLAND OLD SPECKLED HEN, EXTRA
SPECIAL STRONG BITTER 5% ABV
GREENE KING, BURY ST EDMUNDS,
SUFFOLK

Cash Bar

STANDARD AND PREMIUM LABELS
AVAILABLE, BILLED ON A
CONSUMPTION BASIS

STANDARD AND PREMIUM LABELS
AVAILABLE, GUESTS ARE INDIVIDUALLY
CHARGED

Lititz Springs Inn And Menu



Hosted Bar

STANDARD LABEL LIQUOR/BEER/WINE

PREMIUM LABEL LIQUOR/BEER/WINE

Beer Service

SPECIALTY IMPORTS MICRO BREWS
AVAILABLE UPON REQUEST

SPECIAL BEER ORDERS WILL BE
BILLED ON A PER CASE BASIS

Sate Collection

FLANK SATE

SATE LILIT

Soups #1

CREAM OF POTATO WITH WHITE
TRUFFLE

ASIAN BEEF AND NOODLE SOUP

Uncategorized

SEASONAL FRUIT DISPLAY

OBAN LITTLE BAY \$12.0

Mains

PORCINI AND TRUFFLE RAVIOLI

PISTACHIO CRUSTED PORK LOIN

FISHERMAN'S PIE \$16.0

Fish Dishes

FISH CHIPS

FISH AND CHIPS

FISH & CHIPS

Drinks

COFFEE AND TEA

DRINKS

BEER

Chicken

FRIED CHICKEN \$14.0

PINEAPPLE CHICKEN

CHICKEN WINGS

Hot Drinks

IRISH COFFEE \$8.5

COFFEE

TEA

Signature Cocktails

WALNUT ST. SOUR \$11.0

SLOE STEADY FIZZ \$12.0

VIEUX CARRÉ \$14.0

Sparkling

BLANC DE NOIRS, CHARDON, CA, NV \$45.0

BRUT, DOM PERIGNON, FRANCE, 2006 \$200.0

BRUT, VEUVE CLICQUOT, FRANCE, NV \$100.0

Breakfast Buffet

BACON, EGG, SPINACH FRITTATA

BROWN SUGAR BAKED OATMEAL

GRILLED HAM STEAKS WITH PINEAPPLE

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Islay

ARDBEG 10 YEAR

BOWMORE 12 YEAR

ARDBEG CORRYVRECKAN \$12.5

Beer + Shot

TROEGS SUNSHINE PILS 16OZ
MELLOW CORN \$8.0

NARRAGANSETT LAGER 16OZ
SLOW AND LOW \$10.0

STEIGL RADLER
(LEMON/GRAPEFRUIT) 16OZ \$10.0

Scotch & Whisky

CRAGGANMORE 12 YEAR

GLENLIVET 18 YEAR

GLENFIDDICH 12 YEAR \$9.0

Mini Tart Collection

BULLS HEAD BEER AND LUMP CRAB
PHYLLO TARTS

CHILLED CAJUN SHRIMP AND CILANTRO
TARTLET

FETA AND ARTICHOKE TART

Seafood

SHRIMP SCAMPI

CRAB CAKES

CALAMARI

PRAWN

Luncheon Buffet

SUTTER SIGNATURE CHICKEN SALAD
ON CROISSANT

SHAVED ROAST BEEF SWISS CHEESE

ROASTED TURKEY SMOKED GOUDA

ROASTED VEGETABLE WRAP ROASTED
ZUCCHINI

Afternoon Beverage Service

COFFEE, DECAF A SELECTION OF OUR
TEAS

INCLUDES HOT WATER, CREAM, SUGAR,
SWEETENERS

ASSORTED SODA ON ICE CARAFES OF
ICED TEA

ASSORTMENT OF FRUIT JUICES:
ORANGE, GRAPEFRUIT, CRANBERRY
JUICE

Small Bites Collection

FRESH CUCUMBER CUPS STUFFED

TUNA SASHIMI SPOONS

CRISPY CUBAN PORK SPRING ROLLS

CANDIED WALNUT AND BLUE CHEESE
STUFFED MUSHROOM CAPS

Salads #1

STRAWBERRY AND BLUE SALAD

BABY SPINACH AND PEAR

NICOISE SALAD OLIVE

BABY SPINACH WITH LUMP CRAB

Restaurant Category

BAR

FRENCH

DESSERT

VEGAN

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Side Dishes

APPLEWOOD SMOKED BACON
ROASTED TOMATO
THREE BEAN SALAD
FRENCH FRIES
RICE

Single Malt

LAGAVULIN 16 YEAR
GLENLIVET NADURRA 16 YEAR \$11.0
GLENMORANGIE ORIGINAL 10 YEAR \$9.5
OBAN 14 YEAR \$12.0
TALISKER 10 YEAR \$11.0

Beef And Pork Options

GARLIC AND PEPPERCORN CRUSTED
SEARED 6 OZ TENDERLOIN
CHOCOLATE STOUT BRAISED SHORT
RIB
GRILLED 10 OZ NY STRIP LOIN
SWEET SOY MARINATED PORK
TENDERLOIN
LOCAL 7 OZ FLATIRON STEAK

Wine Cuvee

PAUL HOBBS CROSSBARN CABERNET,
CA 2014
CHALONE ESTATE CHARDONNAY, CA
2014
CHALK HILL SAUVIGNON BLAN, CA
2016
SANOMA LEOB PINOT NOIR, CA 2014
BIBBIANO GINESIO TOSCANA, ITALY
2008

Entrées

SOUP DU JOUR
HUMMUS TRIO
TOMATO BISQUE
CAPRICE SALAD
BULLS HEAD FRIES \$10.0
CRAB CAKE

Dessert

VANILLA YOGURT
STICKY TOFFEE PUDDING \$8.0
SEASONAL ICE CREAM CUP \$4.0
PUMPKIN PRALINE CREME
BRULEE \$8.0
CREME BRULEE
CHEESECAKE

Bourbon

BASIL HAYDN \$10.0
BOOKER'S \$10.0
KNOB CREEK \$9.0
MAKERS MARK \$8.0
WOODFORD RESERVE \$9.0
BULLEIT RYE \$8.0

Chicken Options

CRISPY PAN SEARED CHICKEN BREAST
LEMON CILANTRO MARINATED GRILLED
6 OZ CHICKEN BREAST
ROASTED SMOKEY BBQ CHICKEN
GRILLED 6 OZ CHICKEN BREAST
CREAMY BRIE STUFFED
ROSEMARY BRAISED HALF-CHICKEN

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Buffet Sides

SWEET ONION CHIPS

WARMED BREAD ROLLS AND WHIPPED SPREADS

SOURDOUGH PRETZELS

HOUSE MADE RED BLISS POTATO SALAD

THAI LINGUINI

TRADITIONAL HOUSE MADE COLE SLAW

Us Bottles

RAJA DOUBLE IPA, IPA IMPERIAL DOUBLE 8% ABV 70 IBU AVERY BREWING CO., BOULDER, CO

SCULPIN, IPA AMERICAN 7% ABV 70 IBU BALLAST POINT BREWING COMPANY, SAN DIEGO, CA

DARK DRY APPLE CIDER, CIDER OTHER 5% ABV FISH BREWING COMPANY, OLYMPIA, WA

THE KRAGLE IPA, IPA AMERICAN 6.6% ABV 90 IBU FREE WILL BREWING CO., PERKASIE, PA \$6.0

SEMI DRY, CIDER OTHER 6.5% ABV SHACKSBURY FARMHOUSE CIDER, SHOREHAM, VT

THE CRISP, PILSNER GERMAN 5.4% ABV 44 IBU SIXPOINT BREWERY, BROOKLYN, NY

LAGRAVE, BELGIAN TRIPEL 8% ABV 31 IBU TRÖEGS INDEPENDENT BREWING, HERSHEY, PA

Limited/Seasonal Offerings

SAMAEL'S OAK AGED ALE (2015) STRONG ALE ENGLISH 16.3% ABV AVERY BREWING CO., BOULDER, CO

OUDE GUEUZE CUVÉE RENÉ, LAMBIC GUEUZE 5.5% ABV BROUWERIJ LINDEMANS, VLEZENBEEK, VLAAMS BRABANT

5TH OF MAY, SOUR ALE 5.2% ABV FREE WILL BREWING CO., PERKASIE, PA

OLLY (2017) SOUR ALE 7.7% ABV FREE WILL BREWING CO., PERKASIE, PA

HITACHINO NEST XH BROWN ALE BELGIAN 8% ABV 37 IBU KIUCHI BREWERY, NAKA SHI, IBARAKI

BEER GEEK BREAKFAST, STOUT IMPERIAL OATMEAL 7.5% ABV MIKKELLER, COPENHAGEN

DOUBLE OR NOTHING, BARLEYWINE AMERICAN 10.5% ABV 40 IBU OTTER CREEK BREWING, MIDDLEBURY, VT

Salads



TRADITIONAL CAESAR SALAD

SUTTER HOUSE SALAD

STRAWBERRY SPINACH SALAD

HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

BLUE CHEESE SALAD

BEET SALAD

Soups



BARLEY

CLASSIC TOMATO

LOADED SWEET POTATO SOUP

KENNET SQUARE MUSHROOM

SPINACH APPLE SALAD

SHRIMP BISQUE

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LOBSTER BISQUE

CHEESE SOUP

TOMATO SOUP

Breakfast



DANISHES ASSORTED

CROISSANTS ASSORTED

BAGELS FRENCH

GRANOLA HOUSE-MADE MAPLE PECAN
GRANOLA

WHOLE FRESH FRUIT BASKET

BEVERAGES FRESH ASSORTED JUICES

MILK WHOLE OR 2

SCRAMBLED EGGS

FRENCH TOAST CASSEROLE

Sparkling, Blush, & White

BRUT, WYCLIFF, CA, NV

BRUT PROSECCO, MIONETTO, ITALY, NV

ROSÉ, CHATEAU FIGUIERE, FRANCE,
2016

MOSCATO, LOST ANGEL, CA, 2016

RIESLING, RHINE RIVER, GER, 2015

SAUVIGNON BLANC, CLIFFORD BAY,
NEW ZEALAND, 2016

FUSION, WALTZ, PA, 2016

CHARDONNAY, KENDALL JACKSON
RESERVE, CA, 2015

CHARDONNAY, WALTZ, PA, 2014

Sandwiches



ITALIAN SALAMI

PANKO CHICKEN

ROASTED TURKEY
SANDWICH \$14.0

GRILLED VEGETABLE PITA \$13.0

CLASSIC REUBEN \$14.0

ENGLISH DIP \$16.0

TURKEY SANDWICH

REUBEN SANDWICH

BLT

GRILLED CHEESE

Starters



OLIVE OIL POACHED
SALMON

CHICKEN FRANCAIS

LIME CHIVE TUNA

BEEF PORTABELLA STROGENOFF

WILD CAUGHT SALMON STUFFED WITH
COLLOSAL CRAB

ROASTED CORNISH GAME HENS

BEEF TENDERLOIN WITH WILD
MUSHROOM GLAZE

MUSHROOM TOAST \$15.0

STEAK CHIPS* \$27.0

BRAISED SHORT RIB \$26.0

Scotch



HIGHLAND PARK 12 YEAR

TALISKER STORM

THE DALMORE 12 YEAR

BALVENIE DOUBLEWOOD 12 YEAR

OBAN 18 YEAR

BALVENIE DOUBLEWOOD
CARRIBEAN \$11.0

COMPASS BOX PEAT MONSTER
MALT \$10.5

CUTTY SARK PROHIBITION \$8.0

DEWARS \$7.0

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GLENDRONACH HIGHLAND 15 YEAR	\$14.0
GLENFIDDICH 15 YEAR	\$11.0
GLENMORANGIE NECTAR D'OR 12 YEAR	\$11.0
JOHNNIE WALKER BLACK	\$8.5
MCCALLAN CASK STRENGTH	\$11.0

White

RIESLING, ELK COVE, OR, 2014	\$42.0
POUILLY-FUME, DOMAINE DE BEL AIR, FRANCE, 2014	\$50.0
SAUVIGNON BLANC, CANNONBALL, CA, 2015	\$33.0
SAUVIGNON BLANC, PETER YEALANDS, NEW ZEALAND, 2016	\$45.0
SAUVIGNON BLANC, CAKEBREAD, CA, 2016	\$70.0
PINOT GRIS, TRIMBACH, RESERVE, FRANCE, 2010	\$98.0
PINOT GRIS, PIKE ROAD, OR, 2015	\$40.0
PINOT BLANC, TRIMBACH, FRANCE, 2013	\$46.0
PINOT GRIGIO, LUISA, ITALY, 2015	\$42.0
ALBARIÑO, CONDES DE ALBAREI, SPAIN, 2015	\$34.0
CHARDONNAY, CAKEBREAD, CA, 2016	\$90.0
CHARDONNAY, ZD, CA, 2014	\$68.0
CHARDONNAY, TEXTBOOK, CA, 2013	\$46.0
CHARDONNAY, ROMBAUER, CA, 2015	\$70.0
CHARDONNAY, CHALET POUILLY FUISSE, FRANCE, 2015	\$80.0

Import Bottles/Cans

CELEBRATOR, BOCK DOPPELBOCK
6.7% ABV 24 IBU AYINGER
PRIVATBRAUEREI, AYING

WEIHENSTEPHANER HEFEWEISSBIER,
HEFEWEIZEN 5.4% ABV 14 IBU
BAYERISCHE STAATSBRAUEREI
WEIHENSTEPHAN 85354 FREISING, BY

LA TRAPPE QUADRUPEL, BELGIAN
QUAD 10% ABV 22 IBU BIERBROUWERIJ
DE KONINGSHOEVEN, BERKEL-
ENSCHOT, NOORD-BRABAN

PÉCHÉ MORTEL, STOUT AMERICAN
IMPERIAL DOUBLE 9.5% ABV 76 IBU
BRASSERIE DIEU DU CIEL! ST JÉRÔME,
QC

TRIPEL KARMELIET, BELGIAN TRIPEL
8.4% ABV 16 IBU BROUWERIJ
BOSTEELS, BUGGENHOUT, OOST-
VLAANDEREN

CUVÉE DES JACOBINS ROUGE, SOUR
FLANDERS RED ALE 5.5% ABV 11 IBU
BROUWERIJ OMER VANDER GHINSTE,
BELLEGEM, WEST VLAANDEREN

PRIOR 8 BELGIAN DUBBEL 8% ABV 23
IBU BROUWERIJ ST. BERNARDUS,
WATOU, WEST-VLAANDEREN

WESTMALLE TRAPPIST TRIPEL,
BELGIAN TRIPEL 9.5% ABV 36 IBU
BROUWERIJ DER TRAPPISTEN VAN
WESTMALLE, MALLE, ANTWERPEN

BLUEBIRD BITTER, ENGLISH BITTER
3.6% ABV CONISTON BREWING
COMPANY, CONISTON, CUMBRIA

ICELANDIC WHITE ALE, WITBIER 5.2%
ABV EINSTÖK ÖLGERÐ, AKUREYRI,
NORÐURLAND

ESB EXTRA SPECIAL STRONG BITTER
5.5% ABV 40 IBU FULLER, SMITH
TURNER, LONDON, GREATER LONDON

OLA DUBH 18 YEAR SPECIAL RESERVE,
PORTER IMPERIAL DOUBLE 10.5% ABV
40 IBU HARVIESTOUN BREWERY, ALVA,
CLACKMANNANSHIRE

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OLD ENGINE OIL, PORTER OTHER 6%
ABV 40 IBU HARVIESTOUN BREWERY,
ALVA, CLACKMANNANSHIRE

ORGANIC CHOCOLATE STOUT, STOUT
ENGLISH 5% ABV 28 IBU SAMUEL SMITH,
TADCASTER, NORTH YORKSHIRE

SCHNEIDER WEISSE MEIN AVENTINUS
(TAP6) BOCK WEIZENBOCK 8.2% ABV 16
IBU SCHNEIDER WEISSE G. SCHNEIDER
SOHN, KELHEIM, BAVARIA

SCHNEIDER WEISSE ORIGINAL (TAP7)
HEFEWEIZEN 5.4% ABV 14 IBU
SCHNEIDER WEISSE G. SCHNEIDER
SOHN, KELHEIM, BAVARIA

HOBGOBLIN LEGENDARY RUBY BEER,
BROWN ALE ENGLISH 5.2% ABV 32 IBU
WYCHWOOD BREWERY, WITNEY,
OXFORDSHIRE

SUPER TUSCAN, FRASSINELLO,
ITALY, 2012 \$68.0

CHATEAUNEUF DU PAPE,
DOMAINE DES SAUMADES,
FRANCE, 2013 \$110.0

RHONE RED, BONNY DOON LE
CIGARE VOLANT, CA, 2012 \$90.0

RHONE RED, TÊTE-À-TÊTE, CA,
2012 \$50.0

CABERNET, VINA ROBLES, CA,
2014 \$50.0

CABERNET, MONTICELLO, CA,
2014 \$65.0

CABERNET, EMILY'S MINER, CA,
2014 \$95.0

BORDEAUX, CHATEAU MAGNEAU,
FRANCE, 2010 \$54.0

Red

PINOT NOIR, LINE 39, CA, 2014

MALBEC, EL PORTILLO, ARGENTINA,
2016

BARON RED BLEND, WALTZ, PA, 2013

ZINFANDEL, MONTOYA, CA, 2014

CABERNET, THE CRUSHER, CA, 2015

PINOT NOIR, SEAN MINOR, CA, \$42.0
2014

PINOT NOIR, SOTER VINEYARD
NORTH VALLEY, OR, 2015 \$70.0

PINOT NOIR, BOURGONE HENRI
DARNAT LA JUMALIE , FRANCE, \$66.0
2012

MALBEC, LA POSTA, ARGENTINA, \$45.0
2014

MERLOT, CANOE RIDGE, CA, 2015 \$34.0

VALPOLICELLA, LA SALETTE,
ITALY, 2014 \$48.0

ZINFANDEL, EASTON, CA, 2013 \$48.0

ROSSO DI MONTALCINO,
CAMIGLIANO, ITALY, 2014 \$47.0

Ingredients Used



BLACK FOREST HAM

BACON

SCALLOPS

SALMON

DUCK

BEEF

TUNA

SHRIMP

EGG

SAUSAGE

JALAPENOS

CHEESE

COCONUT

CHOCOLATE

BISCUIT

MUSHROOMS

SEAFOOD

Lititz Springs Inn And Menu



PORK MEAT

TOMATO

HADDOCK

CHOCOLATE CHIP

These Types Of Dishes Are Being Served



ROASTED CHICKEN

LAMB CHOPS

FISH

TUNA STEAK

SANDWICH

TURKEY

MEAT

CHICKEN

SALAD

PANINI

TOSTADAS

BURGER

MUSSELS

BREAD

SOUP

ICE CREAM

PASTA

TAPAI

DESSERTS

APPETIZER

ROAST BEEF

JUBEL (2015) WINTER ALE 10.4% ABV 55
IBU DESCHUTES BREWERY, BEND, OR

BINK GRAND CRU WINTERKONINKSKE
GRAND CRU AMERICAN OAK FINISH,
BELGIAN STRONG DARK ALE 13% ABV
BROUWERIJ KERKOM, SINT TRUIDEN,
LIMBURG

TEARS OF MY ENEMIES BOURBON
BARREL AGED, STOUT IMPERIAL MILK
SWEET 9.3% ABV 34 IBU MONDAY NIGHT
BREWING, ATLANTA, GA

TEARS OF MY ENEMIES SCOTCH
BARREL AGED, STOUT IMPERIAL MILK
SWEET 9.3% ABV 34 IBU MONDAY NIGHT
BREWING, ATLANTA, GA

PROJECT PAM IPA IMPERIAL DOUBLE
BLACK 10.8% ABV 55 IBU FOUNDERS
BREWING CO., GRAND RAPIDS, MI

SAISON-BRETT (2015) SAISON
FARMHOUSE ALE 8.5% ABV 38 IBU
BOULEVARD BREWING CO., KANSAS
CITY, MO

OLLY (2015) SOUR FLANDERS OUD
BRUIN 7.8% ABV FREE WILL BREWING
CO., PERKASIE, PA

ODYSSEY (2015) BELGIAN STRONG
DARK ALE 8.3% ABV ALLAGASH
BREWING COMPANY, PORTLAND, ME

ÉMILE (2016) AMERICAN WILD ALE 7.2%
ABV ALLAGASH BREWING COMPANY,
PORTLAND, ME

ST. KLIPPENSTEIN, BELGIAN STRONG
DARK ALE 11% ABV ALLAGASH
BREWING COMPANY, PORTLAND, ME

GAME OF THRONES HAND OF THE
QUEEN, BARLEYWINE ENGLISH 11%
ABV 35 IBU BREWERY OMMEGANG,
COOPERSTOWN, NY

MOAB (MOTHER OF ALL BETTYS) 2018
STOUT IMPERIAL DOUBLE 12.7% ABV 75
IBU NEBRASKA BREWING COMPANY,
PAPILLION, NE

HELLDORADO, BARLEYWINE AMERICAN
13.2% ABV 25 IBU FIRESTONE WALKER
BREWING COMPANY, PASO ROBLES, CA

From The Cellar

BACKWOODS BASTARD (2016) SCOTCH
ALE WEE HEAVY 11.1% ABV 50 IBU
FOUNDERS BREWING CO., GRAND
RAPIDS, MI

Lititz Springs Inn And Menu



PARABOLA (2018) STOUT RUSSIAN
IMPERIAL 12.7% ABV 69 IBU FIRESTONE
WALKER BREWING COMPANY, PASO
ROBLES, CA

MONTMARETTO, AMERICAN WILD ALE
6.9% ABV WICKED WEED BREWING,
ASHEVILLE, NC

KHATTA MASALA, SOUR ALE 7.7% ABV
WICKED WEED BREWING, ASHEVILLE,
NC

VALLUM, SOUR ALE 6.9% ABV AVERY
BREWING CO., BOULDER, CO

XOLOTL, STOUT IMPERIAL DOUBLE
13.7% ABV AVERY BREWING CO.,
BOULDER, CO

CLOAKING DEVICE, PORTER IMPERIAL
DOUBLE 10.5% ABV BROOKLYN
BREWERY, BROOKLYN, NY

3 FONTEINEN OUDE KRIEK, LAMBIC
KRIEK 6% ABV BROUWERIJ 3
FONTEINEN, LOT, VLAAMS BRABANT

NOUVEAU ROUGE, SOUR FLANDERS
RED ALE 6.3% ABV 15 IBU EVOLUTION
CRAFT BREWING COMPANY,
SALISBURY, MD

CHERRY ADAM FROM THE WOOD, OLD
ALE 10% ABV HAIR OF THE DOG
BREWING COMPANY, PORTLAND, OR

RECURRANT, SOUR ALE 7.6% ABV
WICKED WEED BREWING, ASHEVILLE,
NC

Lititz Springs Inn And

14 E Main St PA 17543, Lititz,
United States

Opening Hours:
Wednesday 04:00 -21:00
Thursday 04:00 -21:00
Friday 12:00 -22:00
Saturday 12:00 -22:00
Sunday 12:00 -20:00

Made with menuweb.menu

...can be substituted for additional charge.	Classic Burger - two 4 oz dry aged beef, tomato, cheese, pickle, pub sauce, on a brioche roll \$12
or Corned beef, topped with Russian dressing, and served on rye, hot panini style \$14	BBQ Bacon Burger - two 4 oz dry aged beef, BBQ sauce, cheddar cheese, bacon jam, brioche roll \$16
topped with Russian dressing, Swiss cheese, on rye \$13	Spicy Burger - two 4 oz dry aged beef w/ pickled jalapeños, ghost pepper infused sauce, on a brioche roll \$15
...salad, lettuce, tomato, mayo served on	Fig Jam Burger - two 4 oz dry aged beef, bacon, caramelized onions, arugula, fig jam, brioche roll \$16
fresh mozzarella, shredded mozzarella, extra, sliced chicken breast, tomatoes, served	Hangover Burger - two 4 oz dry aged beef, egg, bacon, cheddar cheese, arugula, fig jam, brioche roll \$16
...or vegetables topped with Italian provolone, on, served as a panini (V) \$18	Shroom Burger - two 4 oz dry aged beef, mushrooms, caramelized onions, garlic, on a brioche roll \$15
...braised pork, apple cider slaw, provolone, on brioche roll \$15	Portabella Mushroom - balsamic/beer, sliced tomato, fresh mozzarella, covered a brioche roll (V) \$12
...pizza, mozzarella, tomato or sourdough,	Extra cheese / sauce, mozzarella, cheddar, jalapeños, mushrooms
...or buffalo with marinara, grated cheese, served on a roll, oven baked \$14	
...steak combined with caramelized onions, served on a roll \$18	