FROM THE BAR

Terminally Chill | 12
Ginger infused Rhum, Giffard Apricot + lime

Heat of the Moment | 12
Blanco tequila, Ancho Reyes Verde, honey + lime

Blackbird | 12
Virginia bourbon, blackberry + lemon

Solita Mule | 11
Vodka, passionfruit, pineapple + ginger beer

Deadbeat Summer | 14
Pierre Ferrand Cognac, mango + lime

Good Vibrations | 13
Kola coconut nun, Lcor 43, cream + key lime

Shrub 75 | 9
Gin, house citrus shrub + sparkling wine

Don’t Stop Me Now (N/A) | 5
House grenadine, lime + Jritos Grapfruit soda

Frozen Cocktails | 12
Rotating offerings - ask your server!

Topo Chico Hard Seltzer Mystery Can | 5
We pick from four very tasty flavors for you

Waterbird Ranch Water | 8
Locally crafted with blanco tequila, lime +

Oriol Rossell Cava Brut | elegant | citrus zest | polished | $9

Oriol Rossell Cava Rosé Brut | lively | strawberry | juicy | 2020

Benjamin Taillandier “Six Roses” | round | red jolly rancher | showy | 2021

Alto De Montachuel “Vegas Altas” | cleansing | white flowers | sensual | 2020

Jaine | mellow | grassy | white pepper | 2020

Vincent Carême “Spring” | bright | gentle | honeyuckle | 2019

La Fage “Novellum” | perky | pineapple | powerful | 2020

La Closerie Des Lys | light-bodied | fresh cherry | structured | 2020

Michele Chiari | green | pomegranate | firm tannins | 2020

Bodega Garzón | grippy | dark fruit | earthy | 2020

Glentilly Estate | fleshy | black currant | cocoa | 2019

House Shooters
Chilled Limoncello | 8
made locally at Trial + Error distillery

CLASSIC COCKTAILS

House Shooters
Chilled Limoncello | 8
made locally at Trial + Error distillery

CLASSIC COCKTAILS

Manhattan
Gimlet
Bee’s Knees
Dark n Stormy
Martini
Paloma

BOTTLES + CANS

Miller Lite | 4
Coors Banquet | 4
Negra Modelo | 5
Stella Artois | 6
Kona Longboard Lager | 5
Three Notch’d Passionfruit Gose | 7
Hardwood Great Return IPA | 7
Elysian Space Dust IPA | 7
Hazy Little Thing IPA | 6
Athletic Upside Down N/A | 6

Pacifico | 6
4.4% | Mazatlan, MX

Virginia Beer Co | Freeverse IPA | 7
6.8% | Williamsburg, VA

Isley | Czech Pilsner | 7
5.9% | Richmond, VA

Founder’s | Solid Gold Lager | 5
4.4% | Grand Rapids, MI

Ardent | Wheat | 7
4.9% | Richmond, VA

Potter’s | Petit Cider | 8
4.2% | Charlottesville, VA

d’Achouffe | La Chouffe Golden Ale | 7
8 % | Achouffe, BEL

Brooklyn | Summer Ale | 7
5% | Brooklyn, NY

Alewerks | Superb IPA | 7
6.5% | Williamsburg, VA

Firestone Walker | Nitro Merlin Stout | 7
5.5% | Paso Robles, CA

Founder’s | Green Zebra Sour | 6
4.6% | Grand Rapids, MI

SPARKLING + ROSE

HAPPY HOUR

WELL DRINKS
highballs or shots made with house spirits

$4

HOUSE WINES
red, white, or rosé

$7

CLASSIC COCKTAILS
classic cocktails below

$7

DRAFT BEERS
draft beers listed below

$5

MONDAY - FRIDAY 5 – 7 PM