

COCKTAILS, WINE & BEER

SIGNATURE COCKTAILS

- Oink Fashioned**
bourbon, maple, bitters, bacon topper 14
- Tique Martini (Vodka or Gin)**
hand-stuffed blue cheese olives 14
- Alexandria Belle**
southern comfort, peach, ginger beer 14
- Apple Martini**
belvedere, 99 apples liqueur, prosecco, triple sec, bitters, 5-year cheddar garnish 15
- Del Ray Buzz**
orkney springs gin (made in del ray), basil honey, lime, soda, edible flower 15

FRUITY & FIZZY

- Blueberry Mojito**
white rum, mint, blueberries, lime 14
- Fizzy Izzy**
gin, prosecco, rosemary, mint, pomegranate soda 14
- Limoncello Fizz**
vodka, lemon, prosecco 14
- Hugo Spritz**
prosecco, elderflower 14

SPIRIT FORWARD

- Virginia Sour**
catoctin creek bourbon, lemon, barboursville red wine floater 15
- Espresso Martini**
vodka, espresso, kahlúa, baileys 15
- Apparent Sour**
aperol, st-germain, lime 14

WINE FLIGHT

A rotating selection of three wines. Ask for today's trio!



WINES

SPARKLING

	6oz	9oz	btl
Brut Rosé - Graham Beck, South Africa - raspberry & cherry, elegant & oh-so-pink	15		53
Prosecco - Facchin, Italy - crisp acidity, ripe melon notes, lush, steely finish	12		42
Lambrusco Rosso - Lini910, Italy - artisan dry style, fruity, perfect with mild or hearty dishes	12		42
♦ Champagne Brut - Laurent Perrier, France - treat yourself... just because			69

WHITE

Pinot Grigio - Stella, Italy - pear, white peach, mineral - a pinot grigio with personality!	12	18	42
Sauvignon Blanc - Orchard Lane, New Zealand - ripe peach, passionfruit, elegant acidity	13	19	46
♦ Sancerre - Domaine Bizet, France - tropical but restrained, beautiful stony minerality	23	34	68
Albariño - Senda Verde, Spain - salty sea air precede lemon & green apple, tart but balanced	14	21	49
White Bordeaux - Château Le Prieur, France - flirty fresh apple, lemon, honey, fully aromatic	14	21	49
White Burgundy - Drouhin Mâcon-Villages, France - unoaked white flower, lush, minerally	16	24	56
Sonoma Chardonnay - Cline Seven Ranchlands, California - pear & apple, gentle oak	13	19	46

ROSÉ

France - Jas des Vignes, Provence - delicate rose, orange peel, salinity & steeliness	13	19	46
Washington - Jaine, Columbia Valley - wild strawberry, orange zest, smooth texture	12	18	42

RED

Pinot Noir - Les Brebis Willamette Valley, Oregon - elegant red fruit, forest, baking spice	14	21	49
♦ Pinot Noir - Failla, Sonoma Coast - rich red flowers, cherries, sensual palate	23	34	69
Côtes du Rhône - Pont de Nyons, France - approachable rustic mulberry, black cherry	13	19	46
Malbec - Santa Julia, Argentina - ripe & juicy but fresh, round tannins, vanilla & violets	13	19	46
♦ Châteauneuf-du-Pape - Bonpas, France - rich but raspberry-bright, smooth tannins - Jill's favorite!	33	49	98
Super Tuscan - Barone Ricasoli, Tuscany - since 1141, ruby red, fresh, balanced, persistent	15	22	53
♦ Cabernet Sauvignon - Pine Ridge Traveler, Solano/Sonoma/Napa - cocoa, blueberry, baking spice	24	36	74
Cabernet Sauvignon - Rocklin Ranch, California - silky dark mocha, structured, food-friendly	14	21	49
Red Bordeaux - Château Blouin, France - tobacco, anise, earthy spices, rustic yet smooth	14	21	49
♦ Barolo - G.D. Vajra "Albe", Italy - red currant, cherries, hint of lavender. Youthful but classic.	23	34	69

♦ **Reserve wines, rarely available by the glass.** We use the Coravin system to pour bottles without ever removing the cork. It delivers superb glasses of wine, indistinguishable from untouched bottles.

BEER

- Senate American Lager** - Right Proper, DC (4.7%) 8
- Final Glide Hefeweizen** - Lost Rhino, VA (5.4%) 8
- Monumental Classic IPA** - Port City, VA (6.7%) 9
- Partly Cloudy Hazy IPA** - Solace, VA (7.5%) 9
- Comeback Kid Dry Cider** - Lost Boy, VA (6.9%) 9
- Conehead Zero N/A** - Zero Gravity, VT (0%) 7
- Rotating Beer** - ask your server for our beer of the moment

ZERO-PROOF

- Grey Matter** - earl grey, amarena cherry, citrus 12
- Winter Rose** - sparkling, rosewater, rose petals 12
- Blue Suede Fizz** - juniper, blueberry, mint 12
- Spiced Punch** - herbal spice, orange 12
- Pizzolato N/A Prosecco** - vivid fruit, crisp finish 45/btl
- Prima Pavé Rosé Brut** - floral, crisp finish 45/btl

Enjoy any wine from our shop while you dine—corkage fee \$15.
Love that wine? Take home a bottle from our shop for 10% off!