

STIRRED AND SHAKEN

While the origin of the martini is unknown, it dates back to the late 19th century when many variations used gin and vermouth. Today's martinis use premium vodkas, gins and vermouths. Our martinis are stirred and shaken to properly combine the ingredients while limiting dilution.

13.5 Ultimate Martini

Belvedere Unfiltered is made with Dankowskie Diamond Rye, but left unfiltered for a distinctive sea air flavor and creamy mouthfeel. It's a whiskey drinker's vodka.

14 Contemporary Cosmopolitan

Grey Goose shaken with Cointreau, Cranberry Juice and Muddled Limes as a nod to the Cosmopolitan, made popular in the 1990s.

12.5 Lemon Drop

The Botanist Gin has flavors of Lavender, Lemon Peel and Herbs. Shaken with Fresh Lemon and garnished with a Basil Leaf.

13.5 Botanical Martini

Hendrick's Gin is from Scotland, has notes of Cucumber and Rose and is paired beautifully with the Citrus flavors of Lillet.

WHISKEY OR RYE

Created in the 1870s, the original Manhattan was made with rye whiskey. Today there are many varieties of whiskies, from small batch rye to traditional bourbon, with distinct flavors that we carefully pair with unique vermouths and bitters.

14 Rye Manhattan

Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.

13.25 Craft Manhattan

Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.

13.5 46 Manhattan

Maker's 46 has a bouquet of Vanilla, Nutmeg and Caramel and is paired with Carpano Antica Sweet Vermouth. Stirred with Angostura Bitters.

13.5 Royal Manhattan

Crown Royal Black, a Canadian Whisky made from a blend of Whiskies has a bouquet of Maple and Vanilla. Stirred with Martini Rosso Vermouth and Angostura Bitters.

TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

12 Moscow Mule

Ketel One Vodka and Ginger Beer.

11 Champagne Cobbler

Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.

11.5 American Smash

Tito's Handmade Vodka muddled with Lemons, Basil, Strawberries and Sugar.

11 Knickerbocker

Bacardi Superior Rum, Fresh Lime, Raspberry Purée, Grand Marnier Raspberry Peach.

WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

14 Elevated Margarita

Avión Silver Tequila comes from the Highlands in Mexico and has a clean bouquet of Citrus, Vanilla, Pineapple and Salt. Shaken with Cointreau.

14.25 Third Generation Margarita

Sauza Tres Generaciones Reposado Tequila comes from the Lowlands of Mexico and has a bouquet of White Pepper, Vanilla and Oak. Shaken with Cointreau, Fresh Lime and Agave Nectar.

15 Añejo on the Rocks

Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Agave Nectar.

14.75 Smoky Margarita

Del Maguey Vida Mezcal has a heavy, smoky flavor, akin to a Single Malt Scotch and is shaken with Grand Marnier.

 **HOMEGROWN** Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

14 Basil Peach Gimlet

Cîroc Peach Vodka, Fresh Lime, Simple Syrup, Basil Leaf and Peach Bitters.

12 Key Lime Collins

Cruzan Key Lime Rum, Fresh Lemon and Lemon-Lime Soda and a Whole Half Lime.

13 Peach Palmer

Deep Eddy Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea.

13 White Whiskey Berry Sour

Jacob’s Ghost White Whiskey, Fresh Lemon, Sugar and Strawberry Purée.

WHAT’S BREWING

6 AMERICAN

Budweiser | Bud Light | Yuengling
Michelob ULTRA | Miller Lite

6.5 PREMIUM

Stella Artois / Sam Adams Boston Lager
Corona Extra / Blue Moon
Guinness / Sierra Nevada
Heineken / Amstel Light
St. Pauli Girl - na

6.5 REGIONAL

Devils Backbone / Starr Hill
3 Brothers / Foothills

WINE BY THE GLASS

The wines by the glass are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

SPARKLING WINES

6.75	Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml
9	Le Grande Courtâge, Blanc de Blancs, Brut, "Grande Cuvée" France 187ml
11.5	Chandon, Rosé California 187ml

6 oz pour 9 oz pour

12.5 16.75

8.5 11.25

11 14.75

14 18.75

9 12

12 16

WHITE WINES

Santa Cristina, Pinot Grigio Venezia, Italy
Kris, Pinot Grigio, "Artist Cuvee" delle Venezie, Italy
Joel Gott, Sauvignon Blanc California
Whitehaven, Sauvignon Blanc Marlborough, New Zealand
Hidden Crush, Chardonnay Central Coast, California
Kendall-Jackson, Chardonnay, "Vintner's Reserve" California

6 oz pour 9 oz pour

12.5 16.75

9.5 12.75

10 13.25

11 14.75

9.75 13

10.25 13.75

12.5 16.75

RED WINES

Elouan, Pinot Noir Oregon
Hahn, Pinot Noir, "Nicky Hahn" California
Charles Smith Wines, Merlot "The Velvet Devil" Columbia Valley, Washington
Genesis by Hogue, Meritage Columbia Valley, Washington
Terrazas Alto del Plata, Malbec Mendoza, Argentina
Raymond, Cabernet Sauvignon, "R. Collection, Lot No. 3" Napa Valley, California
Louis M. Martini, Cabernet Sauvignon California

SMALL BITES

15.5 Charcuterie Board

Kite's Virginia Ham (salted, aged and dry cured)
Homestead Apple Butter / Cider Mustard
Smoked Duck Breast (smoky and sweet)
Pickled Cherries / Pecans
Salami, Lomo and Bresaola (artesian, local and delicious)
Cornichon / Okra / Gherkins

15.5 Farmstead Cheese Board

Everona Piedmont (nutty, flowery, tangy)
Olive Tapenade
Everona Shenandoah (swiss style, mild and creamy)
Fig Chutney
Williamsburg (cave aged white cheddar)
Candied Walnuts and Dried Fruit

7 Toasted Cauliflower Hummus

Warm Naan Bread / Spiced Olives / Carrots

10 Roasted Mushrooms and Brie Focaccia Bruschetta

7.5 Rosemary Lamb Meatballs

Garlic / Cucumber / Mint Yogurt

7 Bacon Wrapped Blue Cheese Stuffed Medjool Dates

Sherry / Maple

10.25 Brie, Artichoke and Spinach Fondue

Grilled Pita

SWEETS

12 Warm French Apple and Cinnamon Pie

Dulce De Leche Ice Cream

10 Macaroons, Truffles and Strawberries

To share

8 Gold Brick Sundae

Homestead Classic / Vanilla Ice Cream / Dark and Milk
Chocolate Sauces / Vanilla Wafer

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.