[cocktails]

POSTBELLUM PUNCH / rhum barbancourt, grand marnier, raspberry and peach liqueur, pineapple juice

AUTUMN RUM OLD FASHIONED / rhum barbancourt, maple apple syrup, bitters

MADAME ROSEMARY GENEVA PAMPELMOUSSE / sutler's gin, fresh lime, grapefruit, fresh rosemary

PASSION TEA / jameson irish whiskey, passionfruit syrup, fresh lemon, iced tea

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

EMPRESS AVIATION / empress 1908 gin, luxardo, lemon juice

CRAN-APPLE MULE / cirrus vodka, hard apple cider, cranberry juice, fresh lime, house ginger beer

OLD CODY / maker's mark whisky, ginger syrup, fresh orange juice, peychaud's & angostura bitters

NEW YORK SOUR / bulleit rye whiskey, fresh lemon, agave nectar, cabernet franc

APPLE CIDER SANGRIA / local apple cider, fresh apples, white wine, ginger

LAIRD'S NEGRONI / laird's apple brandy, contratto sweet vermouth, Campari, fresh lemon

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

[drafts]

- POTTERS GUAVA GALAXY CIDER (Charlottesville, VA) [6.9% ABV] [$5/9/11]
- BUSKEY TART CHERRY CIDER (RVA) [6.3% ABV] [$3/5.5/7]
- BRYANT'S CIDER UNICORN FUEL, rose hips and hibiscus (RVA) [6.9% ABV] [$4/6.5/8]
- MICHELOB ULTRA [4.2% ABV] [$3/4.5/5.5]
- PABST BLUE RIBBON BEER (est Milwaukee, WI) [4.8% ABV] [$2/3.5/4]
- STONE BUENAVEZA, salt & lime lager (RVA) [4.7% ABV] [$3/4.5/6]
- STARR HILL BREWERY ROXANNE RASPBERRY AMERICAN SOUR (Crozet, VA) [4.7% ABV] [$3/5.5/7]
- ASLIN TOTALLY CANNON raspberry, hazelnut, chocolate, & milk sugar (Alexandria, VA) [5.0% ABV] [$3/6/8]
- STONE BREWING DAYFALL wheat beer (RVA) [5.5% ABV] [$3/4.5/6.]
- ALEWERKS PUMPKIN ALE (Williamsburg, VA) [7.3% ABV] [$3/5/6.5]
- THREE NOTCH'D BROTHER BARNABAS BELGIAN TRIPEL (Charlottesville, VA) [9.1% ABV] [$3/5.5/7]
- DEVILS BACKBONE VIENNA LAGER (Roseland, VA) [5.2% ABV] [$3/4.5/6]
- BOULEVARD BREWING CO TANK 7 FARMHOUSE ALE (Kansas City, MO) [8.5% ABV] [$3/6/7.5]
- O'CONNOR BREWING CO. EL GUAPO AGAVE IPA (Norfolk, VA) [7.5% ABV] [$3/5/6.5]
- FIRESTONE WALKER BREWING COMPANY UNION JACK IPA (Paso Robles, CA) [7.0% ABV] [$3/5/6.5]
- OSKAR BLUES CAN-O-BLISS IPA (Lyons, CO) [7.2% ABV] [$3/4.5/6]
- SIXPOINT BREWERY ANTI-RESIN NEW ENGLAND IPA (Brooklyn, NY) [9.1% ABV] [$4/7/9]
- TRIPLE CROSSING FALCON SMASH (RVA) [7.4% ABV] [$4/7.5/9]
- YUENGLING HERSHEY'S CHOCOLATE PORTER (Pottsville, PA) [4.7% ABV] [$3/5/6.5]
- BLUE MOUNTAIN BARREL HOUSE DARK HOLLOW STOUT (Afton, VA) [10% ABV] [$4/8/10]

PBR (12oz) $3.75 COORS LIGHT (12oz) $4.5 BUD LIGHT (12oz) $4.5 LONE STAR (12oz) $3.75

ARDENT PILSNER (16oz can) $6.5 MICHELOB ULTRA (12oz) $4.5 MODELO ESPECIAL (12oz can)$4.5

[wine]

[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 2019 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 2020 succulent flavors + tropical fruit with a crisp finish that unleashes provocative notes of white peaches, pineapple, + zest

Rego Do Sol, ALBARINO $ —/44
Galcia, 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 2020 crisp palate, citrus flavours + hints of fresh herbs

Omne, SV CHARDONNAY $12/44
Coquimbo Region, Chile 2018 opulent citrus + tropical notes from the unique chalky limestone soils, aged 10 months on French oak

MacRostie, CHARDONNAY $--/42
Sonoma Coast, California 2016 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 2020 100% Moscato - delicately sweet + sparkling, with modest acidity + a finish of fresh apricots

[rose]

Mont Gravet, CINSAULT ROSÉ $8/28
Pays d’Oc, France 2018 lovely aromas of raspberry + blackberry, full bodied, long on the palate

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%)

Zuccardi, MALBEC $ —/36
Mendoza, Argentina 2017 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 2018 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

ISABEL IMPERIAL PORTER (750mL) $19
Blue Mountain Brewery / 8% abv

[ginger beer]

GINGER BEER (16.9oz) $8
Crabbie's Original / 4.8% 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

2013 VINTAGE GRAND CRU (750mL) $30
Brouerij Rodenbach / 6% abv

DELERIUM TREMENS (16.9oz can) $10
Brouerij Huyghe / 8.5% 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

PABST BLUE RIBBON (12oz) $3.75