

Bottle beers & Wines

HAPPY HOUR, MONDAY-FRIDAY, 12:00-7:00 PM

= \$5.00 9oz DRAUGHT BEERS, *WINES & ALL WELL LIQUORS

HALF PRICE BOTTLES OF WINE, MONDAY 7:00 PM-CLOSE

Bottle Beer

Iron Maiden Robinsons Trooper: (Cheshire, ENGLAND) - 4.7% / \$10

Orkney Skull Splitter: (Quoyloo, SCOTLAND) - 8.5% / \$10

Strongbow Hard Cider: (Hereford, ENGLAND) - 5% / \$8

Old Speckled Hen: (Suffolk, ENGLAND) - 5.2% / \$8

White Wine

* **En Fuego Cava Brut:** (Catalonia, SPAIN) \$9 / \$38

* **Della Scala Pinot Grigio:** (Veneto, ITALY) \$10 / \$42

* **Orlana Vinho Verde:** (Azeitão, PORTUGAL) \$9 / \$38

* **Chateau Vartely Rose:** (MOLDOVA) \$9 / \$38

Red Wine

* **Pietra Majella Montepulciano:** (Abruzzo, ITALY) \$10 / \$42

Chateau Vartely Pinot Noir: (MOLDOVA) \$11 / \$45

Codice Tempranillo: (Navarra, SPAIN) \$12 / \$44

Red Sangria: \$9

Cocktails

- **Blackberry Bourbon Lemonade:** Bourbon, blackberry puree, lemon, bitters, champagne / \$13
- **Proper Pimm's:** Pimm's No. 1, citrus, ginger-chili syrup, ginger beer, cucumber / \$12
- **Rusty Nail:** Scotch, Drambuie, bitters, lemon / \$13
- **Nice and Slow:** Hayman's Sloe Gin, rum, mint, lemon, syrup, lemon bitters / \$12
- **Perfect Storm:** Cruzan Dark Rum, ginger-chili syrup, fresh lime, ginger beer, bitter / \$12
- **Sidecar:** Remy Martin VSOP, Cointreau, fresh lemon juice / \$14
- **Moscow Mule:** Russian Standard, ginger-chili syrup, fresh lime, ginger beer / \$12
- **Sazerac:** Deadwood Rye, St. George Absinthe, Peychaud's bitters, sugar / \$12
- **Grand Old Fashioned:** Old Grand Dad Bourbon, bitters, sugar, orange, cherry / \$12
- **Citrus Crush:** Vodka, fresh squeezed orange or grapefruit juice, syrup, soda / \$13
- **Amaretto Sour:** Amaretto, fresh lemon & lime juices, cherry, lemon twist / \$11
- **Mojito of the Day:** Silver rum, fresh fruit, mint, lime juice, syrup, soda / \$13
- **Boulevardier:** Deadwood Rye or Bourbon, Campari, Dolin sweet vermouth, orange twist / \$12

Hot Cocktails

Dublin Coffee: Jameson, Compass Coffee Waypoint blend, whipped cream, coffee beans - \$12

Chai Toddy: Bourbon, Tazo Chai tea, honey, lemon juice, cloves, star anise, cinnamon stick, lemon wheel - \$11

Sailor Toddy: Kraken Dark rum, earl gray black tea, orange bitters, orange wheel, cloves - \$11

Apple Farm: Bourbon, local apple cider, Tazo Baked Cinnamon Apple tea, apple wheel, cinnamon sticks, cloves, nutmeg - \$12

Brought Beers

INTERNATIONAL

Fuller's London Pride - 4.7% - Chiswick, London, England

Award-winning example of this historic English style; exceptional balance of malt and hops, giving rise to well-rounded flavor.

Local

Port City Optimal Wit - 5.0% - Alexandria, VA

Belgian style witbier. Light and refreshing with citrus notes. Gold Medal Winner in the Great American Beer Festival.

DC Brau Public Pale Ale - 6.0% - Washington, DC

Brewed in the most classic American Pale Ale style. Flavors begin with an assertive bitterness followed by notes of rich, yet semi-dry caramel rounding out on the end by notes of citrus.

AMERICAN CRAFT

Yuengling Lager - 4.5% - Pottsville, PA

Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops, this true original delivers a well-balanced taste with very distinct character.

Narragansett Lager - 5.0% - Pawtucket, RI

Brewed with six-row malt, a secret blend of Pacific Northwest hops, and corn from Iowa - this beer is clean, crisp, refreshing, and perfectly balanced.

Founders All Day I.P.A. - 4.7% - Detroit, MI

The most popular session IPA in the country, naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish.

Abita Purple Haze - 4.2% - Abita Springs, LA

Lager brewed with real raspberries. Fruity aroma, tartly sweet, very light and refreshing.

Great Lakes Hazecraft I.P.A. - 6.7% - Cleveland, OH

3, 2, 1... we have haze! A cloudy cosmos of Azacca, Lemondrop, and Simcoe hops awaits exploration. Blast into orbit through a hazy galaxy of otherworldly tropical fruit aromas.