



WINE MENU

BY THE GLASS

Rayun Chardonnay, Chile \$8

Aromatic and fruity with the perfect balance between freshness and acidity

Tenuta Santome Pinot Grigio, Italy \$10

Exotic fruits and delicate floral notes, finishes with minerality, no residual sugar

Tenuta Santome Prosecco Brut , Italy \$10

Pleasing acidity with hints of honeysuckle, made using the Charmat Method

Four Sisters Cabernet Sauvignon, Australia \$14

Herbs and spices on the nose, opening to bold berry and licorice flavors

Rouxvale Merlot, South Africa \$12

Ripe fruit flavors blend with earthy aromas of chocolate and coffee

BY THE CAN

Bridge Lane Chardonnay (12 oz), NY \$15

Stainless steel fermented leaving bright aromas of stone fruits and green apple

Bridge Lane Rose (12 oz), NY \$15

Cabernet-Franc based rose with bright fruit forward flavors

Pampelonne La Pêche (250 mL), CA \$8

A blend of fresh peach flavors, lime and honeysuckle blended with French wine



BEER AND CIDER MENU

Beale's Gold Lager, Bedford, Virginia \$8

Helles Lager style with sweet malty flavors and a hint of hops

Port City Optimal Wit 16 oz, Alexandria, Virginia \$10

Belgian-style white beer made with locally grown wheat, bright citrus flavors

RAR Naticoke Nectar IPA, Cambridge, MD \$10

65 IBU rating, bright grapefruit mixes well with bitter hopiness

Lost Rhino Rhino Chasers Pilsner, Ashburn, VA \$10

A robust German-style Pilsner mixing malt and floral flavors with a dry finish

Anxo District Dry Cider, Washington D.C. \$8

Dry and tannic with medium-bodied apple flavors; made with locally-sourced apples

Must be 21+ and show valid photo ID.

