



BAR OFFERINGS

MOCKTAILS

PEACHY KEEN–Ginger beer and peach puree with a peach slice and mint. \$5

BOUJEE SHIRLEY TEMPLE–Muddled Luxardo cherries and simple syrup, soda water, and Luxardo cherry syrup. Garnished with Luxardo cherries. \$6

VIRGINIA CUCUMBER GIMLET–Club soda, muddled cucumber, lime juice and simple syrup over crushed ice. Garnished with a cucumber ribbon. \$6

SOBER STRAWBERRY MULE–Ginger beer, fresh lime juice, fresh cucumber, honey, and strawberry puree. Garnished with a cucumber ribbon. \$6

FAUXSÈ–Peach juice, lemon juice, lime juice, white grape juice, peach puree, and strawberry puree blended with ice. Garnished with a fresh peach slice. \$6

BEER-TAILS

WOOZY-WEISS–Draft heffeweiss spiked with peach or cherry liqueur. \$10

COLA-WEISS–German tradition of mixing draft dunkelweiss with cola. \$10

BEER'S KNEES–Aviator gin, lemon juice, and honey mixed with the draft heffeweiss. Garnished with a lemon. \$12

FRENCH GUARD–St. Germain elderflower liqueur, lemon juice, ginger beer and a dash of bitters mixed with the draft heffeweiss. \$12

COCKTAILS

HAUS-INFUSED CUCUMBER MARTINI–Fresh cucumber, simple syrup, Haus cucumber infused Rocktown vodka, St. Germain elderflower liqueur, and a squeeze of lime juice shaken then strained into a chilled martini glass. Garnished with a fresh cucumber ribbon. \$10

AVIATION–Aviation American gin, Luxardo cherry liqueur, Rothman & Winter crème de Violette, and fresh lemon juice chilled then strained into a champagne coup. Garnished with a Luxardo cherry. \$12

FROSÈ–Ava Grace Rosè and Absolute peach vodka blended with peach juice, white grape juice, lemon juice, lime juice, peach puree, and strawberry puree. Garnished with a fresh peach slice and mint. \$10

HAUS-INFUSED GARDEN BLOODY MARY–Fresh garden vegetable Haus-infused Rocktown vodka shaken with Haus-made bloody mary mix then poured in a pepper blend rimmed highball glass. Garnished with fresh celery, green olives, and a carrot stick. \$10

PEACH WHISKEY SOUR–Woodford Reserve bourbon, Rothman & Winter peach liqueur, lemon juice, simple syrup, and an egg white shaken then strained over ice. Garnished with an orange twist. \$10



NEW BIER OFFERINGS

STIEGEL JAHRGANGSBIER 2015- SONNENKÖNIG II-AUSTRIA- Limited edition release from the Stiegl brewery consisting of a tequila barrel aged double wit beer. 750mml-\$45

WERNESGRÜNER-PILSNER-GERMANY- Smooth crisp and refreshing with floral and hop aromas. 11.2oz- \$6

AYINGER JAHRHUNDERT-100TH ANNIVERSARY BIER-GERMANY- A golden-yellow color with a slightly flowery yeast, honey-ish aroma, tastes a little spicy and is full-bodied in initial taste, mild before swallowing and soft with a refined sparkle and fades with a well-balanced hint of bitterness. 16.9oz-\$9

AYINGER OKTOBERFEST-MARZEN-SEASONAL- GERMANY- Rich, amber-golden color. Deep, inviting, malty nose and bready, wonderful flavor that's an ode to barley. Medium to big body, with a touch of warming alcohol on the finish. Soft dryness from long maturation. 16.9oz-\$9

BROEGEL BOCK BEER-DARK LAGER-BELGIUM- This full-bodied, well-balanced beer displays toasted malt and hop aromas with crisp and fruity notes and a smooth aftertaste. 11.2oz-\$6

BOCHOLT BELGIUM LAGER-BELGIUM- Pale lager with an aroma of toasted malt, yeast, and grassy hops. Light, crisp, and a little dry with a balanced sweet malt and hoppy finish. 11.2oz-\$6.50

BOOT TREAD BELGIAN AMBER ALE-BELGIUM- A well-balanced ale brewed with a fresh cascade of saaz hops, biscuit malts, moderate bitterness, and a touch of roasted caramel in the finish. 11.2oz-\$6.50

CHIMAY RED-BROWN ALE-BELGIUM- This copper-colored ale boasts flavors of apricots, brown sugar and nutmeg. 11.2oz-\$14

CHIMAY DORÉE-GOLD TRAPPIST ALE-BELGIUM- Mild and light in taste, with floral aromas and a slight hint of smoked malt and a touch of bitterness. The taste is set by hops, a dash of lemon (citrus) and coriander. 11.2oz-\$14

LINDEMAN'S STRAWBERRY LAMBIC-BELGIUM- Lindeman's first new fruited lambic in over a decade. The complex sweetness of the fruit matches perfectly with the sourness of lambic, resulting in a unique balanced marriage of sweet and sour. 11.2oz-\$14

LINDEMAN'S CUVÉE RENÈ-OUDE GEUEZE-BELGIUM- Glowing golden color, cider-like, winey palate; reminiscent, perhaps, of bubbly dry vermouth but with a more complex and natural flavor. It's very dry, appetizing and energizing, but some tasters do find gueuze to be demanding the first time they taste it due to the sour and acidic flavors that make it so unique. 750ml-\$25