



STARTERS & SHAREABLES

Pierogies ¹⁴

Potato & cheese, caramelized onions, horseradish creme

Truffle Fries ¹⁰

Parmesan, truffle oil, roasted garlic aioli

Smokehouse Glazed Meatballs ¹³

BBQ glaze, crispy onions

Ribeye Tacos ¹⁵

Three mini tacos with grilled ribeye, caramelized onions, cojita cheese, roasted pepper aioli, flour tortillas

Deviled Eggs ⁹

Smoked paprika, candied bacon

Elote Corn Dip ¹³

Chorizo, charred corn, cream cheese, house spice blend, tortilla chips

Crispy Brussels ¹¹

Maple soy, golden raisins, candied walnuts, parmesan garnish

Pickle & Chicken Flatbread ¹³

Crispy crust, dill ranch, grilled chicken, mozzarella, house pickles

Building 24 Board ²⁰

Pistachio-crusted baked chevre with peach marmalade, assorted cheeses, charcuterie, mixed nuts

Smoked Wings ¹⁴

House Buffalo, Korean-Gochujang, blackberry BBQ, smoked poblano BBQ, Nashville-parm peppercorn, Guinness-miso pumpkin, spicy lemon pepper, smoked honey mustard

GREENS & GRAINS

Steakhouse Salad ²¹

Grilled sirloin, spring mix, blue cheese, roasted tomato, crispy onions, charred onion vinaigrette

Caesar 2.0 ¹³

Romaine, parmesan, croutons, caesar dressing
+ Chicken | 6
+ Shrimp | 7

Pear an Arugula ¹⁴

Thin slice pear, arugula, candied walnuts, goat cheese, prosciutto, house black balsamic vinaigrette



BURGERS & SANDWICHES

Signature 24 Burger ¹⁷

Hand ground Brisket, Short Rib & Ribeye blend, cheddar, caramelized onions, lettuce, tomato, garlic aioli, brioche bun

Truffle Bacon Burger ¹⁸

Hand ground Brisket, Short Rib & Ribeye blend, white cheddar, truffle aioli, bacon, arugula, brioche bun

Hot Honey Fried Chicken Sandwich ¹⁶

Fried chicken, hot honey glaze, pickles, slaw, brioche bun

Steak Sammy ²⁰

Grilled ribeye, roasted red pepper coulis, pepperjack, feta, spicy au jus, french roll

EVENING FEATURES

Seafood Alfredo ²⁹

Linguine, shrimp, bay scallops, garlic, Parmesan, cream.

Short Rib Pappardelle ²⁷

Braised short rib, pappardelle, parmesan, red wine demi

Bistro Steak Frites ²⁹

Hanger steak, truffle butter, hand cut fries

Bourbon Miso Salmon ²⁸

Atlantic salmon, bourbon miso glaze, coconut rice, roasted broccoli

New York Strip w/ Grilled Asparagus ³⁹

Horseradish mashed potatoes, Dijon wild mushroom cream sauce

Coconut Curry Tofu Bowl ²⁴

Coconut rice, curry sauce, tofu, onions, peppers, zucchini, tomatoes

Short Rib Mac ²²

Cavatappi pasta, slow braised short rib, creamy cooper cheese sauce, topped with crispy fried onion

SIDES & UPGRADES

Standard

Hand Cut Fries, Mashed Potatoes, Caesar Side Salad, Sautéed Broccoli, Grilled Asparagus, Grilled Bread +7

Premium

Loaded Baked Potato, Mac & Cheese +10

Make your next occasion memorable. For personalized planning of your special event, please connect with your server or submit your request directly to our event specialists at parties@gearedforfun.com.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR CONCERNS. GLUTEN FREE, VEGETARIAN, AND VEGAN OPTIONS ARE AVAILABLE. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAIL MENU

SIGNATURE COCKTAILS

The 24 Espresso Martini¹⁵
Vodka, Kahlúa, fresh brewed espresso

The Boardroom Old Fashioned¹⁶
Bourbon, Demerara, Angostura bitters, Luxardo cherry

The Uptown Cosmo¹⁴
Vodka, Blood orange liqueur, pink grapefruit, lime

The Pineapple Heatwave¹⁵
Blanco tequila, Cointreau, jalapeño, pineapple, and lime, tajín rim

The Lakeside Lemon Drop¹⁴
Vodka, limoncello, lemon, and sugared rim

Merry Mule¹⁵
Vanilla vodka, Lime, cranberry, Gosling's Ginger beer sugar coated cranberries

The Gosling¹³
Gosling's black rum, lime, OJ, Gosling's ginger beer, grenadine

Winter Solstice Sangria¹⁶
Pinot noir, Chambéryzette aperitif, Dapo teatro vermouth, cranberry, OJ, cinnamon syrup, Gosling's ginger beer



MODERN CLASSICS

French 75¹³
Gin, champagne, and lemon

24 Gimlet¹²
Botanist gin, fresh lime, cane syrup

Whiskey Sour¹³
Maker's Mark, lemon, egg white, Luxardo cherry finish

24 Margarita¹⁴
Blanco tequila, Cointreau, lime, agave

Rye Manhattan¹⁴
Rittenhouse Rye Whiskey, Carpano Antica, Angostura bitters, Luxardo cherry

Negroni¹⁴
Gin, Campari, and Carpano Antica

SPECIALTY COCKTAILS

Old Ironsides¹⁴
Navy strength rum, Gosling's black rum, chocolate, orange bitters, cane syrup

Queen's Gambit¹⁵
Llegal mezcal, St. Germain, grapefruit, lime, cinnamon syrup, Absinthe rinse

Sinner's Sidecar¹³
Grand Marnier, Cointreau, lemon, cane syrup, house spice blend

Raspberry Truffle Espresso Martini¹⁵
Vanilla vodka, Espresso, Kahlua, creme de cacao, St. George raspberry liqueur

WYOMISSING ORIGINALS

The Berkshire Old Fashioned¹⁶
Bourbon, walnut maple syrup, Angostura bitters

The Stone House Spritz¹⁴
Aperol, St. Germain, lemon, Prosecco

Pagoda Punch¹⁵
Gosling's black rum, sloe gin, Lemon, amaretto, black berry syrup



N/A COCKTAILS

Citrus Garden⁷
Sparkling water, grapefruit, lemon, rosemary

Tropic & Tonic⁷
Guava, fresh lime, tonic

Blackberry Fizz⁷
Sparkling water, blackberries, lemon, mint

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