

## WINE

glass/bottle

### WHITE

glass/bottle

<b>Sauvignon Blanc</b> Bayten 2016 <i>Constantia, South Africa</i>	<b>11/41</b>
<b>Pinot Grigio</b> Zenato 2016 <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> Naked Mountain 2015 <i>Markham, Virginia</i>	<b>15/47</b>
<b>Viognier</b> Tarara Monticello 2015 <i>Leesburg, Virginia</i>	<b>17/56</b>
<b>Sauvignon Blanc</b> Stonestreet 2016 <i>Alexander Valley, California</i>	<b>16/54</b>
<b>Gewürztraminer</b> Zind Humbrecht 2013 <i>Turckheim, France</i>	<b>17/57</b>
<b>Grüner Veltliner</b> Rudi Pichler "Federspeil" 2013 <i>Wachau, Austria</i>	<b>18/60</b>
<b>Kerner</b> Abbazia di Novacella 2014 <i>Alto Adige, Italy</i>	<b>75</b>

### ROSE

<b>Syrah/Carignan</b> Moulin De Gassac 'Guilhem' Rose 2015 <i>Languedoc Roussillon, France</i>	<b>9/33</b>
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### RED

<b>Pinot Noir</b> Grochau Cellars "Commuter Cuvé" 2015 <i>Willamette Valley, Oregon</i>	<b>14/43</b>
<b>Stump Jump GSM Red (blend)</b> d'Arenberg 2013 <i>McLaren Vale Australia</i>	<b>12/38</b>
<b>Malbec</b> Trivento 2014 <i>Mendoza, Argentina</i>	<b>9/29</b>
<b>Tempranillo</b> Bodegas Volver, Single Vineyard <i>La Mancha, Spain</i>	<b>12/38</b>
<b>Meritage (blend)</b> Rappahannock Cellars 2015 <i>Virginia</i>	<b>16/49</b>
<b>Shiraz</b> The Game Reserve 2014 <i>Stellenbosch, South Africa</i>	<b>12/38</b>
<b>Sangiovese</b> La Spinetta Nero di Casanova 2013 <i>Tuscany, Italy</i>	<b>14/43</b>
<b>Cabernet Sauvignon</b> The Rule 2015 <i>North Coast, California</i>	<b>10/32</b>
<b>Zinfandel</b> Hawk & Hunter 2013 <i>Healdsburg, California</i>	<b>14/42</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 <b>with Booker's</b> 19 Elijah Craig Bourbon, candied pecan syrup, chicory-pecan bitters	<b>19</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>Oktoberfest</b> 12oz 6% abv Port City Brewing Co. Alexandria, VA	<b>7</b>
Floral, Citrus, Hoppy	
<b>Two Hearted Ale</b> 12oz 7.0% abv Bell's Brewery. Comstock MI	<b>9</b>
<b>Lot #6 Double IPA</b> 12oz 8.5% abv Evolution Brewing Co. Salisbury, 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>Porter</b> 12oz 6.1% abv Port City Brewing Company, Alexandria, VA	<b>7</b>
Funky, Fruity, Hazy	
<b>Optimal Wit Witbier</b> 12oz 4.9% abv Port City Brewing Company, Alexandria, VA	<b>7</b>
<b>Dry Hopped Cider</b> 12oz 5.5% abv Jack's Hard Cider, Pennsylvania	<b>7</b>

## SPARKLING WINE

glass/bottle

<b>Cava Brut Reserve</b> Dibon Catalonia, Spain	<b>10/40</b>
<b>Rosé Brut Pinot Noir</b> Juve y Camps <i>Penedes, Spain</i>	<b>9/36</b>
<b>Moscato D'asti</b> Cascinetta Vietti 2015 <i>Castiglione Falletto, Italy</i>	<b>11/44</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