

WINE

glass/bottle

WHITE

glass/bottle

Sauvignon Blanc Bayten 2016 <i>Constantia, South Africa (crisp, lemongrass, mineral)</i>	11/41
Pinot Grigio Zenato 2016 <i>Gonars, Italy (light, fruity, keylime, peach, green apple)</i>	9/33
Chardonnay Naked Mountain 2015 <i>Markham, Virginia (light oak, apple, pear)</i>	15/47
Chardonnay Lola 2015 <i>Sonoma Coast, California (tropical fruit, citrus, hint of oak)</i>	16/53
Gruner Veltliner Rudi Pichler "Felderspiel" 2013 <i>Turckheim, France (bright acidity, green apple, radish, arugula)</i>	17/57
Kerner Abbazia di Novacella 2014 <i>Alto Adige, Italy (crisp acidity, grapefruit, lemon, herb)</i>	17/57

ROSE

Syrah/Carignan Moulin De Gassac 'Guilhem' Rose 2015 <i>Languedoc Roussillon, France (berry, melon, herb pepper finish)</i>	9/33
---	-------------

RED

Pinot Noir Grochau Cellars "Commuter Cuvé" 2015 <i>Willamette Valley, Oregon (black cherry, warm spices, mineral)</i>	14/43
Stump Jump GSM Red (blend) d'Arenberg 2013 <i>McLaren Vale Australia (Grenache, Shiraz, Mouvedre)</i>	12/38
Malbec Zuccardi Series A <i>Mendoza, Argentina (plum, cherry, medium oak)</i>	9/29
Tempranillo Bodegas Volver, Single Vineyard <i>La Mancha, Spain (currant, espresso, licorice, mineral)</i>	12/38
Meritage (blend) Rappahannock Cellars 2015 <i>Virginia (blackberry sage, espresso medium oak)</i>	16/49
Shiraz The Game Reserve 2014 <i>Stellenbosch, South Africa (mulberry, black cherry, spicy finish)</i>	12/38
Sangiovese La Spinetta Nero di Casanova 2013 <i>Tuscany, Italy (medium body, blackberry, smooth tannins)</i>	14/43
Cabernet Sauvignon The Rule 2015 <i>North Coast, California (licorice, floral, toasty oak)</i>	10/32
Zinfandel Beran 2013 <i>California (cherry, sweet cedar, cranberry, medium bodied)</i>	14/42
Cabernet Sauvignon Quilt by Caymus 2015 <i>Napa Valley, California (full bodied, hints of plum, toasty oak)</i>	19/63



HOUSE CREATED COCKTAILS

East of Eden Belmont Vodka, strawberry, lemon, elderflower	13
Fall into Spring Barr Hill Gin, Liqueur 43 lemon, English cucumber	13
Smoke on the Water Rittenhouse Rye, lemon, oolong syrup, fernet	14
Hot Cider Toddy Elijah Craig Bourbon, hot apple cider, cinnamon lemon	12
The Call of the Wild Tequila Reposado, Mezcal, peach, lime, cayenne honey	12
Magnolia's Old Fashioned Old Overholt Rye, pineapple, cherry, Angostura Bitters	13
Magnolia's New Fashioned 15 with Booker's 19 Elijah Craig Bourbon, candied pecan syrup, chicory-pecan bitters	
Bronx Tale Ron Zacapa Aged Rum, Luxardo, Antica Carpano, brandied cherry	16
The Old Billy Baroo Roundstone Rye, elderflower, cherry lemon, optimal witbier	16
CLASSICS	
French 75 gin, lemon, sparkling wine	15
Negroni gin, Campari, Carpano Antica	16
Sloe Gin Fizz Virginia Navy Strength Gin, Plymouth Sloe Gin, Soda	12
Sazerac rye, Peychaud's bitters, Absinthe	16

BEER

Light, Crisp, Refreshing

DelMarVa Pure Pilsner 12oz 4.8% abv Evolution Brewing Co. Salisbury, MD	7
Oktoberfest 12oz 6% abv Port City Brewing Co. Alexandria, VA	7
Floral, Citrus, Hoppy	
Two Hearted Ale 12oz 7.0% abv Bell's Brewery. Comstock MI	9
Lot #6 Double IPA 12oz 8.5% abv Evolution Brewing Co. Salisbury, MD	9
Malty, Bold, Roasty	
Storm King Imperial American Stout 12oz 9.1% abv Victory Brewing Co. Downing, PA	9
Porter 12oz 6.1% abv Port City Brewing Company, Alexandria, VA	7
Funky, Fruity, Hazy	
Optimal Wit Witbier 12oz 4.9% abv Port City Brewing Company, Alexandria, VA	7
Dry Hopped Cider 12oz 5.5% abv Jack's Hard Cider, Pennsylvania	7

SPARKLING WINE

glass/bottle

Cava Brut Reserve Dibon Catalonia, Spain	10/40
Rosé Brut Pinot Noir Juve y Camps <i>Penedes, Spain</i>	9/36
Moscato D'asti Cascinetta Vietti 2015 <i>Castiglione Falletto, Italy</i>	11/44
Champagne Vorin-Jumel Champagne Valley, France	90

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.

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