



## SIGNATURE COCKTAILS \$14

### **VELVET MOJITO**

FLOR DE CANA 4YR EXTRA DRY RUM , VELVET  
FALERNUM, MINT, LIME

### **BLUEBERRY SMASH**

BLUEBERRY VODKA, BUGEY-CERDON SPARKLING  
DEMI SEC ROSE, LEMON, MUDDLED BLUEBERRIES

### **CRIMSON KING COCKTAIL**

JAMES RIVER UA NAVY STRENGTH GIN,  
CRANBERRY APPLE SHRUB, ORANGE, BITTERS

### **PEAR TWENTY**

ST. GEORGE SPICED PEAR LIQUEUR, PEAR  
NECTAR, VALLDOSERA CAVA BRUT

### **BLOOD, RYE & SAND**

SONOMA COUNTY RYE, DOLIN SWEET VERMOUTH,  
CHERRY HERRING, ORANGE

### **FIG OLD FASHIONED**

REDEMPTION BOURBON, FIG CORDIAL, BRANDIED  
CHERRY, BITTERS

### **THE BOATMANS CALL**

JAMES PEPPER RYE, MALMSEY MADEIRA, BANANA  
SHRUB, MOLE BITTERS

## BOTTLED BEER

### **OVERSHORES, BELGIUM STYLE**

**WHITE BEER, CONN. 9**

**CA CIDER COMPANY,**

**ACE PERRY CIDER "PEAR" 7**

**STIEGL, RADLER (GRAPEFRUIT)**

**AUSTRIA, 16.9 OZ. 9**

**STELLA ARTOIS, PILSNER, BELGIUM, 7**

**SCRIMSHAW PILSNER, PILSNER,**

**CALIFORNIA, 8**

**SMUTTNOSE BREWING, FINESTKIND IPA,**

**NH, 7**

**STRAFFE HENDRIK, TRIPLE, BELGIUM, 11**

**ALEWERKS, TAVERN ALE, VIRGINIA, 8**

**BELL'S, KALAMAZOO STOUT, MICHIGAN 8**

## DRAFT BEER \$7

**EGGENBERG, PILSNER, AUSTRIA**

**TROEGS HOPBACK AMBER ALE,**

**PENNSYLVANIA**

**OCELOT BREWING CO. IPA SEASONAL,**

**VIRGINIA**



## CHAMPAGNE & SPARKLING WINE

**BUGEY -CERDON, DOMAINE RONDEAU**

DEMI-SEC ROSE, FRANCE NV \$13

**CAVA, VALLDOSERA, BRUT, PENEDES, SPAIN \$12**

**CHAMPAGNE, CHARLES ORBAN, BLANC DE NOIRS,  
BRUT, NV \$19**

### SHERRY

**DOMINO, GUTIERREZ COLOSIA, MANZANILLA DRY, SPAIN \$8**

### WHITE

**MULLER-THURGAU, KOSTER-WOLF, RHEINHESSEN,  
GERMAN, 2014 \$10**

**MARGANEGA, PIEROPAN, SOAVE, VENETO, ITALY 2014 \$12**

**RIESLING, ST. URBANS-HOF, MOSEL, GERMANY, 2014 \$12**

**SAUVIGNON BLANC, TAMBER BEY VINEYARDS  
OAKVILLE, CALIFORNIA 2013 \$13**

**CHARDONNAY, LA FOLLETTE, NORTH COAST,  
SONOMA, CA, 2013 \$14**

**CHENIN BLANC-VIOGNIER, TERRA D'ORO, CLARKSBURG  
CALIFORNIA, 2014 \$11**

**CHARDONNAY, COMTE LAFON, MACON-UCHIZY, LES  
MARANCHES  
BOURGOGNE, FRANCE, 2011 \$16**

### ROSE

**GROLLEAU GRIS, DOMAINE DES HERBAUGES,  
LOIRE, FRANCE, 2015 \$10**

### RED

**SANGIOVESE, MERLOT, TENUTA DI ARCENO, CHIANTI  
CLASSICO  
TUSCANY, ITALY, 2013 \$11**

**PINOT NOIR, JEAN-MICHEL GUILLON,  
BOURGOGNE, FRANCE, 2013 \$17**

**MALBEC, ALTOS LAS HORMIGAS, ARGENTINA, 2013 \$11**

**MAGRETTE, CABERNET SAUVIGNON, DOMAINE ROUMAGNAC  
"O GRAND R", FRONTON, FRANCE 2011 \$11**

**MERLOT, CABERNET FRANC CHATEAU LUSSEAU, GRAVES  
BORDEAUX, FRANCE, 2010 \$16**

**SYRAH, CAMPLAZENS, LANGUEDOC, FRANCE, 2014 \$10**

**GRENACHE, JOSEPH PUIG, MONSTANT, SPAIN, 2013 \$12**

**CABERNET SAUVIGNON, FORTNIGHT WINERY,  
NAPA VALLEY, CALIFORNIA, 2012 \$15**



## HAPPY HOUR MENU

MONDAY-FRIDAY

5PM-7:00PM

### IN THE BAR & LOUNGE

FRENCH FRIES	\$6
GOUGERES (CHEESE PUFFS)	\$6
FAUX GRAS & RUSTIC BREAD	\$7
LA QUERCIA PROSCIUTTO	\$8
ONION-BACON TART	\$10
THREE SLIDERS (BEEF, CHICKEN & TUNA)	\$12