

# [ cocktails ]

POSTBELLUM PUNCH / rum barbancoourt, grand marnier, raspberry and peach liqueur, pineapple juice

PASSION TEA / jameson, passionfruit syrup, lemon, iced tea

AGAVE ROSE MARGARITA / el mayor blanco tequila, agave nectar, fresh lemon & lime, rose wine

PASSIONFRUIT MOJITO/ brugal rum, fresh mint, passionfruit juice, fresh lime, soda

PIMM'S COCKTAIL / pimm's, tanqueray gin, fresh fruit

FRENCH KISS / champagne, grand marnier, raspberry, peach

APPLE BRANDY SMASH / laird's apple brandy, fresh mint, bitters, ginger

CELLO 75 / plymouth gin, limoncello, champagne

PALOMA APEROL SPRITZ / milagro silver tequila, aperol, fresh lime, grapefruit, prosecco

HONEYSUCKLE DAIQUIRI / bacardi, honey syrup, fresh lime

LAVENDER LEMONADE / belle isle lemon lavender moonshine, fresh lemon and lime, simple syrup, bitters

SOUTHERN CUCUMBER / maker's mark, fresh cucumber, lemon, lime, bitters

# [ drafts ]

● STONE BUENAVIDA HARD SELTZER, watermelon lime (RVA) [5.0% ABV] [\$3/5/6.5]

● POTTERS PETITE CIDER Osugar, Ocarbs, 85calories (Charlottesville, VA) [4.2% ABV] [\$5/9/11]

● BUSKEY DRY CIDER (RVA) [6.9% ABV] [\$3/5.5/7]

● DOWNEAST PINEAPPLE CIDER (Boston, MA) [5.3% ABV] [\$3/5/6.5]

● PABST BLUE RIBBON BEER (Milwaukee, WI) [4.8% ABV] [\$2/3.5/4]

● STONE BUENAVEZA Salt & Lime Lager (RVA) [4.7% ABV] [\$3/4.5/6]

● HARDYWOOD RICHMOND LAGER Lager (RVA) [5.0% ABV] [\$3/4.5/6]

● CENTER OF THE UNIVERSE BREWSKI LAGER (Ashland, VA) [5.5% ABV] [\$3/4.5/5.5]

● ARDENT WHEAT (RVA) [4.9% ABV] [\$3/4.5/6]

● VASEN HEFEWEIZEN (RVA) [5.5% ABV] [\$3/5.5/7]

● ARDENT SAISON (RVA) [6.7% ABV] [\$3/6/8]

● ARDENT MIXED BERRY GOSE (RVA) [4.4% ABV] [\$3/6/7.5]

● ASLIN SORBET peach, mango, vanilla milkshake sour (RVA) [6.5% ABV] [\$3/6/8]

● THE VEIL NEVER NEVER GIVE UP GIVE UP fruited sour (RVA) [5.1% ABV] [\$4/7/9]

● ARDENT KELLERBIER (collab with Wayfinder Beer in Portland, OR) (RVA) [5.1% ABV] [\$3/5.5/7]

● LAGUNITAS IPA (Petaluma, CA) [6.2% ABV] [\$3/5/6.5]

● TRIPLE CROSSING FALCON SMASH HAZY IPA (RVA) [7.0% ABV] [\$4/7/9]

● INDUSTRIAL ARTS WRENCH New England IPA (Garnerville, NY) [7.1% ABV] [\$3/6/8]

● HARDYWOOD PARK CRAFT BREWERY GINGERBREAD STOUT (RVA) [9.2% ABV] [\$4/7/9]

● STEAM BELL BEER WORKS TIRAMISU STOUT (RVA) [9.0% ABV] [\$5/10/12]

PBR (12oz)\$3.75 COORS LIGHT (12oz)\$4.5 BUD LIGHT (12oz)\$4.5 LONE STAR (12oz)\$3.75 MODELO ESPECIAL (12oz can)\$4.5

ARDENT PILSNER (16oz can) \$6.5 BLUE MOON (12oz can) \$5 HIGH NOON PINEAPPLE (12oz can) \$6 TOPO CHICO HARD SELTZER (12oz can) \$5.5

ATHLETIC N/A (12oz can)\$4.5 ST. PAULI N/A (12oz) \$4.5

## [ white ]

Broadbent, VINHO VERDE \$8/28  
Minho, Portugal NV an ideal warm weather wine, excellent for lunch and picnics, or an evening aperitif

Zenato, PINOT GRIGIO \$ —/32  
Veneto, Italy 2020 lemon-green in color, aromas of key limes + white peaches complement undertones of green apples + grains of paradise

Las Flechas de San Martin, GARNACHA BLANCA \$9/32  
Navarra, Spain 2020

Pine Ridge, CHENIN BLANC + VIOGNIER \$10/36  
Napa Valley, California 2021 succulent flavors + tropical fruit with a crisp finish that unleashes provocative notes of white peaches, pineapple, + zest

Rego Do Sol, ALBARINO \$ —/44  
Galicia, Spain 2019 tart lime + grapefruit, chalky minerality, + floral aromatics with a light salinity finish

African Dream, SAUVIGNON BLANC \$9/32  
Western Cape, South Africa 2020 fresh dry white wine with rich aromas of grapefruit and notes of green apple and lime

Twin Islands, SAUVIGNON BLANC \$ —/36  
Marlborough, New Zealand 2021 crisp palate, citrus flavors + hints of fresh herbs

Yalumba The Y Series, UNWOODED CHARDONNAY \$10/36  
South Australia 2021 rich, ripe tropical fruits, floral notes with sweet spice, lush and creamy palate with zingy citrus

GLF, CHARDONNAY \$—/58  
North Coast, California notes of brioche, toasted almonds + stone fruits (by Greg La Follette)

MacRostie, CHARDONNAY \$—/42  
Sonoma Coast, California 2019 great intensity of fresh apple + white peach aromas with hints of baker's yeast + allspice plus a waft of honeysuckle

Centorri, MOSCATO \$9/32  
Lombardy, Italy NV 100% Moscato - delicately sweet + sparkling, with modest acidity + a finish of fresh apricots

## [rose]

Mont Gravet, CINSAULT ROSÉ \$8/28  
Pays d'Oc, France 2021 lovely aromas of raspberry + black-berry, full bodied, long on the palate

Omne, GRAN RESERVA ROSE PINOT NOIR \$—/34  
Coquimba Region, Chile 2021 elegant fruit and minerality in this pale colored rose, fresh + dry palate with light red fruit

François Montand, BRUT ROSÉ \$9/34  
France NV intense + fine bouquet evoking dried cherries + raspberries

## [ red ]

La Closerie des Lys, PINOT NOIR \$10/36  
Languedoc-Roussillon, France 2019 well-rounded body, with an expressive nose of cherries + spices

Adelsheim, PINOT NOIR \$ —/62  
Willamette Valley, Oregon 2015 aromas of cocoa, pomegranate and raspberry on the nose and the palate as well as a light touch of nutmeg, cinnamon and allspice

Hello World, CABERNET FRANC \$10/36  
La Mancha, Spain 2020 grassy aromas of raspberry jam + spicy green grass with dark red fruit and soft tannins

Letras Minusculas, RIOJA \$ —/40  
Mendoza, Argentina 2018 red fruits from the garnacha (25%) with raspberry + black licorice from the tempranillo (75%)

Coca I Fito, JASPI NEGRE \$—/45  
Monstant, Spain 2017 grenache, carigan, cabernet sauvignon, + syrah, tart deep fruit, with a smooth and ripe finish

Zuccardi, MALBEC \$ —/36  
Mendoza, Argentina 2019 soft and velvety upfront, firm tannins, with a lovely, juicy finish

Chappellet, MOUNTAIN CUVÉE \$ —/62  
Napa Valley, California 2017 this lush layered bordeaux blend begins with alluring fruit driven aromas of cherry, currant + plum, as well as sophisticated undercurrents of graphite, clove + nutmeg

Hope Estate 'Basalt Block', SHIRAZ \$9/34  
Hunter Valley, New South Wales 2018 pepper + spice, with some blackberry undertones + some cedary oak

Leviathan, RED BLEND \$ —/63  
Saint Helena, California 2019 from Screaming Eagle's winemaker, Andy Erickson, this proprietary blend is smooth, meaty + lush with intense zest and acidity

La Ronciere- Licanten, CABERNET SAUVIGNON \$—/44  
Chile 2017 aromas of black fruits, notes of dark chocolate, + roasted coffee. The palate is round with juicy tannins

Annabella, CABERNET SAUVIGNON \$11/40  
Sonoma County, California 2019 smoky espresso + blackberries intermingling with clove gives way to a fruity finish with a hint of brown sugar on the end

Caymus, CABERNET SAUVIGNON \$ —/120  
Napa Valley, California 2019 layered lush aromas + flavors of cocoa, cassis + ripe dark berries

## [ bubbles ]

Marsuret, PROSECCO \$9/32  
Italy NV delicate with hints of ripe fruits with a floral finish

# [ beer ]

## [ virginia craft beer ]

PILSNER (16oz can) \$6.5  
Ardent Craft Ales / 5.0% abv

SEVEN REGION OYSTER SAISON (750mL) \$21  
Lickinghole Creek Craft Brewery / 5.5% abv

LOVER'S GREED (500mL) \$24  
Alewerks Brewing Co. / 6% abv

WORT SHARE MAPLE BROWN ALE (750mL) \$22  
Center of the Universe Brewing Co. / 7.4% abv

## [ craft beer ]

BOMBADILE (16.9oz) \$22  
Wicked Weed Brewing Co. / 4.2% abv

LA FOLIE SOUR BROWN ALE (375mL) \$17.5  
New Belgium Brewing / 7% abv

BATCH NO. 1731 (750mL) \$22  
Bruery Terreux / 5.1% abv

2014 WILD DEVIL ALE (25.4oz) \$22  
Victory Brewing Co. / 6.7% abv

2015 STRAFFE HENDRIK WILD (11.2oz) \$13  
Brouwerij De Halve Maan / 9% abv

WILD TURKEY (22oz) \$18  
Anderson Valley Brewing Co. / 6.9% abv

## [ domestic ]

COORS LIGHT (12oz) \$4.5

BUD LIGHT (12oz) \$4.5

MODELO ESPECIAL (12oz can) \$4.5

LONE STAR (12oz) \$3.75

ARDENT PILSNER (16oz can) \$6.5

BLUE MOON (12oz can) \$5

PABST BLUE RIBBON (12oz) \$3.75

## [ seltzer ]

HIGH NOON PINEAPPLE HARD SELTZER (12oz can) \$6

TOPO CHICO HARD SELTZER assorted flavors(12oz can) \$5.5