

BLANC

GLASS

- Chardonnay du jour*, Various Vintages & Regions – 7.50 / 28
- Sauvignon Blanc*, Borie Manoux, *Beau Rivage*, Bordeaux – 8.50 / 30
- Pinot Gris*, Wild Hills, ‘15, Willamette Valley – 11 / 39
- Riesling*, Willm, ‘15, Alsace – 9.50 / 35
- Reserve Chardonnay*, MacRostie, ‘14, Sonoma Coast – 14 / 47
- Prosecco ‘Frizzante’ on Tap!*, Glera, Italy – 7.50
- Brut*, Blanc de Blancs, Francois Montand, France (Split, 187mL)– 8.50

BOTTLE

- 201 | *Muscadet*, Les Bêtes Curieuses, Chateau Thebaud, ‘06, France – 49
- 205 | *Pinot Grigio*, Maso Poli, ‘14, Trentino, Italy – 39
- 208 | *Riesling*, Sepp Moser, *Von den Terrassen*, ‘14, Kremstal, Austria – 33
- 316 | *Riesling*, Selbach-Oster, Kabinett, ‘12, Mosel (375 mL) – 30
- 209 | *Riesling*, Weinbach, *Grand Cru*, ‘13, Schlossberg, Alsace – 85
- 214 | *Riesling*, Hofgut Falkenstein, Spätlese, ‘15, Mosel – 54
- 211 | *Sauvignon Blanc*, Roblin, *Origine*, ‘15, Sancerre – 50
- 212 | *Sauvignon Blanc/Sémillon*, Graville-Lacoste, ‘15, Graves, Bordeaux – 48
- 240 | *Sauvignon Blanc*, Lancaster Estate, *Samantha’s Vineyard*, ‘13, Napa – 70
- 216 | *Savennieres*, Chenin Blanc, Domaine Aux Moines, ‘13, Loire – 60
- 217 | *Viognier*, Montgolfier, ‘14, Ardeche, France – 43
- 235 | *Viognier*, White Hall, ‘15, Virginia – 43
- 218 | *Vouvray*, *Chenin Blanc*, Champalou, ‘15, Loire – 46
- 236 | *Chardonnay/Auxerrois*, Domaine Zind-Humbrecht, ‘11, Alsace – 59
- 219 | *Chablis*, Chardonnay, ‘13, Laurent Tribut – 73
- 221 | *Chardonnay*, Domaine Gerbeaux, ‘15, Macon-Soloture, Burgundy – 42
- 222 | *Pouilly-Fuissé*, Chardonnay, Joseph Drouhin, ‘15, Burgundy – 65
- 223 | *Chardonnay*, Ramey Cellars, ‘13, Russian River Valley, California – 75
- 224 | *Chardonnay*, Crowley, ‘13, Willamette Valley – 60
- 404 | *Chardonnay*, Arterberry Maresh, ‘11, Willamette Valley – 120
- 231 | *Chardonnay*, Matthiasson, *Linda Vista Vineyard*, ‘15, Napa Valley – 64
- 232 | *Chardonnay*, J. Paul Brun, *Terres Dorres*, ‘15, Beaujolais – 45
- 226 | *Marsanne/Clairette*, Domaine du Bagnol, ‘13, Cassis, Provence – 40
- 233 | *Moscato d’Asti*, Marengo, *Strev*, ‘15, Piedmont, Italy – 33

ROSE

GLASS

- Dry Rosé*, Cabernet/Merlot, La Galope, ‘16, Gascony – 7.50 / 28

BOTTLE

- 238 | *Dry Rosé*, Grenache/Syrah, Bieler Pere et Fils, ‘16, Provence – 35
- 239 | *Dry Rosé*, Grenache, Department 66, *Fragile*, ‘16, Provence – 48
- 229 | *Dry Rosé*, Syrah Blend, Matthiasson, ‘15, Napa Valley – 51

SPARKLING et CHAMPAGNE

- 320 | *Cremant de Virginia*, Brut, Thibaut-Jannison, *Virginia Fizz*, NV, Virginia– 50
- 319 | *Brut*, Blanc de Pinot Noir/Chardonnay, Argyle , NV, Willamette – 50
- 301 | *Cremant de Jura*, Brut, NV, Domaine Rolet, France – 50
- 302 | *Prosecco*, Ca’ dei Zago, Col Fondo, NV, Veneto – 55
- 303 | *Cava*, Can Xa, NV, Spain – 28
- 304 | *Rosé*, Treveri Cellars, Yakima, Washington – 32
- 305 | *Gamay, Rosé*,Domaine des Pothiers, *Cuvée Eclipse*, Côte Roannaise, Loire – 45
- 306 | *Lambrusco*, Cà de Noci, Sottobosco, ‘13, Emilia Romagna – 42
- 307 | *Brut Rose*, Veuve-Clicquot, ‘04 – 160
- 312 | *Brut*, Veuve-Clicquot, *Yellow Label*, NV – 100
- 313 | *Extra Brut*, Champagne, NV, Veuve Clicquot (375 mL) – 49
- 308 | *Brut*, Perrier-Jouet, NV – 77
- 309 | *Brut*, Taittinger, NV – 85
- 315 | *Brut*, Marie Courtin, *Resonance*, Champagne, NV (375 mL) – 58
- 310 | *Brut, Rosé*, Gatinois, NV, *Grand Cru* – 90
- 311 | *Brut*, Pol Roger, NV, *Grand Cru* – 122

JOIN US ON MONDAYS
FOR HALF PRICE WINE BOTTLES!
excludes splits & vin de reserve, they're a great deal already!

ROUGE

GLASS

- Red wine du jour*, Various Varietals, Vintages, & Regions – 7.50 / 28
- Pinot Noir*, Eola Hills, ‘14, Oregon – 12 / 42
- Malbec*, Dona Paula, Los Cardos, ‘15, Argentina - 8 / 30
- Grenache/Syrah Blend*, Pierre Dupond, ‘14, Cotes du Rhone – 11 / 39
- Merlot blend*, Ch. Lassac, ‘15, Bordeaux, France – 10 / 36
- Reserve Cabernet Sauvignon*, Michael Pozzan, Annabella, ‘15, Napa – 14 / 47

BOTTLE

- 102 | *Pinot Noir*, Omero Cellars, ‘14, Willamette Valley – 50
- 103 | *Pinot Noir*, Patricia Green, Lia’s Vineyard, ‘14, Willamette Valley – 85
- 114 | *Pinot Noir/Poulsard*, Dom. Rolet, Les Grandvaux, ‘15, Cotes de Jura – 47
- 115 | *Pinot Noir*, Napa Cellars, ‘13, Napa Valley – 60
- 104 | *Gamay*, G. Descombs, ‘13, *Regnie*, Beaujolais – 56
- 105 | *Gamay*, Domaine Thillardon, ‘Les Carrieres’ ‘13, *Chenas*, Beaujolais – 50
- 113 | *Gamay Noir*, Brickhouse, ‘14, *Ribbon Ridge*, Oregon – 65
- 122 | *Merlot*, Duckhorn, ‘12, Napa Valley – 90
- 426 | *Merlot*, Cakebread Cellars, ‘13, Napa Valley – 145
- 131 | *Cabernet Franc*, Bernard Baudry, *Les Granges*, ‘13, Chinon – 56
- 132 | *Cabernet Franc*, Olga Raffault, *Les Picasses*, ‘11, Chinon – 58
- 181 | *Cabernet Franc*, Jefferson Vineyards, ‘15, Virginia – 58
- 150 | *Barbaresco*, Produttori, ‘12, Piedmont – 90
- 151 | *Chianti Classico*, *Sangiovese*, Castello di Bossi, ‘12, Castelnuevo Berardenga – 42
- 140 | *Merlot/Cabernet blend*, Ch. Falfas, *Les Demoiselles*, ‘15, Bordeaux – 55
- 141 | *Merlot/Cabernet blend*, Barboursville, *Octagon*, ‘13, Virginia – 100
- 164 | *Grenache/Syrah/Cinsault*, Domaine des Homs, *L’Amandier*, ‘15, Minervois, FR – 35
- 162 | *Syrah/Cabernet*, Efeste, Final-Final, ‘13, Columbia Valley, WA – 68
- 165 | *Malbec*, Kaiken, *Ultra*, ‘15, Mendoza – 55
- 163 | *Petite Sirah*, Jaffurs, ‘14, Santa Barbara, California – 80
- 176 | *Tempranillo*, R. Lopez de Heredia, *Vina Tondonia*, ‘04, Rioja – 84
- 428 | *Cabernet Sauvignon*, Lancaster Estate, ‘13, Alexander Valley – 140
- 171 | *Cabernet Sauvignon*, Heitz Cellars, ‘12, Napa Valley – 90
- 172 | *Cabernet Sauvignon*, Stag’s Leap, Artemis, ‘14, Napa Valley – 90
- 182 | *Cabernet Sauvignon*, Hollywood & Vine, Short Ends, ‘14, Napa Valley – 75
- 418 | *Cabernet Sauvignon*, Cakebread Cellars, ‘13, Napa Valley – 145
- 427 | *Zinfandel*, Hendry, Block 28, Napa Valley - 60

vins de reserve

BLANC

- 402 | *Sauvignon Blanc*, Merry Edwards, ‘14, Russian River Valley, California – 95
- 225 | *Chardonnay*, Joseph Drouhin, ‘12, Chassagne-Montrachet – 105
- 403 | *Chardonnay*, Cakebread Cellars, ‘14, Napa Valley – 95
- 405 | *Châteauneuf-du-Pape*, Roussanne, Grand Veneur, ‘14, La Fontaine – 110

ROUGE

- 406 | *Pinot Noir*, Merry Edwards, *Georgeanne*, ‘11/’13, Russian River Valley – 126
- 401 | *Pinot Noir*, Biggio Hamina, *Caroline*, ‘12, Eola-Amity Hills, Oregon – 150
- 408 | *Pinot Noir*, Arterberry Maresh, Weber Vineyard, ‘12, Dundee Hills, Oregon – 130
- 407 | *Pinot Noir*, Hirsch Vineyards, *San Andreas Fault*, ‘13, Sonoma Coast – 135
- 409 | *Pinot Noir*, Louis Jadot, ‘12, Nuits-Saint-Georges, Burgundy – 152
- 410 | *Cabernet Franc*, Olga Raffault, *Les Picasses*, 1990, Chinon – 122
- 411 | *Syrah*, Eric Texier, *Vielles Vignes*, ‘13, Côte Rôtie – 159
- 121 | *Merlot*, Shafer, ‘14, Napa Valley – 73
- 413 | *Bordeaux*, Château Palmer, Alter Ego, ‘12, Margaux – 216
- 414 | *Bordeaux*, Château Palmer, ‘11, Margaux – 399
- 424 | *Bordeaux*, Château Montrose, ‘99, St. Estephe – 280
- 425 | *Bordeaux*, Château Gruaud-Larose, ‘12, St. Julien – 171
- 416 | *Barolo*, Nebbiolo, Brovia, ‘11, Italy – 126
- 417 | *Cabernet Sauvignon*, Shafer, *One Point Five*, ‘13, *Stag’s Leap District*, Napa Valley – 185
- 419 | *Cabernet Sauvignon*, Silver Oak, ‘12, Alexander Valley – 140
- 420 | *Cabernet Sauvignon*, Silver Oak, ‘10, Napa Valley – 170
- 421 | *Cabernet Sauvignon*, Jordan, ‘12, Alexander Valley – 135
- 428 | *Cabernet Sauvignon*, Nickel & Nickel, ‘13, *Branding Iron*, Oakville Napa – 165
- 422 | *Châteauneuf-du-Pape*, Grenache/Mourvèdre, Domaine Mordoree, ‘12 – 132
- 423 | *Châteauneuf-du-Pape*, Grenache/Syrah, Vieux Telegraphe, ‘14 – 140

COCKTAIL

THE MAXHATTAN – \$12
rye whiskey, cocchi torino, peach bitters
served up in a cocktail glass

KIR ROYALE – \$12
langlois creme de cassis, sparkling wine, lemon twist
served up in a champagne flute

MOSCOW MULE -- \$11
new amsterdam vodka, barritts ginger beer, lime
served on ice in a copper mug

HEMINGWAY DAIQUIRI -- \$11
cruzan rum, luxardo maraschino, grapefruit, lime
served up in a coupe

BOULEVARDIER -- \$14
bourbon, campari, cocchi vermouth di torino
served on the rocks in an old-fashioned glass

PALOMA -- \$12
espolon blanco tequila, grapefruit, lime, soda
served long in a collins glass

FRENCH 75 – \$13
citadelle gin, lemon juice, demerara, sparkling wine
served up in a champagne flute

SPIRITS

Whiskey

Bastille French Whiskey
Blanton's Bourbon
Basil Hayden's Bourbon
Old Forester
Jim Beam
Makers Mark
Eagle Rare
Bulleit Bourbon
Woodford Reserve
Knob Creek
Jefferson's Reserve
Jefferson's Reserve Ocean Aged
Virginia Black
Stranahan
Tin Cup
Jack Daniels
Jack Daniels Single Barrel
Jack Daniels Singel Barrel Rye
Angels Envy Port Cask
Angels Envy Rye Carribean Cask
Old Overholt Rye
Redemption Rye
Bulleit Rye
Knob Creek Rye
James E Pepper 1776 Rye
VA Distillery Highland Malt Port Cask
Wasamund's American Single Malt

Blended Scotch

our Scotch is served as a generous 2oz pour

Monkey Shoulder
Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Blue
Dewars White
Dewars 12 Signature
Chivas Regal 12

Vodka

Grey Goose
Titos
Chopin
Belvedere
Ketel One
Stolichnaya

Scotch

our Scotch is served as a generous 2oz pour

Jura 10
Lagavulin 16
Dalwhinnie 15
Oban 14
Laphroaig 10
Glenfiddich 12
Glenfiddich 14
Glenfiddich 15
Glenfiddich 18
Glenlivet 12
The Macallan 12
The Macallan 18
Glenmorangie 10
Balvenie Carribean Cask 14

Irish Whiskey

Jameson
Hell Cat Maggie
Tullamore DEW
Bushmills
Bushmills 10
Black Bush
Redbreast 12
Teeling Carribean Cask

Gin

Beefeater
Citadelle
Tanqueray
Bombay Sapphire
The Botanist
Hendricks
Boodles

Rum

Brugal Anejo
Havana Club Classico
Sailor Jerry Spiced
Flor de Cana 12

Espolon Blanco, Reposado, & Anejo
Herradura Blanco, Reposado, & Anejo

Tequila

DRAUGHT



SAISON DUPONT

Tourpes, BE | 6.5% | \$11

Incredibly smooth with a deep yet soft
crispness.



STELLA ARTOIS

Leuven, BE | 5% | \$7

A lager brewed with mild hops.



FOUNDERS BREAKFAST STOUT

MI | 8.3% | \$8

Brewed with Kona & Sumatra coffee,
flaked oats, and bittersweet imported
chocolate.



BUSKEY'S CIDER

Richmond, VA | 5.5% | \$7

Cold crushed cider slightly sweetened
with unfermented juice.

TRIPEL KARMELIET

Buggenhout, BE | 8.4% |
\$10.50

Holiday spices on the nose with
drunken tropical fruit on the palate.



BOULEVARD TANK 7

MO | 8.5% | \$8.50

Floral hops and grapefruit zest with a
hint of banana.



ALLAGASH DUBBEL

Portland, ME | 7% | \$7

Complex malts with a deep red color,
with a classic Belgian yeast fruit
profile.

BELL'S

TWO HEARTED

MI | 7% | \$7.50

Grapefruit hops on the nose, with
a pleasant bitterness mid-palate



LINDEMANS PECHE

BE | 2.5% | \$8.50

A tart peach lambic with a sweet
finish.



DUCHESSE DE BOURGOGNE

Vichte, BE | 6% | \$8.50

Tart meets malt in this classic
barrel-aged Flanders ale.



HOEGAARDEN

Hoegaarden, BE | 4.9% |
\$7

The definition of the witbier!
Floral, grassy, with spicy citrus.

GLASSWARE



13.5 oz

Tall Belgian Tulip



16 oz

American Pint



9.5 oz

Belgian Tulip

BOTTLE & CAN BEER

Westmalle Trappist Dubbel
Belgium | 7% | 11.2 oz | \$10

Westmalle Trappist Tripel
Belgium | 9.5% | 11.2 oz | \$10

Lindeman's Framboise (lambic)
Belgium | 2.5% | 12 oz | \$10

Wittekerke (witbier)
Belgium | 5% | 11.2 oz can | \$4

Girardin Gueuze (lambic blend)
Belgium | 5% | 12 oz | \$15

Budweiser (lager)
Missouri | 5% | 12 oz | \$3.50

Bell's Amber Ale
Michigan | 5.8% | 12 oz | \$6.50

Orval Trappist Ale (Belgian Pale Ale)
Belgium | 6.2% | 11.2 oz | \$10

Stone IPA
California/RVA | 6.9% | 12oz | \$6

Chimay Premiere (dubbel)
Belgium | 7% | 11.2 oz | \$10

Chimay Grand Réserve (strong dark)
Belgium | 9% | 11.2 oz | \$11

Bitburger Drive (NA)
Germany | .5% | 12 oz | \$5.50

LARGE FORMAT BEER

Bastogne Pale Ale
Belgium | 6% | 750 mL | \$23

Green Flash le Freak (Belgian Pale Ale)
California | 9.2% | 22oz | \$16

Goose Island Lolita (wild ale)
Chicago | 9% | 750 mL | \$28

The Bruery Rueuze (Gueuze)
California | 5.6% | 750 mL | \$30