

JULY WINE MENU

SHAENA'S CHOICES

	<i>glass</i>	<i>bottle</i>
White –Gruner Veltliner – Weingut Stadt Krems (Austria)	9.00	35.95
Red - Shiraz – Shoofly (South Australia)	9.00	35.95
Shaena's Sangria	5.00	

BY THE GLASS

<i>white</i>	Chardonnay – House of Brown (California)	8.00	33.95
	Pink Moscato - Bellafina (Italy)	6.00	25.95
	Pinot Grigio – Sassi (Italy)	7.00	30.95
	Prosecco - Tiamo (Italy)		8.00
	Riesling - Dr. Loosen (Germany)	7.00	30.95
	Rosé - Minuty (France)	9.00	35.95
	Sauvignon Blanc – Wither Hills (New Zealand)	8.00	33.95
<i>red</i>	Bordeaux - Château de Parenchère Supérieur (France)	9.00	35.95
	Cabernet Sauvignon – Bonanza (California)	10.00	39.95
	Malbec - Santa Julia (Argentina)	8.00	33.95
	Merlot - Sterling (California)	8.00	33.95
	Pinot Noir – Les Volets (France)	10.00	39.95
	Red Blend - Blackboard (Washington)	9.00	35.95
	Organic Tempranillo - Venta Morales (Spain)	9.00	35.95

BY THE BOTTLE

Prosecco - La Marca (Italy)	40.00
Champagne - Le Mesnil (France)	75.00
Amarone - Allegrini della Valpolicella (Italy)	130.00
Barolo - Renato Ratti (Italy)	90.00
Cabernet Franc – Chinon Les Pensees de Pallus (France)	73.00
Cabernet Sauvignon - Caymus (Napa Valley)	125.00
Cabernet Sauvignon - Orin Swift Palermo (Napa Valley)	79.00
Cabernet Sauvignon - Turnbull (Napa Valley)	85.00
Chateauneuf-du-Pape – Domaine de la Charbonniere (France)	115.00
Pinot Noir – Alexander Valley Vineyards (California)	70.00
Pinot Noir – Domaine Serene (Willamette Valley)	180.00
Rioja – Muga (Spain)	67.00
Syrah – Kongsgaard (Napa Valley)	270.00
Zinfandel – Martinelli (California)	85.00
Zinfandel - Seghesio (Sonoma)	50.00
Zinfandel Blend – Orin Swift ‘8 Years in the Desert’ (California)	74.00

VIRGINIA

Merlot - Lovington (Nelson County)	49.00
Pinot Grigio – Barboursville (Orange County)	36.00
Viognier – Pollak (Monticello)	36.00

BEER & CIDER

JULY'S HIGHLIGHTS

	<i>bottle/can</i>
Downeast Peach Mango Cider (Boston, MA)	7.00
Sycamore Honeysuckle Summer Ale (Charlotte, NC)	7.00
Maui Brewing Co Coconut Hiwa Porter (Boulder, CO)	6.00
Draught Beer (ask your HS for flavors)	9.00

VIRGINIA

Beale's Gold Helles Lager (Bedford)	5.00
Blue Mountain Full Nelson Pale Ale (Nelson County)	5.00
Devil's Backbone Vienna Lager (Lexington)	5.00
Legend Brown Ale (Richmond)	6.00
Parkway Brewing Co. Get Bent Mountain IPA (Salem)	6.00

AMERICAN CRAFT/ MICROBREW

Abita Amber (Louisiana)	5.00
Athletic Brewing Co. ‘Run Wild’ Non-Alcoholic IPA (Connecticut)	5.00
Allagash White Belgian-Style Wheat (Maine)	7.00
Deschutes Black Butte Non-Alcoholic Black Porter (Oregon)	5.00
Deschutes ‘Fresh Squeezed’ IPA (Oregon)	6.00
Founders ‘All Day’ Session IPA (Michigan)	5.00
Founders ‘Kentucky’ Coffee Barrel Stout (Michigan)	8.00
Einstok Olgerd Toasted Baltic Porter (Iceland)	8.00
Wölffer No. 139 Dry Rosé Cider (New York)	7.00

IMPORTED

Dos Equis Amber (Mexico)	5.00
Guinness Draught Stout (Ireland)	5.00
Newcastle Brown Ale (Scotland)	5.00
Stella Artois Pilsner (Belgian)	6.00

DOMESTIC

Bud Lite	4.00
Budweiser	4.00
Coors Lite	4.00
Michelob Ultra	4.00
Miller Lite	4.00
Yuengling	4.00

All of our beers and wines are available to take home at retail pricing!
Ask your Hospitality Specialist for more details.

SIGNATURE COCKTAILS & MOCKTAILS

*Available as a Mocktail

ITALIAN PALOMA*

El Jimador silver tequila, Campari, lemon,
lime, grapefruit, Italian Orange Soda
12

HIBISCUS SOUR

Titos vodka, Chambord, hibiscus simple,
lemon juice
12

THE GARDEN PARTY*

New Amsterdam gin, Gran Marnier orange
liqueur, rose simple, grapefruit
&lemon juice
12

THE FORBIDDEN PEACH*

Jose Cuervo devil’s reserve, fresh peaches &
jalapeños, honey, ginger beer
12

CACTUS FLOWER*

El Jimador silver tequila, prickly pear & ginger
simple, watermelon & lime juice
12

BLUEBERRY MOJITO*

Bacardi rum, blueberry simple, club soda,
mint & lime
10

PURPLE MARTINI

Hendricks gin, crème de violet liqueur, lemon,
lavender simple
11

GIN BLOSSOM

New Amsterdam gin, St. Germain’s
elderflower liqueur, lemon, soda water
10

THE HUMMINGBIRD

El Jimador silver tequila, ginger,
lime & mint
11

JUNIPER MULE

Sinking Creek vodka, juniper infused ginger
beer, lime
11

APPLETINI

New Amsterdam apple vodka, lemon,
simple
10

ESPRESSO MARTINI

Titos vodka, kahula, splash of baileys,
espresso
14

BANANA OLD FASHIONED

Evan Williams, crème de banane, black walnut
bitters, Aztec chocolate bitters
11

LOCAL OLD FASHIONED

J.H Bards Rye Whiskey, orange, bitters, gin &
sorghum molasses macerated cherries
18

LIQUOR

BOURBON

Remus Great Gatsby	35	Benchmark Bonded 100 Proof	20
Henry McKenna Single Barrel	16	John J Bowman Single Barrel	15
Old Elk 8 Yr Straight Bourbon	20	Jefferson Ocean Aged	20
Woodford Reserve Double Oak	16	Angels Envy	12
Evan Williams	5		

WHISKEY/RYE

Whistle Pig	16
Redbreast	18
J.H Bards Rye Whiskey	11
J.H Bards Maple Whiskey	10
J.H Bards Bourbon Whiskey	10

RUM

Bacardi	5
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TEQUILA

Casamigos Reposado	15
El Jimador Blanco	6

GIN

Hendricks	9
Beefeater	6
New Amsterdam	5

VODKA

Titos	6
Sinking Creek	5

COGNAC

D’usse VSP	14
Courvoisier	10

CORDIALS

Cointreau	11	Campari Bitters	9
Gran Marnier	10	Baileys	8
St Germain Elderflower	9	Kahula	7
Disaronno Amaretto	9	Crème De Violette	7
Chambord	9	Tuaca	6
Crème De Menthe	2		

PORTS

Dow’s White Port	7	Dow’s Fine Ruby Port	7
Porto Kopke Dry White Port	7	Grahams 10	6