

## WINE

### ROSE

glass/bottle

<b>Syrah/Carignan</b> Moulin De Gassac 'Guilhem' Rose 2015 <i>Languedoc Roussillon, France</i>	<b>9/33</b>
<b>Garnacha / Syrah</b> Sios Violes Velles 2015 Paso Robles, California	<b>50</b>

### WHITE

<b>Sauvignon Blanc</b> Bayten 2016 <i>Constantia, South Africa</i>	<b>11/41</b>
<b>Pinot Grigio</b> Ramato Di Leonardo Gossip 2015 <i>Gonars, Italy</i>	<b>9/33</b>
<b>Riesling</b> Lucashof QbA 2015 <i>Forst, Germany</i>	<b>9/33</b>
<b>Chardonnay</b> Force of Nature 2015 <i>Paso Robles, California</i>	<b>15/57</b>
<b>Vioignier</b> Tarara Monticello 2015 <i>Leesburg, Virginia</i>	<b>17/56</b>
<b>Semillon / Sauvignon Blanc</b> L'ecole No.41 2012 Walla Walla, Washington	<b>16/54</b>
<b>Gewürztraminer</b> Zind Humbrecht 2013 Turckheim, France	<b>17/57</b>
<b>Grüner Veltliner</b> Rudi Pichler "Federspeil" 2013 Wachau, Austria	<b>18/60</b>
<b>Kerner</b> Abbazia di Novacella 2014 Alto Adige, Italy	<b>75</b>

### RED

<b>Pinot Noir</b> Terrapin 2014 <i>Willamette Valley, Oregon</i>	<b>13/39</b>
<b>Malbec</b> Finca Abril 2014 <i>Mendoza, Argentina</i>	<b>14/42</b>
<b>Tempranillo Reserva</b> Lar de Paula 2009 <i>Rioja, Spain</i>	<b>16/48</b>
<b>Shiraz</b> The Game Reserve 2014 <i>Stellenbosch, South Africa</i>	<b>12/36</b>
<b>Cabernet Sauvignon</b> Dal Maso 2013 <i>Montebello Vicentino, Italy</i>	<b>14/42</b>
<b>Zinfandel</b> Hawk & Hunter 2013 <i>Healdsburg, California</i>	<b>14/42</b>
<b>Pinot Noir</b> Grochau Cellars "Commuter Cuvé" 2015 <i>Willamette Valley, Oregon</i>	<b>17/49</b>
<b>Lemberger</b> Ox Eye 2012 <i>Staunton, Virginia</i>	<b>14/42</b>
<b>Cabernet Sauvignon</b> Textbook 2014 <i>Napa Valley, California</i>	<b>23/69</b>
<b>Old Vine Zinfandel</b> Hartford Court 2013 <i>Forestville, California</i>	<b>80</b>

## COCKTAILS

<b>East of Eden</b> Belmont Vodka, strawberry, lemon, elderflower	<b>12</b>
<b>The Bouquet</b> Rose & Lavender Infused Gin, Lemon, Strega	<b>15</b>
<b>Spring Thyme</b> The Botanist Gin, Chartreuse, celery, lime	<b>14</b>
<b>The Open Secret</b> Plymouth Gin, lime, apricot, grenadine	<b>13</b>
<b>Trade Winds</b> El Dorado 3 Yr Rum, lime, St. Elizabeth Allspice Dram	<b>12</b>
<b>The Call of the Wild</b> Espelon Tequila Reposado, peach, lime, cayenne honey	<b>12</b>
<b>Rumspringa</b> El Dorado Rum, Watermelon, Mint Falernum	<b>15</b>
<b>Magnolia's Old Fashioned</b> Old Overholt Rye, pineapple, cherry, Angostura Bitters	<b>12</b>
<b>Magnolia's New Fashioned</b> 14 with Booker's 19 Elijah Craig Bourbon, candied pecan syrup, chicory-pecan bitters	<b>14</b>
<b>The Charleston</b> Breckenridge Bourbon, strawberry, lime, falernum	<b>16</b>
<b>Southern Hospitality</b> bourbon, peach, cinnamon, all spice	<b>15</b>

## CLASSICS

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

## BEER

Light, Crisp, Refreshing

<b>DelMarVa Pure Pilsner</b> 12oz 4.8% abv Evolution Brewing Co. Salisbury, MD	<b>7</b>
<b>Majestic Mullet Krispy Kolsch</b> 12oz 6% abv Parkway Brewing Salem, VA	<b>7</b>
<b>Dry Apple Cider</b> 12oz 5% abv Austin Eastciders, Austin, TX	<b>7</b>

Floral, Citrus, Hoppy

<b>Get Bent IPA</b> 12oz 7.2% abv Parkway Brewing Salem, VA	<b>7</b>
<b>Lot #6 Double IPA</b> 12oz 8.5% abv Evolution Brewing Co. Salisbury, MD	<b>9</b>
<b>Primal Pale Ale</b> 12oz 5% abv Evolution Brewing Co. Laurel, MD	<b>9</b>

Malty, Bold, Roasty

<b>Storm King Imperial American Stout</b> 12oz 9.1% abv Victory Brewing Co. Downing, PA	<b>9</b>
<b>Liquid Bliss Peanut Butter Porter</b> 12oz 6.1% abv Terrapin Beer Co. Athens GA	<b>7</b>

Funky, Fruity, Hazy

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

## SPARKLING WINE

glass/bottle

<b>Prosecco</b> Dalla Balla Nob. Giuseppina Extra Dry <i>Veneto, Italy</i>	<b>11/41</b>
<b>Cava</b> Marfil Brut Barcelona, Spain	<b>12/45</b>
<b>Sparkling Rosé</b> Antonio Facchin <i>Veneto, Italy</i>	<b>10/37</b>
<b>Moscato D'asti</b> Cascinetta Vietti 2015 <i>Castiglione Falletto, Italy</i>	<b>12/45</b>
<b>Champagne</b> Vorin-Jumel Champagne Valley, France	<b>90</b>

## SMALL PLATES

- Spicy Crab Dip** 14  
lump crab, Sriracha, sherry, Old Bay, cream cheese, toasted baguette, olive oil
- Farmer's Lunch** 18  
local cheeses & charcuterie, olives, whole grain mustard artisan bread
- Pulled Duck BBQ** 14  
wine braised duck, apple cider barbecue sauce, smoked gouda grits
- Deviled Eggs** 6  
cage free eggs, candied Berkshire bacon
- Stuffed Dates** 9  
Maytag blue cheese, smoked Berkshire bacon, duck fat ranch
- Fried Green Tomato** 10  
buttermilk marinated green tomatoes, remoulade
- Mussels** 9  
garlic, white wine, butter lemon, herbs, baguettes
- Crispy Squash Blossoms** 9  
stuffed with herbed chevre, cracked black pepper truffle vinaigrette

## 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

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