



*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 easy online curbside pickup & delivery.

### **DRAFT LIST!**

Skipping Rock DIPA  
Port City, Optimal Wit  
Bold Rock - Seasonal Cider  
Bells Rotating Draft  
Devil's Backbone, Vienna Lager  
2 Silos, Virginia Crème Ale  
Guinness Stout  
Flying Dog, Thunderpeel Hazy  
Parkway, Triple A Amber Ale  
Pabst Blue Ribbon  
Right Proper Rotating  
Stone IPA  
Yuengling Lager  
T.J. Stone's Pilsner

ASK ABOUT OUR BEER OF THE MONTH DRAFT

### **TJ's SEASONAL COCKTAILS!**

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

#### **THE HONEY ROSE**

Hendricks, Cointreau, Honey Water, Lemon Juice, Rose Water and Rose Petals \$21 | \$11

#### **CHERRY BLOSSOM**

Herradura Blanco, Grapefruit Juice, Grenadine, Sour Splash, Salted Rim \$20 | \$10

#### **RASPBERRY-LEMON GINGER MULE**

Raspberry Puree, Barrits Ginger Beer, Prosecco, Lime Juice and fresh Raspberries \$21 | \$11

#### **THE PARASOL**

Lillet Blanc, St. Germain, Honey Syrup, Prosecco, Splash of Lemon Juice \$20 | \$10

#### **SUMMER SANGRIA**

Red Wine Sangria, Prosecco, Lime Juice, Tripple Sec, Lemons, Oranges and cherries \$20 | \$10

# 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 \$9.99

## 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 \$12.99

## STILLWATER CHEESE DIP

A chilled Southern classic, cheddar pimento cheese dip, with a side of pickled jalapenos, everything crackers & butter crackers \$8.99

## BUTTERMILK FRIED CHICKEN SKEWERS

House-brined chicken skewers, buttermilk soaked and coated with seasoned flour, golden fried and served with honey mustard sauce \$11.99

## 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 \$11.99

## PIT BBQ CRAB DIP

Three cheese, crab and artichoke dip slow cooked in our cherry wood smoker, served hot with a sliced mini baguette \$13.99

## KIDS MENU \$8

Each come with fries, potato chips or apple slices

### GRILLED CHEESE

### CHICKEN FINGERS

### CHICKEN & CHEESE QUESADILLA

### HAM & CHEESE SANDWICH

### BBQ PULLED PORK SANDWICH

### PENNE PASTA W/BUTTER & PARMESAN

## SOUP & SALAD

### BLACK BEAN CHILI

Angus ground beef simmered with tomatoes, black beans, bell peppers, onion and spices, topped with cheddar \$6.99

### 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 \$14.99

### POWER SALAD

Spinach greens, chickpeas, black beans, marinated roasted tomatoes, avocado, cucumber, and parmesan with a side of avocado lime dressing \$10.99

### STONE'S STEAK SALAD

Grilled Bistro steak\* over mixed greens with blue cheese crumbles, tomato, artichoke hearts, cucumber, roasted red bell peppers, bacon, and a side of horseradish buttermilk dressing \$17.99

### CLASSIC CAESAR SALAD

Romaine lettuce with our Caesar dressing, finished with parmesan cheese and herb croutons \$6.99/\$10.99

### 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

Vegan Beyond Burger - add \$8

**DRESSINGS:** Blue Cheese, Ranch, Tomato Vinaigrette, Avocado Lime, Red Wine Vinaigrette, Champagne Vinaigrette, Horseradish Buttermilk, Honey Mustard, and Oil & Vinegar

## 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 \$18.99 half rack | \$26.99 full rack

### BEEF BRISKET

House-smoked tender beef brisket, sliced with your choice of sauce and sides \$18.99

### PULLED PORK

Slow smoked "fall off the bone" pork shoulder with choice of sauce and sides \$18.99

### BARBECUE COMBO

Quarter rack ribs, beef brisket, and pulled pork \$25.99

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

**Sauces:** Kansas City, Texas, Kentucky Bourbon and Carolina

**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, small Caesar salad, cup of chili

**Upgraded sides (add \$3):** Asparagus, sautéed spinach, fried Brussels sprouts

**Single Side \$3 | Pint \$6 | Quart \$12:** Coleslaw, mashed potatoes, baked beans, corn risotto, beef chili

# 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 \$26.99

## 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 \$23.99

## 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 fried Brussels sprouts \$16.99

## 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 \$16.99

## JAMBALAYA PENNE

Andouille sausage, blackened chicken and shrimp sautéed with tomato, bell pepper, onion, and our Cajun creole sauce, all tossed with penne pasta \$19.99

## BEER BATTERED CAJUN FISH & CHIPS

Spicy beer battered Cod filets, golden fried and served with Cajun waffle fries, coleslaw and a smoky lemon tartar \$18.99

## HONEY-SRIRACHA PORK CHOP

Two 8oz brined pork chops, dry rubbed and grilled, brushed with honey-garlic Sriracha glaze, served with fried Brussels sprouts and Yukon gold mashed potatoes \$19.99

## TJ's MAC DINNER

Our signature mac n' cheese topped with fried jalapenos and your choice of Texas BBQ house smoked pulled pork or beef brisket \$16.99

## 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, small Caesar salad, cup of chili

**Upgraded sides (add \$3):** Asparagus, sautéed spinach, fried Brussels sprouts,

### 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 \$12.99

### 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 \$11.99

### 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 \$12.99

### DIXIE CHEESESTEAK

Shaved roast beef, griddle cooked, sautéed sweet onions, smoked gouda cheese sauce, and chipotle mayo on sub roll with a side of Tennessee beef gravy \$12.99

### 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 \$10.99

### 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 \$12.50

**\$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

**Fountain Drinks \$3:** Dr. Pepper, Lemonade, Ginger Ale, Diet Pepsi, Pepsi, Sierra Mist

**Iced tea and coffee \$3 | Root Beer Bottle \$4**

**Red Bull and Sugar Free \$4 | 4 Pack Red Bull \$12.00 | Ginger Beer \$4.25**

\* 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 \$12.99

## *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 \$13.99

## *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 \$14.99

## *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 \$13.99

## *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. \$9.99  
(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 \$11.99

## *Omelet*

Three egg omelet with your choice of five ingredients, served with home fries and a side of fruit \$13.99

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) \$5

*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					
Full Sail Session	Oregon	11oz	5.1%	\$5.50					
Grolsch	Netherlands	11.2oz	5.0%	\$6.50					
Harp	Mass.	12oz	5.0%	\$6.25					
Hofbrau Original	Germany	11.2oz	5.1%	\$6.75					
Kona Longboard	Hawaii	12oz	4.6%	\$6.75					
Kostritzer Black Lager	Germany	11.2oz	4.8%	\$7.00					
Modelo Especial	Mexico	12oz	5.4%	\$5.75					
Narragansett Lager Can	New York	12oz	5.0%	\$5.00					
National Bohemian Can	California	12oz	4.2%	\$4.00					
Negra Modelo	Mexico	12oz	5.4%	\$6.25					
Old Milwaukee Can	California	12oz	4.6%	\$4.00					
Pabst Blue Ribbon Can	California	16oz	5.0%	\$4.75					
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					
Sapporo Premium	Japan	12oz	4.9%	\$7.25					
Shiner Bock	Texas	12oz	4.4%	\$6.50					
South Street VA Lager	Virginia	12oz	5.0%	\$7.00					
Spaten Premium	Germany	12oz	5.2%	\$7.00					
Stella Bottle	Belgium	14.9oz	5.2%	\$6.75					
Weihenstephaner	Germany	12oz	5.4%	\$7.50					

## Pale Ales

					Bass Ale	England	12oz	5.0%	\$6.00
					Blue Mountain Full Nelson Can	Virginia	12oz	5.9%	\$7.00
					DC Public Ale Can	DC	12oz	3.6%	\$7.50
					Flying Dog Doggie Style	Maryland	12oz	5.5%	\$7.00
					Lagunitas Little Sumpin' Sumpin'	California	12oz	7.5%	\$7.00
					Long Trail Ale	Vermont	12oz	4.6%	\$6.25
					Old Speckled Hen ESB Can	England	16oz	5.2%	\$10.00
					Oskar Blues Dale's Pale Can	Colorado	12oz	6.5%	\$6.75
					RAR Country Ride Pale Ale	Maryland	12oz	5.8%	\$7.00
					Sierra Nevada Can	California	12oz	5.6%	\$6.75
					St. Peters Organic Ale	England	16.9oz	5.1%	\$13.00
					Sweetwater 420	Georgia	12oz	5.7%	\$7.00
					Three Notch'd Ghost Ale Can	Virginia	12oz	5.1%	\$7.00
					Williamsburg Alewerks	Virginia	12oz	5.2%	\$7.25

## IPA

					21st Amendment Blah Blah Blah	California	12oz	8.0%	\$8.50
					Bear Republic Racer 5 Can	California	16 oz	7.5%	\$9.00
					Anderson Valley Hop Ottin Can	California	12oz	7.0%	\$7.25
					Atlas Rowdy Rye Can	DC	12oz	6.2%	\$7.50
					Ballast Point Grapefruit	California	12oz	7.0%	\$9.75
					Ballard Balladeer IPA	Virginia	12 oz	6.5%	\$8.00
					Brewdog Elvis Juice Grapefruit IPA Can	Ohio	16oz	6.5%	\$7.50
					Brewdog Hazy Jane Hazy IPA Can	Ohio	16oz	7.2%	\$8.00
					Brothers Hoptimization	Virginia	12oz	7.1%	\$7.25
					Cigar City Jai Alai Can	Florida	12oz	7.5%	\$8.00
					DC Corruption Can	DC	12oz	6.5%	\$8.25
					Deschutes Fresh Squeezed	Oregon	12oz	6.4%	\$8.25
					Devils Backbone 8 Point	Virginia	12oz	6.2%	\$6.50
					Dogfish Head 60 Minute	Delaware	12oz	6.0%	\$7.50
					Dogfish Head 90 Minute	Delaware	12oz	9.0%	\$10.50
					Dogfish Head 120 Minute	Delaware	12oz	18.0%	\$25.00
					Firestone Flying Jack Sessions IPA	California	12oz	4.0%	\$7.00
					Firestone Union Jack IPA	California	12oz	7.0%	\$7.25
					Flying Dog Snake Dog	Maryland	12oz	7.1%	\$7.00
					Flying Dog Raging Bitch	Maryland	12oz	8.3%	\$7.25
					Founders All Day Can	Michigan	12oz	4.7%	\$7.00
					Founders Centennial	Michigan	12oz	7.2%	\$6.50
					Full Sail IPA	Oregon	12oz	5.9%	\$7.00
					Hardywood Great Return	Virginia	16oz	6.0%	\$12.00
					Harpoon	Mass.	12oz	5.9%	\$7.00
					Heavy Seas Loose Cannon	Maryland	12oz	7.3%	\$7.00
					Heavy Seas TropiCannon	Maryland	12oz	7.2%	\$7.00
					Lost Rhino Face Plant Can	Virginia	12oz	6.2%	\$7.00
					O'Connor El Guapo IPA	Virginia	12oz	7.5%	\$7.00
					Old Dominion Double D	Delaware	12oz	9.0%	\$7.00
					Oskar Blues Pinner Throwback	Colorado	12oz	4.9%	\$7.00
					Parkway Get Bent Mountain IPA	Virginia	12oz	7.2%	\$8.00
					RAR Nanticoke IPA	Maryland	12oz	6.0%	\$8.00
					Stable Craft Madridiculous IPA	Virginia	12oz	6.9%	\$8.00
					Starr Hill Nothern Lights	Virginia	12oz	6.5%	\$6.75
					Stone Fear Movie Lions DIPA	California	12oz	8.5%	\$8.00

## Amber Ales/Reds

Abita Amber	Louisiana	12oz	5.1%	\$6.25					
Anderson Valley Boont Amber Can	California	12oz	5.8%	\$7.25					
Dos Equis Amber	Mexico	12oz	4.9%	\$6.00					
EVO Exile ESB	Maryland	12oz	5.9%	\$7.00					
Innis & Gunn Blood Red Sky Ale	Scotland	11.2oz	6.8%	\$12.00					
New Belgium Fat Tire Ale Can	Colorado	12oz	5.2%	\$7.00					
Schneider Aventinus	Germany	16.9oz	8.2%	\$12.00					
Smithwicks	Ireland	11.2oz	4.7%	\$6.50					
South Street Satan's Pony	Virginia	12oz	5.0%	\$8.00					
Three Notch'd Hydraulion Red	Virginia	12oz	5.3%	\$7.00					

## Ales

Boddingtons Can	England	16oz	4.7%	\$7.25					
Fairwinds Quayside Kolsch	Virginia	12oz	4.5%	\$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					
					Terrapin Hopsecutioner	Georgia	12oz	7.3%	\$7.00
					Three Notch'd 40 Mile Can	Virginia	12oz	6.0%	\$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
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
Anderson Valley Tropical Hazy Sour Ale Can	California	12 Oz	4.2%	\$8.00
Bells Oarsman	England	16.9oz	5.2%	\$13.00
Charles Wells Banana Bread	Belgium	12oz	2.5%	\$18.00
Linderman Framboise	Washington	12oz	5.0%	\$7.00
Magic Hat #9	Washington	12oz	5.0%	\$6.50
Mike's Hard Seasonal	Wisconsin	12oz	5.9%	\$8.00
Not Your Father's Root Beer	Maine	12oz	4.6%	\$6.50
Sea Dog Blueberry Wheat	New Hampshire	12oz	5.2%	\$12.00
Smuttynose Seasonal Sour	Austria	11.2oz	2.5%	\$6.50
Stegal Radler				

### 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

T.J. Stone's Pilsner	Virginia			
2 Silos Crème Ale	Virginia			
Blue Moon	Colorado			
Bold Rock Cider Rotating	Virginia			
Skipping Rock DIPA	Virginia			
Devils Backbone Rotating	Maryland			
Flying Dog Rotating	Ireland			
Guinness Stout	California			
Pabst Blue Ribbon	Virginia			
Pale Fire Red Molly Irish Red Ale	Virginia			
Parkway Triple A Amber Ale	Virginia			
Port City Rotating	California			
Stone IPA	Pennsylvania			
Yuengling Lager	TBD			
Rotating Draft of the Month				

## DRAFT BEERS!

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

# WINES BY THE GLASS

## WHITE WINES BY THE GLASS (6oz or 9oz pour)

Villa San Martino Pinot Grigio (Bertiole, Italy) 6.50 | 9.75

Lake Chalice "The Nest" 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 *on tap* (Marlborough, New Zealand) 7.00

## RED WINES BY THE GLASS (6oz or 9oz pour)

Fairfax Wine Company Pinot Noir (California) 8.25 | 12.00

Bujanda Crianza Tempranillo (Rioja, Spain) 7.00 | 10.50

San Polo Auka Malbec (La Consulta, 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

Thomas Henry 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 *on tap* (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 *on tap* 6.50

Sangria *on tap* 7.00

# WHITE WINE BOTTLES

Villa San Martino Pinot Grigio (Bertiole, Italy) \$25

Santa Margarita Pinot Grigio (Alto Adige, Italy) \$50

Erath Vineyards Pinot Gris (Dundee, Oregon) \$40

Shaya Verdejo (Rueda, Spain) \$32

Ardega Gran Vimum Nessa Albarino (D.O. Rías Baixas) \$25

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

Skyside 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

A to Z Rose Bubbles (Dundee, Oregon) \$30

# RED WINE BOTTLES

## Pinot Noir, Merlot, Malbec

Fairfax Wine Company Pinot Noir (California) \$28

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

Ch. St. Michelle Indian Wells Merlot (Columbia Valley, WA) \$43

San Polo Auka Malbec (La Consulta, 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

Nine Stones Shiraz (Barossa, Australia) \$39

## Zinfandel, Blend, Other Red

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

San Polo Auka Malbec (La Consulta, Argentina) \$32

Paco and Lola Red Blend (Navarra, Spain) \$60\*\*

## French Red

Andre Berthet Rayne Cotes du Rhone (Rhone, France) \$35

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

Thomas Henry 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\*\*