



## White Wine

	Btl.	Gls.
Albariño, Nessa, Rias Baixas, '13, SP (bright, med. body)	36	10
Chardonnay, Guenoc, '12, CA (med. oak)	30	8
Chardonnay, Tentua Mazzolino, '12, IT (citrus, vanilla, dry, unoaked)	36	10
Muscadet, Chateau de la Chesnaie, '12, FR (crisp, dry, apple notes)	36	10
Pinot Grigio, Ca'Donini, '12, IT (crisp, dry)	30	8
Riesling, Frisk, '12, AUS (crisp, semi-sweet)	30	8
Riesling/Sauv. Blc., The Stump Jump, '11, AUS (light, dry)	33	9
Sancerre, Moulin des Vrillères, '12, FR (floral nose, Sauv. Blc)	48	13
Sauvignon Blanc, Sole Beech, '13, Marlborough, NZ (passionfruit, guava, grapefruit)	33	9
Sauvignon Blanc, Sivas-Sonoma, '13, CA (bright, citrus, herbaceous)	30	8
Viognier, White Knight, '11, CA (crisp, fresh)	30	8

## Rosé Wine

	Btl.	Gls.
Hecht & Banner, '13, FR (floral, cherry, gooseberry)	36	10
Tai Rosso, '13, IT (raspberries, soft, med. body)	28	8

## Red Wine

	Btl.	Gls.
Blend, Sexual Chocolate, '12, Napa CA (blackberries, dark cherries, chocolate, smooth finish)	56	15
Cabernet Sauvignon, "The Cab", Consentino, '12 CA (med. body)	36	10
Syrah/Petit Syrah/Zinfandel, Hey Mambo, '11 CA (ripe fruit)	30	8
Malbec, Aguaribay, '12 ARG (med.body, sweet spices)	30	8
Malbec, Allamand, '12, ARG (earthy)	30	8
Merlot, Morada, '12, CA (juicy, soft tannins, plum)	30	8
Pinot Noir, Pennywise, '11, CA (cherries, caramelized oak)	33	9
Tempranillo, Match Book, '10, CA (vanilla notes, dry, med. body)	44	12
Zinfandel, Leese Fitch, '12, CA (black cherry, nutmeg, vanilla)	33	9

## Sparkling Wine

	Btl.	Gls.
Rose, Domaine Chandon, NV, CA	41	11
Brut, Gruet, NV, N.M.	36	10
Prosecco, Adami, NV, IT	36	10
Brut, Francois Diligent, NV, FR	90	
Champagne, Pol Roger, NV, FR	100	

## Beer on Tap

Port City Optimal Wit, VA	7
Boulevard Tank 7 Saison, MO (10oz)	7
Bells Amber Ale, MI	7
Peak Organic Fresh Cut Pilsner, ME	7
Great Lakes Dortmunder Gold Lager, OH	7
Heavy Seas Loose Cannon IPA, MD	7
Oskar Blues Dale's Pale Ale, CO	6
Left Hand Nitro Milk Stout, CO	8
Schlafly Kolsch, MI	6
Seasonal Draught	8

## Bottle Beer

Port City Essential Pale Ale, VA	7
Crabbies Ginger Beer, UK	8
National Bohemian, MD (12oz. Can)	4
Affligem Blonde, BEL	9
Magners Irish Cider	6
Full Sail Session Lager, OR	6



## Signature Cocktails

## Classic Cocktails

### Special Fall Cocktails

**SHEEP IN WOLF'S CLOTHING 12**  
Captain Morgan Black Rum, Brandy, Apple,  
Lemon

**STRANGER THAN FIG-TION 13**  
Apple Brandy, Fig, Saison Syrup

**HIT THE MARK 13**  
Maker's Mark, Licor 43, Simple Syrup,  
Lemon, Flamed Orange Peel

**A HOT MAN IN UNIFORM 12**  
Hot Apple Cider, Captain Morgan Spiced  
Rum, Cinnamon Sugar Rim

**UP A CREEK 12**  
Jim Beam, Pumpkin Syrup, Sweet Vermouth

**AN ODD PEAR 12**  
Brandy, Pear, Saison Syrup, Lemon

### Hank's Favorites

**HANKY PANKY 12**  
Citrus vodka, limoncello  
& a splash of sparkling wine

**SHIVER ME TIMBERS 12**  
Maker's Mark, Maple, Salt, Bacon

**NANTUCKET MULE 11**  
Cinnamon Vodka, Cranberry Puree, Lemon,  
Cinnamon Clove Syrup, Ginger Beer

**I'M ON A BOAT 12**  
Muddled Lime, Falernum, Pineapple Juice,  
Captain Morgan Black Float

**MULLED WINE SERVED HOT 8**

**HEMINGWAY DAIQUIRI SERVED UP 12**  
10 Cane Rum, Luxardo Maraschino Liqueur,  
grapefruit juice & lime juice

**PISCO SOUR\* SERVED UP 12**  
Pisco, Lemon, Sugar, Egg White, Angostura

**DARK & STORMY SERVED OVER CRUSHED ICE 10**  
Gosling's Black Seal Rum, Goslings Ginger  
Beer & Fresh Lime Juice

**CAIPIRINHA SERVED OVER ICE 12**  
Cachaca, Lime, Sugar

### Rum Selections

Served Neat

**Angostura 1824, Trinidad 15**  
(Vanilla, Oak, Tobacco)

**Pyrat XO Reserve, Anguilla 12**  
(Rich, Orange, Light Spice)

**Barbancourt 5 Star Reserve Speciale, Haiti 8**  
(Smooth, Vanilla, Smoky Oak)

**Zacapa 23yr Solera, Guatemala 13**  
(Brown Sugar, Tropical Fruit, Molasses)

**Brugal 1888 10**  
(Dry, Oak, Vanilla)

\*NOTE: Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness. This  
notice must be posted by VA Law