

COCKTAILS

BRAND NEW CLASSICS

Applejack Old Fashioned 9

Laird's Applejack, Fresh Pressed Cider
Maple Black Walnut Bitters

Nono Sanchez 10

Tequila, House Grapefruit cordial, Fresh Lime
Applewood Smoked Salt, Spicy Bitters, Fresh Basil

Dunn and Done 9

London Dry Gin, Fresh Lemon, Muddled Cucumber
and Mint, Zahtar Cordial, Ginger Beer

Adelaide's Pastime 9

Vodka, House Blueberry Cordial, Fresh Lemon, Soda
Fresh Mint

Smokin' Jack 11

Jack Daniels, House Pomegranate Cordial, Blackstrap
Molasses, House Tobacco Bitters,
Laphroig Scorched Mist

After School Special 9

Roasted Peanut Infused Bourbon, House Concord Grape
Cordial, Disaronno, Fresh Cream (whipped to order)
Bourbon Soaked Peanuts

Little Sorrel 11

Old Overholt, Averna, Aperol, Fresh Lemon

Winter Garden 9

London Dry Gin, House Honey Syrup, Sibona Amaro
Muddled Thyme and Rosemary, Celery Bitters

HOUSE MADE SANGRIA \$4 ALL DAY, EVERY DAY

Red or White

BARTENDER'S CREATION OF THE MOMENT

Always a fresh and exciting new cocktail, constantly
changing- ask your server!

BEER

ON TAP

Green Flash Sea to Sea Lager 7

San Diego, CA – Light Lager – ABV 4%

Allagash White 7

Portland, Maine – Belgian Style Wit – ABV 5.1%

***Parkway "Get Bent" IPA 7**

Salem, VA – Imperial Pale Ale – ABV 7.2%

ROTATING/SEASONAL HANDLE – Ask Your Server!

BOTTLES

***Bold Rock Virginia Draft Cider 5**

Stella Artois 5

Bud Light 5

Michelob Ultra 5

***Starr Hill "The Love" Hefeweizen 6**

***Blue Ridge Full Nelson VA Pale Ale 6**

SweetWater IPA 6

Alpine Duet IPA 8

***Brothers Brewing Elementary Porter 6**

*** Brewed in Virginia**