

# [ cocktails ]

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

FRENCH KISS / champagne, grand marnier, raspberry, peach

CHERRY LIMEADE / cherry vodka, fresh lime, triple sec, soda

CAPE COD THYME / belle isle blood orange, lemon, rosemary & thyme simple syrup, cranberry

EMPRESS COLLINS / empress gin, fresh lemon & lime, herbed simple syrup, prosecco

HERBAL TODDY / jim beam, lemon, honey, hot tea, fresh herbs

CELLO 75 / plymouth gin, limoncello, champagne

IRISH COCOA / jameson irish whiskey, irish cream, hot cocoa

POMARITA / sauza hornitos reposado tequila, triple sec, lemon, lime, agave, pomegranate

BRANDY MILK PUNCH / laird's old apple brandy, frangelico, amaretto, winter spiced milk

PERFECT MANHATTAN / basil hayden's dark rye, contratto sweet vermouth, dry vermouth, angostura bitters

MEZCAL'S LAST WORD / del maguey vida mezcal, luxardo, green chartreuse, lime juice

# [ drafts ]

- PORT CITY PORTER (Alexandria, VA) [7.5% ABV] [\$3/5/6.5]
- ACE GUAVA (Sonoma County, CA) [5.0% ABV] [\$3/5.5/7]
- POTTERS CRANBERRY ORANGE BLOSSOM CIDER (Charlottesville, VA) [6.9% ABV] [\$4/7/9]
- MICHELOB ULTRA (St. Louis, MO) [4.2% ABV] [\$3/4.5/6]
- BLUE MOUNTAIN KOLSCH (Afton, VA) [5.0% ABV] [\$3/5.5/7]
- PABST BLUE RIBBON BEER (Milwaukee, WI) [4.8% ABV] [\$2/3.5/4]
- HARDYWOOD RICHMOND LAGER (RVA) [5.0% ABV] [\$3/4.5/6]
- MIDNIGHT NOT MY JOB English Brown Ale (Rockville, VA) [5.0% ABV] [\$3/4.5/6]]
- PORT CITY HEFEWEIZEN Bavarian style wheat ale (Alexandria, VA) [5.3% ABV] [\$3/4.5/6]
- VASEN STYRIAN SAISON (RVA) [7.1% ABV] [\$3/6/7.5]
- ALLAGASH TRIPEL (Portland, Maine) [9.0% ABV] [\$4/8/10]
- THREE NOTCH'D BLACKBERRY GOSE (Charlottesville, VA) [5.1% ABV] [\$3/5.5/7]
- STEAM BELL EXTRA PLENTY hibiscus cucumber gose (RVA) [5.4%] [\$4/7/9]
- PRAIRIE STRAWBEERY BANANA SQUEEZE fruited kettle sour (Tulsa, OK) [5.0% ABV] [\$3/6/8]
- HI WIRE BED OF NAILS ENGLISH BROWN ALE (Asheville, NC) [6.1% ABV] [\$3/4.5/6]
- VEIL MASTER SHREDDER (RVA) [5.5% ABV] [\$3/6/8]
- STONE DELICIOUS IPA (RVA) [7.1% ABV] [\$3/5/6.5]
- VBC FREE VERSE IPA (Williamsburg, VA) [6.8% ABV] [\$3/5.5/7]
- SIERRA NEVADA HAZY LITTLE THING New England IPA (Chico, CA) [6.7% ABV] [\$3/5.5/7]
- BROOKLYN CHOCOLATE STOUT (Brooklyn, New York) [10% ABV] [\$3/5.5/7]

PBR (12oz) \$3.75 COORS LIGHT (12oz) \$4.5 BUD LIGHT (12oz) \$4.5 MILLER LITE (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

Garcia, Spain 2019 tart lime + grapefruit, chalky minerality, + floral aromatics with a light salinity finish

Chateau Puy-Servain "Puy 170", SAUVIGNON BLANC \$9/32  
Burgerac, France 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

Letras Minusculas, RIOJA \$ —/40

Mendoza, Argentina 2018 red fruits from the garnacha (25%) with raspberry + black licorice from the tempranillo (75%)

Zuccardi, MALBEC \$10/36

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

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

Veuve Clicquot, yellow label BRUT \$—/95

France NV

# [ 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

MILLER LITE (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