



*Celebrating American
cuisine with libations from
around the world*

We are committed to maintaining a safe environment and using the highest safety standards. In efforts to make this current life easier & in support of our small business we are offering additional takeout menu options. Dine with us inside, on our patio or order curbside pickup online.

BAR TO-GO!

25% off all bottles of wine (list with over 100 wines)

Six pack mixed craft beer \$24

Six pack Miller Lite \$14

Six Pack Port City IPA \$24

Devils Backbone Cocktail Cans \$5



DRAFTS- 64oz CUSTOM GLASS GROWLERS \$20

Blue Moon Belgian White, Guinness Stout, Pabst Blue Ribbon,
Pale Fire Red Molly Irish Red Ale, Parkway Triple A Amber Ale,
Stone IPA, and Yuengling Lager

Bold Rock Cider, Brothers, Devils Backbone, Escutcheon,
Flying Dog, Port City, and Stable Craft

TJ's COCKTAILS!

(Takeout cocktails make 2 drinks OR drink one here):

Summer Sangria

Prosecco, red sangria wine, blueberries, green apples and oranges \$16 | \$9

Peanut Butter and Jelly Old Fashion

Skrewball peanut butter whiskey, orange zest and cherry syrup, orange bitters & a maraschino cherry
\$18 | \$10

Cucumber Jalapeno Margarita

Tequila, triple sec, simple syrup, fresh lime juice and agave with jalapeno slice, lime and a cucumber
\$16 | \$9

Blueberry Lemonade

Blueberry Stoli vodka, fresh blueberries & mint, lemonade \$16 | \$9

Little PLATES

GOUDA TATER TOTS

Shredded potato and smoked Gouda made into large tater tots and golden fried, served with a horseradish buttermilk dipping sauce \$7.99

TRIPLE “DIPPED” WINGS

Chicken wings seasoned, baked then smoked, finished in the fryer and tossed in our Buffalo sauce, Texas BBQ, Kansas City BBQ, Bourbon glaze, Carolina, or Cajun dry rub served with buttermilk blue cheese dressing \$11.99

STILLWATER CHEESE DIP

A chilled Southern classic, cheddar pimento cheese dip, with a side of pickled jalapenos, everything crackers & butter crackers \$7.99

BUTTERMILK FRIED CHICKEN SKEWERS

House-brined chicken skewers, buttermilk soaked and coated with seasoned flour, golden fried and served with honey mustard sauce \$9.99

TJ’S MINI MAC SLIDERS

Three grilled mini beef burgers* topped with melted American cheese, sautéed onion, pickle chips, lettuce, and a roasted garlic-tomato aioli on mini challah buns \$10.99

SOUP & SALAD

BLACK BEAN CHILI

Angus ground beef simmered with tomatoes, black beans, bell peppers, onion and spices, topped with cheddar \$5.99

HARVEST SALAD

Mixed lettuce with dried cherries, candied pecans, white cheddar cheese, and granny smith apples, served with champagne vinaigrette \$10.99

CHICKEN B.L.T. SALAD

Grilled chicken, bacon crumbles, romaine lettuce, mixed greens, tomato, avocado, hard-boiled egg, cucumber, shredded cheddar and red onion with a side of tomato vinaigrette \$13.99

HOUSE SALAD

Mixed lettuce, tomatoes, cucumber, red onion and herb croutons with your choice of dressing \$5.99/\$9.99

TOPPINGS:

- Grilled Chicken- add \$6
- Beef Brisket or Pulled Pork- add \$8
- Shrimp (6)- add \$8
- Grilled Steak or Salmon*- add \$9

DRESSINGS: Blue Cheese, Ranch, Tomato Vinaigrette, Red Wine Vinaigrette, Champagne Vinaigrette, Horseradish Buttermilk, Honey Mustard

SIDES & FAMILY SIZE MEALS

Single Side \$3 | Pint \$6 | Quart \$11: Coleslaw, mashed potatoes, baked beans, corn risotto, beef chili

JAMBALAYA PENNE: Andouille sausage, blackened chicken and shrimp sautéed with tomato, bell pepper, onion, and our Cajun creole sauce, all tossed with penne pasta (serves 4) \$59

PITMASTER’S MEATLOAF: Brown sugar glazed beef and sausage meatloaf, smoked, thick sliced, and finished with our Tennessee beef gravy, served with mashed potatoes, and broccoli drizzled with gouda cheese sauce \$55

SOUTHERN FRIED CHICKEN: Boneless buttermilk-marinated chicken battered with spiced flour and fried ‘till golden brown, topped with country gravy, served with Yukon Gold mashed potatoes and broccoli \$55

BBQ PLATTER: Our Barbecue Combo portioned for four with ribs, brisket, pulled pork and your choice of two regular sides \$80

SALAD KIT: Mixed green salad kit with your choice of dressing on side (serves 4) \$10

BARBECUE HOUSE

All barbeque items come with your choice of sauce and two sides

PORK RIBS

Award-winning ribs with your choice of sauce and sides \$17.99 half rack | \$25.99 full rack

BEEF BRISKET

House-smoked tender beef brisket, sliced with your choice of sauce and sides \$17.99

PULLED PORK

Slow smoked “fall off the bone” pork shoulder with choice of sauce and sides \$17.99

BARBECUE COMBO

Quarter rack ribs, beef brisket, and pulled pork \$24.99

- Sauces:** Hand cut fries, coleslaw, baked beans, mashed potatoes, house-made potato chips
- Upgraded sides (add \$2):** Sweet potato fries, broccoli, waffle fries, sweet corn risotto
- Upgraded sides (add \$2.50):** House salad, cup of chili
- Upgraded sides (add \$3):** Grilled asparagus

BIG PLATES

STEAK FRITES

Angus beef* seasoned and grilled, sliced and finished with a rosemary butter sauce, served with truffle parmesan waffle fries and grilled asparagus \$24.99

SALMON WITH SWEET CORN RISOTTO

Eight ounce sustainable salmon* filet, lightly seasoned and grilled, plated over a sweet corn risotto, grilled asparagus and finished with our champagne vinaigrette \$21.99

SOUTHERN FRIED CHICKEN

Boneless buttermilk-marinated chicken battered with spiced flour and fried 'till golden brown, topped with country gravy, served with Yukon Gold mashed potatoes and broccoli \$15.99

PITMASTER'S MEATLOAF

Brown sugar glazed beef and sausage meatloaf, smoked, thick sliced, and finished with our Tennessee beef gravy, served with mashed potatoes, and broccoli drizzled with gouda cheese sauce \$15.99

JAMBALAYA PENNE

Andouille sausage, blackened chicken and shrimp sautéed with tomato, bell pepper, onion, and our Cajun creole sauce, all tossed with penne pasta \$18.99

Bread PLATES

All sandwiches and burgers come with your choice of one side:

Sides: Hand cut fries, coleslaw, baked beans, mashed potatoes, house-made potato chips

Upgraded sides (add \$2): Sweet potato fries, broccoli, waffle fries, sweet corn risotto

Upgraded sides (add \$2.50): House salad, cup of chili

Upgraded sides (add \$3): Grilled asparagus

BBQ SANDWICH

Brisket or pulled pork on a soft Brioche roll with our tangy Carolina BBQ sauce, Texas BBQ sauce, Bourbon glaze or Kansas City BBQ sauce with coleslaw \$11.99

JACK-JACK CHICKEN

Grilled chicken breast, melted pepper jack cheese, chipotle mayo, lettuce, tomato, and red onion, brushed with our Jack Daniels Bourbon Glaze and served on a toasted brioche bun, topped with a Gouda tater tot \$10.99

GRILLED AVOCADO CHICKEN

Grilled chicken breast drizzled with balsamic glaze, topped with herb roasted tomatoes, melted provolone, avocado and lettuce with a roasted garlic & tomato aioli on a ciabatta bun \$11.99

SMOKEHOUSE CLUB

Our house smoked pit ham, sliced turkey, bacon, Bibb lettuce, tomato, and Swiss cheese with chipotle mayo, on two pieces of toasted multigrain bread \$9.99

TJ'S BUBBA BURGER

8oz Angus burger*, topped with melted smoked cheddar, fried onions, smoked brisket, BBQ sauce and served on a Brioche bun crowned with a Gouda tater tot \$15.99

BEEF, TURKEY, or BEYOND BURGER

Choice of turkey, Angus beef burger*, or vegan Beyond grilled, on a brioche roll with lettuce, tomato, onion, and a pickle with choice of side \$11.99

\$1.50 Each: American Cheese, Cheddar, Blue Cheese, Swiss, Provolone, Pepper Jack Cheese, Bacon, Chili, Avocado,

75¢ Each: Sautéed Mushroom, Sautéed Onion, Sautéed Bell Peppers, Jalapenos, garlic-tomato aioli, chipotle mayo, Texas BBQ, Kansas City BBQ, Kentucky Bourbon Glaze or our Carolina BBQ

KIDS MENU \$7

All with choice of fries, potato chips, or broccoli

GRILLED CHEESE

CHICKEN FINGERS

CHICKEN & CHEESE QUESADILLA

HAM & CHEESE SANDWICH

BBQ PULLED PORK SANDWICH

PENNE PASTA W/BUTTER & PARMESAN

BEVERAGES

Fountain Drinks \$2.25: Dr. Pepper, Lemonade, Ginger Ale, Diet Pepsi, Pepsi, Sierra Mist

Red Bull and Sugar Free \$3.00

Four Pack Red Bull \$10.00

Root Beer \$3.75 | Ginger Beer \$4.25

Iced tea and coffee \$2.25

Soda Cans To-Go \$1.50

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or cooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

WEEKEND BRUNCH

Saturday 11:00 am – 3:00 pm and Sunday 11:00 am – 3:00 pm



Bloody Mary

Our blend of spicy tomato juice with vodka, served over ice in a celery salt rimmed glass with a celery stick, green olives, and lemon wedge. Upgrade with a flavor or infused vodka \$6

Berry Bubbles

A to Z Wineworks Bubbles, mixed berry puree, over ice with an orange slice and lime wedge \$8

Mimosa

A traditional mimosa with orange juice and bubbly champagne, served in a sugar rimmed wine glass \$6

Waffle with Syrup Flight

Made-to-order Belgian waffle with butter and a flight of 4 syrups: Maple, mixed berry, apple bourbon maple, and chocolate \$11.99

Pit Benny

Thick sliced house smoked brown sugar pit ham over toasted English muffin halves, gouda cheese sauce, poached eggs*, Texas BBQ sauce drizzle and a side of fruit \$12.99

Kickin’ Brisket Hash

House smoked beef brisket, onion, bell pepper, and diced potatoes, griddle cooked with Cajun spices, topped with shredded smoked Gouda cheese, two sunny eggs*, and finished with a chipotle hollandaise sauce and sliced jalapenos \$13.99

Smoked Pit Ham

House smoked brown sugar spiced pit ham, sliced thick and finished on the grill, served with two eggs* any style and home fries \$12.99

Avocado B.L.T.

Two fried eggs*, crushed avocado, honey-Sriracha bacon, lettuce, tomato, and mayo on toasted Texas toast, with a side of home fries. \$8.99
(Add buttermilk fried chicken breast +4)

Eggs Benedict

Thick sliced Canadian bacon, grilled and plated over toasted English muffin halves with poached eggs* and hollandaise sauce, served with home fries and a side of fresh fruit \$11.99

Simple Egg Breakfast

Three eggs* any style with your choice of bacon or sausage, home fries, fresh fruit, and choice of white, multigrain, or English muffin toast \$10.99

Omelet

Three egg omelet with your choice of five ingredients, served with home fries and a side of fruit \$12.99

Bell pepper, onion, mushroom, tomato, jalapeno, roasted red bell pepper, sausage, bacon, ham, pulled pork, beef brisket, black bean beef chili, cheddar cheese, Gouda cheese, American cheese, goat cheese, blue cheese crumbles, Swiss cheese, pepper jack cheese

MUST HAVE Sides:

Donut Holes (5 warm with powdered sugar) \$4

Avocado Toast (multigrain, crushed avocado, mixed greens, lime dressing) \$4

Smoked Pit Ham (4oz) \$4

Honey-Sriracha Bacon (3 pieces) \$4

*One Egg** (any style) \$2

Applewood Bacon or Breakfast Sausage \$3

Fresh Fruit \$3

Kid’s BRUNCH MENU

All \$7 with choice of one side & drink:
Bacon, Sausage, Home Fries, French Fries, or Fruit

Buttermilk Pancake

Scrambled Eggs

Grilled Cheese

Crispy Chicken Strips

BBQ Grilled chicken breast

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BEER BOTTLES, CANS & DRAFTS

Lager

					Orkney Skull Splitter Scotch Ale	UK	12oz	8.5%	\$12.00
Anchor Steam	California	12oz	4.9%	\$6.75	Oskar Blues Old Chub Can	Colorado	12oz	8.0%	\$7.50
Blue Point Toasted	New York	12oz	5.3%	\$6.75	Schlafly Kolsch	Missouri	12oz	4.5%	\$6.50
Brooklyn Lager	New York	12oz	5.2%	\$7.00	Stone Arrogant Bastard	California	22oz	7.2%	\$16.50
Carlsberg	Denmark	11.2oz	5.0%	\$6.00					
Devils Backbone Vienna Lager	Virginia	12oz	4.9%	\$7.00					
Dos Equis Lager	Mexico	12oz	4.7%	\$6.00	Bass Ale	England	12oz	5.0%	\$6.00
Full Sail Session	Oregon	11oz	5.1%	\$5.50	Blue Mountain Full Nelson Can	Virginia	12oz	5.9%	\$7.00
Grolsch	Netherlands	11.2oz	5.0%	\$6.50	DC Public Ale Can	DC	12oz	3.6%	\$7.50
Harp	Mass.	12oz	5.0%	\$6.25	Flying Dog Doggie Style	Maryland	12oz	5.5%	\$7.00
Hofbrau Original	Germany	11.2oz	5.1%	\$6.75	Lagunitas Little Sumpin' Sumpin'	California	12oz	7.5%	\$7.00
Kona Longboard	Hawaii	12oz	4.6%	\$6.75	Long Trail Ale	Vermont	12oz	4.6%	\$6.25
Kostritzer Black Lager	Germany	11.2oz	4.8%	\$7.00	Old Speckled Hen ESB Can	England	16oz	5.2%	\$10.00
Modelo Especial	Mexico	12oz	5.4%	\$5.75	Oskar Blues Dale's Pale Can	Colorado	12oz	6.5%	\$6.75
Narragansett Lager Can	New York	12oz	5.0%	\$5.00	Sierra Nevada Can	California	12oz	5.6%	\$6.75
National Bohemian Can	California	12oz	4.2%	\$4.00	St. Peters Organic Ale	England	16.9oz	5.1%	\$13.00
Negra Modelo	Mexico	12oz	5.4%	\$6.25	Sweetwater 420	Georgia	12oz	5.7%	\$7.00
Old Milwaukee Can	California	12oz	4.6%	\$4.00	Three Notch'd Ghost Ale Can	Virginia	12oz	5.1%	\$7.00
Pabst Blue Ribbon Can	California	16oz	5.0%	\$4.75	Williamsburg Alewerks	Virginia	12oz	5.2%	\$7.25
Pacifico	Mexico	11.2oz	4.8%	\$7.00					
Peroni	Italy	12oz	4.7%	\$6.25					
Red Stripe	Jamaica	12oz	4.7%	\$6.00					
Rolling Rock Can	Missouri	12oz	4.6%	\$4.00					
Samuel Adams Boston Lager	Mass.	12oz	4.9%	\$7.00	21st Amendment Blah Blah Blah	California	12oz	8.0%	\$8.50
Sapporo Premium	Japan	12oz	4.9%	\$7.25	Bear Republic Racer 5 Can	California	16 oz	7.5%	\$9.00
Shiner Bock	Texas	12oz	4.4%	\$6.50	Anderson Valley Hop Ottin Can	California	12oz	7.0%	\$7.25
South Street VA Lager	Virginia	12oz	5.0%	\$7.00	Atlas Rowdy Rye Can	DC	12oz	6.2%	\$7.50
Spaten Premium	Germany	12oz	5.2%	\$7.00	Avery IPA	Colorado	12oz	6.5%	\$7.25
Stella Bottle	Belgium	14.9oz	5.2%	\$6.75	Ballast Point Grapefruit	California	12oz	7.0%	\$9.75
Weihenstephaner	Germany	12oz	5.4%	\$7.50	Brewdog Elvis Juice Grapefruit IPA Can	Ohio	16oz	6.5%	\$7.50

Pilsner

					Brothers Hoptimization	Virginia	12oz	7.1%	\$7.25
Beck's	Germany	12oz	5.0%	\$6.00	Cigar City Jai Alai Can	Florida	12oz	7.5%	\$8.00
DC Brau Pilsner Can	DC	12oz	4.6%	\$7.50	D9 Swell Rider Session IPA	N. Carolina	16oz	5.1%	\$10.00
Eggenberg	Austria	11.2oz	5.1%	\$6.75	DC Corruption Can	DC	12oz	6.5%	\$8.25
Escutcheon John Riggins 4th & 1	Virginia	16oz	4.4%	\$9.00	Deschutes Fresh Squeezed	Oregon	12oz	6.4%	\$8.25
Labatt Blue	Canada	12oz	5.0%	\$5.50	Devils Backbone 8 Point	Virginia	12oz	6.2%	\$6.50
Labatt Blue Light	Canada	12oz	5.0%	\$6.00	Dogfish Head 60 Minute	Delaware	12oz	6.0%	\$7.50
Lionshead Pilsner	Pennsylvania	12oz	4.5%	\$3.25	Dogfish Head 90 Minute	Delaware	12oz	9.0%	\$10.50
North Coast Scrimshaw	California	12oz	4.4%	\$8.00	Dogfish Head 120 Minute	Delaware	12oz	18.0%	\$25.00
OB Mama's Little Yella Pils Can	Colorado	12oz	5.3%	\$6.75	Firestone Union Jack IPA	California	12oz	7.0%	\$7.25
Old Bust Head	Virginia	12oz	4.4%	\$7.25	Flying Dog Snake Dog	Maryland	12oz	7.1%	\$7.00
Peak Fresh Cut Dry Hopped Pils	Maine	12oz	4.6%	\$7.50	Flying Dog Raging Bitch	Maryland	12oz	8.3%	\$7.25
Pilsner Urquell	Czech Rep.	11.2oz	4.4%	\$6.75	Founders All Day Can	Michigan	12oz	4.7%	\$7.00

Amber Ales/Reds

					Founders Centennial	Michigan	12oz	7.2%	\$6.50
					Full Sail IPA	Oregon	12oz	7.5%	\$6.50
Abita Amber	Louisiana	12oz	5.1%	\$6.25	Hardywood Great Return	Virginia	16oz	6.0%	\$12.00
Anderson Valley Boont Amber Can	California	12oz	5.8%	\$7.25	Harpoon	Mass.	12oz	5.9%	\$7.00
Dos Equis Amber	Mexico	12oz	4.9%	\$6.00	Heavy Seas Loose Cannon	Maryland	12oz	7.3%	\$7.00
EVO Exile ESB	Maryland	12oz	5.9%	\$7.00	Heavy Seas TropiCannon	Maryland	12oz	7.2%	\$7.00
Innis & Gunn Blood Red Sky Ale	Scotland	11.2oz	6.8%	\$12.00	Lost Rhino Face Plant Can	Virginia	12oz	6.2%	\$7.00
New Belgium Fat Tire Ale Can	Colorado	12oz	5.2%	\$7.00	O'Connor El Guapo IPA	Virginia	12oz	7.5%	\$7.00
Schneider Aventinus	Germany	16.9oz	8.2%	\$12.00	Old Dominion Double D	Delaware	12oz	9.0%	\$7.00
Smithwicks	Ireland	11.2oz	4.7%	\$6.50	Oskar Blues G'Knight Can	Colorado	12oz	8.7%	\$11.00
South Street Satan's Pony	Virginia	12oz	5.0%	\$8.00	Oskar Blues Pinner Throwback	Colorado	12oz	4.9%	\$7.00
Three Notch'd Hydraulion Red	Virginia	12oz	5.3%	\$7.00	Parkway Get Bent Mountain IPA	Virginia	12oz	7.2%	\$8.00
Innis & Gunn Blood Red Sky Ale	Scotland	11.2	6.1%	\$12.00	Stable Craft Madridiculous IPA	Virginia	12oz	6.9%	\$8.00

Ales

					Starr Hill Nothern Lights	Virginia	12oz	6.5%	\$6.75
					Stone Ruination	California	12oz	8.5%	\$9.00
Boddingtons Can	England	16oz	4.7%	\$7.25	Terrapin Hopsecutioner	Georgia	12oz	7.3%	\$7.00
Fairwinds Quayside Kolsch	Virginia	12oz	4.5%	\$7.00	Three Notch'd 40 Mile Can	Virginia	12oz	6.0%	\$7.00
Founders Dirty Bastard	Michigan	12oz	8.5%	\$7.25					
Gaffel Kolsch	Germany	12oz	4.8%	\$8.75					
Kentucky Vanilla Barrel Cream Ale	Kentucky	12oz	5.5%	\$8.50					
Kona Big Wave Golden Ale	Hawaii	12oz	4.4%	\$7.00					

Brown/Black Ale

Abita Turbo Dog	Louisiana	12oz	5.6%	\$6.25
Avery Ellies	Colorado	12oz	5.5%	\$6.50
Cigar City Maduro Brown Can	Florida	12oz	5.5%	\$7.00
Legend Brown	Virginia	12oz	6.0%	\$7.00
Newcastle	Netherlands	12oz	4.7%	\$6.75
Smuttynose Brown Ale	New Hampshire	12oz		
Williamsburg Tavern	Virginia	12oz	5.7%	\$7.50

Belgian

Allagash Tripel	Maine	12oz	9.0%	\$10.00
Avery White Rascal Can	Colorado	12oz	5.6%	\$6.00
Bavik	Belgium	11.2oz	5.2%	\$7.25
Chimay Blue	Belgium	25.4oz	9.0%	\$25.00
Chimay Red	Belgium	25.4oz	7.0%	\$20.00
Delirium Nocturnum	Belgium	11.2oz	9.0%	\$18.00
Delirium Tremens	Belgium	12oz	8.5%	\$18.00
Duvel	Belgium	25.4oz	8.5%	\$25.00
Grimbergen Double	Belgium	11.2oz	6.5%	\$9.00
Gulden Draak	Belgium	11.2oz	10.2%	\$16.00
Hoegaarden	Belgium	11.2oz	4.9%	\$7.00
Leffe Blonde Abby Ale	Belgium	11.2oz	6.6%	\$7.00
Old Dominion Candi	Delaware	12oz	9.5%	\$7.00
Piraat	Belgium	11.2oz	10.5%	\$13.50
Saison Dupont	Belgium	12.7oz	6.5%	\$10.00

Wheat

Allagash White	Maine	12oz	5.2%	\$9.00
Anderson Valley Seasonal Gose	California	12oz	4.2%	\$8.00
Erdinger Dunkel Weiss	Germany	16.9oz	5.6%	\$10.00
Erdinger Weissbier	Germany	16.9oz	5.6%	\$10.00
Erdinger Kristall Weiss	Germany	16.9oz	5.3%	\$10.00
Franziskaner	Germany	12oz	5.0%	\$7.00
Hofbrau Dunkel	Germany	11.2oz	5.0%	\$6.75
Julius Echter Weissbier	Germany	12oz	5.5%	\$14.00
Konig Ludwig	Germany	11.2oz	5.5%	\$7.00
Narragansett Shandy Can	New York	12oz	4.7%	\$5.00
Shofferhofer Seasonal Hefeweizen	Germany	11.2oz	5.0%	\$6.50
Tank 7 Farmhouse Ale	Missouri	12oz	8.5%	\$10.00
Victory Golden Monkey	Pennsylvania	12oz	9.5%	\$9.00
Wittekerke Can	Belgium	11.2oz	5.0%	\$7.25

Stout & Porter

Anderson Valley Oatmeal Stout	California	12oz	5.7%	\$7.75
Breckenridge Vanilla Porter	Colorado	12oz	5.4%	\$7.00
Dogfish Head World Wide Stout	Delaware	12oz	18.0%	\$30.00
Duck Rabbit Milk Stout	N. Carolina	12oz	5.7%	\$7.50
Duclaw Sweet Baby Jesus	Maryland	12oz	6.2%	\$7.00
Founders Porter	Michigan	12oz	6.5%	\$7.50
Goodwood Bourbon Barrel Stout	Kentucky	12oz	9.9%	\$10.75
Great Divide Yeti Imperial Stout	Colorado	12oz	9.5%	\$12.00
Key Rye Porter Can	Maryland	12oz	5.5%	\$7.25
Murphy's Irish Stout Can	Ireland	14.9oz	4.0%	\$8.50
North Coast Old Rasputin	California	12oz	9.0%	\$10.00
Old Dominion Oak Barrel Stout	Delaware	12oz	5.5%	\$7.25
Old Dom. Morning Glory Stout	Delaware	12oz	8.0%	\$7.00
Oskar Blues Ten-Fidy Can	Colorado	12oz	10.5%	\$13.50
Port City Porter	Virginia	12oz	7.5%	\$8.00
Sam Smith Oatmeal Stout	England	18.6oz	5.0%	\$14.00
St. Peter's Old Style Porter	England	16.9oz	5.1%	\$13.00

Fruit & Spice

Abita Purple Haze	Louisiana	12oz	4.8%	\$6.25
Bells Oarsman	Michigan	12 Oz	4.0%	\$6.50
Charles Wells Banana Bread	England	16.9oz	5.2%	\$13.00
Linderman Framboise	Belgium	12oz	2.5%	\$18.00
Magic Hat #9	Washington	12oz	5.0%	\$7.00
Mike's Hard Seasonal	Washington	12oz	5.0%	\$6.50
Not Your Father's Root Beer	Wisconsin	12oz	5.9%	\$8.00
Sea Dog Blueberry Wheat	Maine	12oz	4.6%	\$6.50
Smuttynose Seasonal Sour	New Hampshire	12oz	5.2%	\$12.00
Stegal Radler	Austria	11.2oz	2.5%	\$6.50

Cider

Ace Seasonal Cider	California	12oz	5.0%	\$7.75
Austin Blood Orange Cider Can	Texas	12oz	5.0%	\$6.00
Bold Rock Pear	Virginia	12oz	4.7%	\$6.50
Crispin Orig. Hard Cider	California	12oz	5.0%	\$8.00
Magners Irish	Ireland	11.2oz	4.5%	\$7.00
McKenzie's Black Cherry Cider	New York	12oz	5.0%	\$7.00
Strongbow Can	England	14.9oz	5.0%	\$8.00

Gluten Free

Glutenberg Blonde	Canada	16oz	4.5%	\$10.00
Omission IPA	Oregon	12oz	6.7%	\$7.00
Omission Lager	Oregon	12oz	4.6%	\$7.00
Omission Ultimate Light	Oregon	12oz	4.2%	\$7.00
Truly Seasonal Can	Massachusetts	12oz	5.0%	\$7.00
White Claw Seasonal Can	Illinois	12oz	5.0%	

(All ciders are gluten free)

Non Alcoholic

Erdinger	Germany	12oz	0.5%	\$7.00
O'Doul's	Missouri	12oz	0.5%	\$4.50

Other

Amstel Light	Netherlands	12oz	3.5%	\$6.00
Bud Light	Missouri	12oz	4.2%	\$4.25
Budweiser	Missouri	12oz	5.0%	\$4.25
Coors Banquet Can	Colorado	12oz	5.0%	\$5.00
Coors Light	Colorado	12oz	4.2%	\$4.25
Corona	Mexico	12oz	4.6%	\$6.00
Corona Light	Mexico	12oz	4.1%	\$6.00
Heineken	Netherlands	12oz	5.0%	\$6.00
Michelob Ultra	Missouri	12oz	4.2%	\$5.00
Miller Lite	Missouri	12oz	4.2%	\$4.50

Drafts

2 Silos Crème Ale	Virginia			
Blue Moon	Colorado			
Bold Rock Cider Rotating	Virginia			
Stable Craft IPA	Virginia			
Devils Backbone Rotating	Virginia			
Escutcheon Rotating	Virginia			
Flying Dog Rotating	Maryland			
Guinness Stout	Ireland			
Pabst Blue Ribbon	California			
Pale Fire Red Molly Irish Red Ale	Virginia			
Parkway Triple A Amber Ale	Virginia			
Port City Rotating	Virginia			
Stone IPA	California			
Yuengling Lager	Pennsylvania			
Rotating Draft of the Month	TBD			

DRAFT BEERS!

Our draft beers are sold in 64oz custom glass growlers for \$20 each (any draft)

WHITE WINES BY THE GLASS (*6oz or 9oz pour*)
Villa San Martino Pinot Grigio (Bertuolo, Italy) 6.50 | 9.75
Allan Scott Sauvignon Blanc (Marlborough, New Zealand) 8.00 | 12.00
Terra d’Oro Chenin Blanc Viognier (Clarksburg, California) 8.00 | 12.00
Clean Slate Riesling (Mosel, Germany) 6.50 | 9.75
William Hill Chardonnay (Central Coast, CA) 7.50 | 11.25
Chateau St. Michelle Chardonnay (Columbia Valley, CA) 8.50 | 12.75
Hei Matau Sauvignon Blanc (Marlborough, New Zealand) 7.00

RED WINES BY THE GLASS (*6oz or 9oz pour*)
Angeline Pinot Noir (Russian River Valley, CA) 8.25 | 12.00
Bujanda Crianza Tempranillo (Rioja, Spain) 7.00 | 10.50
Los Medanos Malbec (Mendoza, Argentina) 7.75 | 11.50
Charles Smith Red Devil Merlot (Columbia Valley, WA) 7.50 | 11.25
Belleruche Red Blend (Grenache, Syrah) (Rhone, France) 8.00 | 12.00
Tom Gore Cabernet (Sonoma, CA) 8.50 | 12.75
Michael Pozzan Cabernet (Alexander Valley, CA) 9.00 | 13.25
Shooting Star Zinfandel (Mendocino County, CA) 8.25 | 12.00
Christophe Coquard Pinot Noir (Beaujolais, France) 7.00

ROSE & SPARKLING WINES BY THE GLASS
Belleruche Rosé (Rhone, France) 8.00 6oz | 12.00 9oz
A to Z Wineworks Bubbles (Oregon) 9.00 Flute
Banfi Rosa Regale Split (Italy) 9.00
Ruffino Prosecco Split (Italy) 9.00
Frizzenti Prosecco 6.50
Sangria 7.00



WHITE WINE BOTTLES

Villa San Martino Pinot Grigio (Bertuolo, Italy) \$25
Santa Margarita Pinot Grigio (Alto Adige, Italy) \$50
Shaya Verdejo (Rueda, Spain) \$32
Erath Vineyards Pinot Gris (Dundee, Oregon) \$40
Martin Codax Alberino (Rias Baixas, Spain) \$37
Chat. De Fontenille Entre-Deaux-Mers (Bordeaux, France) \$30
Michael Picard Vouvray Chenin Blanc (Vouvray, France) \$38
Jean-Luc Viognier (Languedoc, France) \$40
Allan Scott Sauvignon Blanc (Marlborough, New Zealand) \$29
Simi Sauvignon Blanc (Sonoma, CA) \$45
White Haven Sauvignon Blanc (Marlborough, New Zealand) \$40
Terra d’Oro Chenin Blanc Viognier (Clarksburg, VA) \$25
Clean Slate Riesling (Mosel, Germany) \$28
Joel Gott Unoaked Chardonnay (Napa, CA) \$38
William Hill Chardonnay (Central Coast, CA) \$25
Chateau St. Michelle Chardonnay (Columbia Valley, WA) \$34
Napa Cellars Chardonnay (Napa, CA) \$40
Newton Chardonnay (St. Helena, CA) \$50
Frog’s Leap Chardonnay (Napa, CA) \$60**
Belleruche Rosé (Rhone, France) \$29
Annalisa Moscato (Veneto, Italy) \$25
La Marca Prosecco (Veneto, Italy) \$32
Barboursville Vintage Rose (Barboursville, VA) \$35
Jean Vesselle Champagne (Champagne, France) \$60**
Vueve Clicquot Champagne (Champagne, France) \$98**
Band of Roses Rose (Columbia Valley, WA) \$25

RED WINE BOTTLES

Pinot Noir, Merlot, Malbec

Angeline Pinot Noir (Sonoma, CA) \$36
A To Z Pinot Noir (Dundee, OR) \$45
Trapiche Oak Cask Pinot Noir (Mendoza, Argentina) \$30
Elouan Pinot Noir (Willamette, OR) \$52
Charles Smith Red Devil Merlot (Columbia Valley, WA) \$32
Stephen Vincent Merlot (Monterey, CA) \$35
Ch. St. Michelle Indian Wells Merlot (Columbia Valley, WA) \$43
Los Medanos Malbec (Mendoza, Argentina) \$32
Don Miguel Gascon Malbec (Mendoza, Argentina) \$34

Syrah, Shiraz

Lot 96 Petite Syrah (Russian River Valley, CA) \$30
DMZ Syrah (Cape Hope, South Africa) \$37
Red Knot Shiraz (McLaren, Australia) \$32
Nine Stones Shiraz (Barossa, Australia) \$39

Zinfandel, Blend, Other Red

Writer’s Block Zinfandel (Lake County, CA) \$38
Shooting Star Zinfandel (Mendocino County, CA) \$32
Murphy Goode Homefront Red (Sonoma, CA) \$34
Lust Zinfandel (Lodi, CA) \$80**
Casas Patronales Carmenere (Maule Valley, Chile) \$40
Rockbridge Meritage (Shenandoah, VA) \$43
Justin Isosceles (Central Coast, CA) 80**
Paraduxx (Napa, CA) \$65 **

Spanish & Argentinian Red

Bujanda Crianza Tempranillo (Rioja, Spain) \$32
Venta Morales Organic Tempranillo (La Mancha, Spain) \$35
Paco and Lola Red Blend (Navarra, Spain) \$60**

French Red

Ferraton Pere & Fils Cotes du Rhone (Rhone, France) \$25
Baron Malleret Bordeaux (Bordeaux, France) \$85**
Paradou Grenache (Rhone, France) \$36
Belleruche Red Blend (Rhone, France) \$32
Le Grand Cab/Shiraz (Minervois, France) \$50
Jos Drouhin Pinot Noir (Burgundy, France) \$40
Chateau de Raousset, Chirables (Burgundy, France) \$45

Cabernet

Michael Pozzan (Sonoma, CA) \$37
Tom Gore Cabernet (Sonoma, CA) \$34
Ghost Pines Sonoma (Sonoma, CA) \$48
Kenwood Sonoma (Sonoma, CA) \$45
Vinaceous Reconteur (Margaret River, Australia) \$42
Decoy (Sonoma, CA) \$57**
Justin (Paso Robles, CA) \$65**
Spann Vineyards (Sonoma, CA) \$60**
Quilt Napa (Napa, CA) \$65**
Jordan Sonoma (Sonoma, CA) \$80**
Stag’s Leap Artemis Napa Valley (Napa, CA) \$82**
Merryvale Reserve Napa Valley (Napa, CA) \$90**
Silverado (Napa, CA) \$90**
Duckhorn Valley Estate Napa Valley (Napa, CA) \$95**
Beringer Private Reserve Napa Valley (Napa, CA) \$120**