

WINE

SPARKLING / ROSE

glass/bottle

Prosecco Dalla Balla Nob. Giuseppina Extra Dry <i>Veneto, Italy</i>	11/41
Cava Marfil Brut <i>Barcelona, Spain</i>	12/45
Sparkling Rosé Antonio Facchin <i>Veneto, Italy</i>	10/37
Moscato D'asti Cascinetta Vietti 2015 <i>Castiglione Falletto, Italy</i>	12/45
Syrah/Carignan Moulin De Gassac 'Guilhem' Rose 2015 <i>Languedoc Roussillon, France</i>	9/33

WHITE

Grechetto Settere 2014 <i>Orvieto, Italy</i>	9/33
Sauvignon Blanc Bayten 2016 <i>Constantia, South Africa</i>	11/41
Pinot Grigio Ramato Di Leonardo Gossip 2015 <i>Gonars, Italy</i>	11/41
Riesling Lucashof QbA 2015 <i>Forst, Germany</i>	9/33
Chardonnay Force of Nature 2014 <i>Paso Robles, California</i>	15/57
Viognier Tarara Monticello 2015 <i>Leesburg, Virginia</i>	17/56

RED

Pinot Noir Terrapin 2014 <i>Willamette Valley, Oregon</i>	13/49
Monastrell Flos de Pinoso 2013 <i>Alicante, Spain</i>	11/41
Malbec Finca Abril 2014 <i>Mendoza, Aregentina</i>	14/53
Pinotage Remhoogte 2014 <i>Stellenbosch, South Africa</i>	13/49
Tempranillo Reserva Lar de Paula 2009 <i>Rioja, Spain</i>	16/61
Shiraz The Game Reserve 2014 <i>Stellenbosch, South Africa</i>	12/45
Cabernet Sauvignon Dal Maso 2013 <i>Montebello Vicentino, Italy</i>	14/53
Zinfandel Hawk & Hunter 2013 <i>Healdsburg, California</i>	14/53

COCKTAILS

East of Eden <i>Belmont Vodka, strawberry, lemon, elderflower</i>	12
Lemongrass Martini <i>Bar Hill Gin, Lillet Blanc, lemongrass, lemon bitters</i>	15
Spring Thyme <i>The Botanist Gin, Chartreuse, celery, lime</i>	14
The Open Secret <i>Plymouth Gin, lime, apricot, grenadine</i>	13
Trade Winds <i>Espelon Tequila Reposado, peach, lime, cayenne honey</i>	12
The Call of the Wild <i>Espelon Tequila Reposado, peach, lime, cayenne honey</i>	12
In the Jungle <i>Plantation Rum, Combier, Green Chartreuse, passion fruit</i>	15
Magnolia's Old Fashioned <i>Old Overholt Rye, pineapple, cherry, Angostura Bitters</i>	12
Magnolia's New Fashioned 14 with Booker's <i>Elijah Craig Bourbon, candied pecan syrup, chicory-pecan bitters</i>	19
The Charleston <i>Breckenridge Bourbon, strawberry, lime, falernum</i>	16
Wild Horses <i>Rittenhouse Rye, Combier, Carpano Antica</i>	15

CLASSICS

French 75 <i>gin, lemon, sparkling wine</i>	15
Negroni <i>gin, Campari, Carpano Antica</i>	16
Mint Julep <i>whiskey, mint, sugar, lime</i>	12
Sazerac <i>rye, Peychaud's bitters, Absinthe</i>	16

BEER

Light, Crisp, Refreshing

DelMarVa Pure Pilsner 12oz 4.8% abv <i>Evolution Brewing Co. Salisbury, MD</i>	7
Majestic Mullet Krispy Kolsch 12oz 6% abv <i>Parkway Brewing Salem, VA</i>	7
Passion Fruit Kicker Ale 12oz 5.5% abv <i>Green Flash Brewing Co. San Diego, CA</i>	7
Dry Apple Cider 12oz 5% abv <i>Austin Eastciders, Austin, TX</i>	7

Floral, Citrus, Hoppy

Get Bent IPA 12oz 7.2% abv <i>Parkway Brewing Salem, VA</i>	7
Lot #6 Double IPA 12oz 8.5% abv <i>Evolution Brewing Co. Salisbury, MD</i>	9
Big Punisher Imperial IPA 12oz 8.5% abv <i>Jailbreak Brewing Co. Laurel, MD</i>	9
Jibe Session IPA 12oz 4% abv <i>Green Flash Brewing Co. San Diego, CA</i>	6

Malty, Bold, Roasty

Storm King Imperial American Stout 12oz 9.1% abv <i>Victory Brewing Co. Downing, PA</i>	9
Victory at Sea Coffee & Vanilla Porter 12oz 10% abv <i>Ballast Point, San Diego, CA</i>	7

Funky, Fruity, Hazy

Optimal Wit Witbier 12oz 4.9% abv <i>Port City, Alexandria, VA</i>	7
Shotgun Betty Hefeweizen 12oz 5.8% abv <i>Lonerider Brewing Co. Raleigh, NC</i>	6
Cellar Door Farmhouse Ale 12oz 6.6% abv <i>Stillwater Brewery, Stratford, CT</i>	9
Gaelic Red Ale American Amber 12oz 5.8% abv <i>Highland Brewing Co. Asheville, NC</i>	8

WINE

BY THE BOTTLE

Sparkling

Champagne Vorin-Jumel **90**
Champagne Valley, France

Rose

Garnacha / Syrah Sios Violes Velles 2015 **50**
Paso Robles, California

White

Semillon / Sauvignon Blanc L'école No.41 2012 **60**
Walla Walla, Washington

Gewürztraminer Zind Humbrecht 2013 **65**
Turckheim, France

Grüner Veltliner Rudi Pichler "Federspeil" 2013 **70**
Wachau, Austria

Kerner Abbazia di Novacella 2014 **75**
Alto Adige, Italy

Red

Pinot Noir Grochau Cellars "Commuter Cuvé" 2015 **55**
Willamette Valley, Oregon

Lemberger Ox Eye 2012 **48**
Staunton, Virginia

Cabernet Sauvignon Textbook 2014 **110**
Napa Valley, California

Old Vine Zinfandel Hartford Court 2013 **80**
Forestville, California

The Palm Lounge

The Palm Lounge at Magnolia's on King specializes in whiskey-centric, craft cocktails that focus on pre-prohibition techniques, recipes, and builds. We only utilize the finest spirits, wine, beer and ingredients available to us through the VA ABC and our vendors. Every cocktail is created one ingredient at a time, using only fresh, daily squeezed juices, house-made syrups, tinctures, and infusions. Our signature cocktails are our own personal riffs, creations, and recipes. Each one has been carefully created by one of our mixologists.



HAPPY HOUR

7 Days a Week

5:30-7:00

\$4 Daily Punch

\$5 Local Craft Beers

\$6 Select Wines

\$7 Bar Bites

WEEKLY SPECIALS

Sunday Supper

\$35 PER PERSON

3 Course Chef Tasting Menu

Wine Mondays

1/2 OFF ALL WINE BY THE BOTTLE

\$10 Cheese Plate with wine purchase

Two for 10 Tuesdays

\$10 BITES & BEER

select appetizer & local beer

Whiskey Wednesdays

1/2 OFF WHISKEY FLIGHTS

\$19 Shrimp & Grits, \$5 Pecan Pie with

whiskey purchase

Music & Mussels on Thursdays

LIVE MUSIC at 6:30 in the PALM LOUNGE

\$9 Mussels