

Ramparts Tavern & Grill



Proudly serving Alexandria since 1978

We are committed to maintaining a safe environment and using the highest safety standards. In efforts to make this current life easier & in support of our small business we are offering additional takeout & delivery menu options. Online orders are now available for easy curbside pickup.

RAMPARTS SEASONAL COCKTAILS!

(In-house or for takeout & delivery) (Takeout bottles make two cocktails):

SPIKED PEAR GIN COCKTAIL

Gin, pear juice, spiced pear simple syrup, lemon juice, cardamom bitters, fresh pear and thyme \$8 | \$15

THE O'HARA

Bourbon, chocolate bitters, simple syrup and an orange twist \$8 | \$15

CRANBERRY-ORANGE MARGARITA

Silver tequila, tripled sec, fresh lime juice, cranberry juice, orange twist, fresh cranberries and orange segments \$8 | \$15

WHITE PEAR SANGRIA

Chardonnay, lemon liqueur, simple syrup, fresh lemon juice, fresh apple & pear \$9 | \$17

APPLE BOURBON

Bourbon, cranberry juice, maple cranberry simple syrup, club soda, cranberries, rosemary \$8 | \$15

WINTER SPIKED WARMERS!

RAMPARTS MULLED CIDER

Hot apple cider mulled with orange, clove, cinnamon, and apple pie moonshine \$9.50

PUMPKIN SPICE HOT COCOA

Hot cocoa with pumpkin spice syrup, vanilla vodka, and crème de cacao \$9.50

IRISH HOT CHOCOLATE

Hot cocoa, Baileys Irish Cream, and Irish whiskey \$9.50

NUTS & BERRIES COFFEE

Raspberry liqueur, Irish Cream, and Frangelico with coffee \$9.50

RUMCHATA COFFEE

RumChata, Kahlua, salted caramel simple, coffee \$9.50

LUNCH & DINNER MENU

STARTERS

CHICKEN WINGS

Chicken wings baked with our house seasoning then fried, tossed with a choice of hot sauce, BBQ sauce, Cajun dry rub, or Jamaican jerk dry rub \$12.50

JD MINI BURGERS

Angus beef mini burgers* grilled, topped with Provolone, sautéed onions, and pickle chip on mini sweet challah buns, side of Jack Daniel's glaze \$10.99

SHRIMP KICKERS

Half pound of blackened shrimp sautéed in a *SPICY* Gator sauce with white wine and garlic, over bacon cheddar cheese grits \$13.99

QUESADILLA

Grilled chicken, melted cheddar-jack cheese and pico de gallo in a crispy flour tortilla with guacamole & sour cream \$12.50

PORK BELLY "BURNT ENDS"

Bite size pork belly dry rubbed and slow smoked, basted in sauce, and smoked some more, finished in the fryer and tossed in barbecue sauce \$11.50

SMOKED ARTICHOKE & CRAB DIP

Jumbo lump crab, artichoke hearts and three cheeses baked in our smoker and served with rosemary-garlic focaccia and "everything" crackers \$12.99

JALAPENO CHEESE BOMBS

Shredded jack, Swiss, smoked Gouda, and parmesan cheese, with minced jalapenos rolled into little balls and deep fried with sweet-hot mustard sauce \$9.99

BBQ PORK NACHOS

A pile of tortilla chips with house smoked pulled pork, shredded cheddar & jack cheese, black beans, BBQ sauce drizzle, pico de gallo, guacamole, and sour cream \$12.50

SOUPS AND SALADS

SOUP OF THE DAY \$4.50 cup | \$5.99 bowl

BEEF CHILI \$4.50 cup | \$5.99 bowl

FRENCH ONION SOUP \$6.50

TOMATO BISQUE \$4.50 cup | \$5.99 bowl

SIGNATURE COBB SALAD

Grilled and sliced lemon pepper chicken breast, hearts of palm, hard-boiled egg, sliced avocado, bacon, diced tomato, julienne red onion & crumbled goat cheese, with a side of Dijon vinaigrette \$14.99

BLACKENED SALMON SALAD

Eight ounce hand cut salmon* filet seasoned with our blackening spices and grilled, served over crisp romaine with fresh avocado, black beans, cucumber, pico de gallo, and julienne carrots with lemon herb vinaigrette \$17.99

CHARLESTON CHICKEN SALAD

Grilled chicken over fresh spinach, diced tomatoes, julienne red onion, hard-boiled egg, and bleu cheese, served with a side of warm bacon vinaigrette \$14.99

20% Gratuity will be added
to parties of 5 or more

STONE'S STEAK SALAD

Marinated beef medallions*, artichoke hearts, grape tomatoes & hearts of palm, topped with crispy fried onion strings over romaine & mesclun lettuce with a creamy horseradish dressing on the side \$16.99

CLASSIC CAESAR SALAD

Chopped romaine tossed in our house made Caesar dressing, parmesan, and garlic croutons \$9.99

HOUSE SALAD

Mixed greens with grape tomatoes, cucumber, herb croutons, and shredded cheddar cheese. Served with your choice of salad dressing \$5.50 small / \$8.99 large

Add to your salad:

Chicken breast \$5.49 | Beef medallions* (4) \$7.49 |
Shrimp (8) \$7.99 | 8oz farm raised salmon* \$8.99
Vegan Beyond Burger \$7.99

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Dressings: Red Wine Vinaigrette, Dijon Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Horseradish Dressing, Bacon Vinaigrette, Lemon Herb Vinaigrette

SANDWICHES & BURGERS

PULLED PORK BARBECUE

House smoked pulled pork tossed in BBQ sauce or tangy Carolina sauce, topped with coleslaw & fried onion strings, on a soft potato Kaiser roll \$10.99

BOURBON CHICKEN BRIOCHE

Grilled chicken breast, bourbon glaze, pepper jack cheese, bacon, fried onion strings, lettuce, tomato, and sweet-hot mustard on a onion brioche bun \$11.99

CRAB & CUCUMBER

4oz lump crab cake pan seared & broiled, topped with thin sliced cucumber, lettuce, tomato and a spicy remoulade on potato Kaiser \$14.99

VEGGIE WRAP

Chopped sauteed smoked Brussels with sauteed mushroom & onion, roasted red bell pepper, and lettuce with balsamic drizzle, goat cheese, and avocado spread \$11.99

NEW YORK ON RYE

Herb brined corned beef house smoked and shaved, with sauerkraut, Swiss cheese and 1000 island on marble rye and cooked on the griddle 11.99

CALIFORNIA CLUB

Triple decker with sliced turkey, black forest ham, bacon, Swiss cheese, lettuce, and tomato, with avocado mayo on toasted multigrain bread \$10.99

All come with choice of one side: Hand cut fries, slaw, baked beans, mixed fruit, pasta salad, potato chips

Upgraded sides: Cajun sweet potato wedges +\$3, today's vegetable +\$2, sautéed spinach +\$3, Brussels sprouts +\$3, mac-n-cheese +\$2, house salad +\$4

SIGNATURE BURGER

Eight ounce 100% Angus beef burger* with peppercorn demi-glace, smoked Gouda, sautéed mushroom, fried onion strings and sweet-hot mustard spread, on an onion Brioche roll \$14.99

ANGUS BEEF BURGER

Eight ounce 100% Angus beef burger* \$12.50

TURKEY BURGER or BEYOND BURGER

Seasoned 7oz ground turkey burger or vegan Beyond burger \$11.99

Add cheese: (each \$1.25)

American | Swiss | Blue | Provolone
Pepper-Jack | Cheddar | Smoked Gouda | Goat Cheese

Add some toppings: (each 75¢)

Bacon | Mushrooms | Sauteed Bell Peppers
Guacamole | Jalapenos | Beef Chili | Sautéed Onion
Sauerkraut

Add a sauce or spread: (each 50¢)

BBQ Sauce | Jack Daniel's Glaze | Sweet-Hot Mustard
Avocado Mayo | 1000 Island | Peppercorn Demi Glace

ENTREES

BISTRO STEAK

Grilled teres major* (a cut of beef that is as lean and tender as filet), sliced and finished with a crack peppercorn demi-glace, served with horseradish mashed potatoes and green beans \$21.99

SALMON WITH CUCUMBER DILL

Sustainable Scottish farm raised salmon* filet grilled and topped with a cucumber dill sauce over a couscous lentil salad and smoked brussels sprouts \$22.99

BARBECUE RIBS

Award winning slow roasted pork barbeque ribs, finished on the grill with our house BBQ sauce, and served with hand cut fries and cole slaw
Half Rack \$17.99 | Full Rack \$24.99

CREOLE SHRIMP & PORK BELLY

Eight tiger shrimp sautéed with chopped house smoked pork belly, tomatoes, onions, mushrooms, bell peppers, and garlic with our SPICY gator sauce, white wine and a splash of cream, plated around wild rice pilaf \$19.99

LUMP CRAB CAKES

Two 4oz colossal lump crab cakes, pan seared and brushed with lemon butter, served with Cajun sweet potato wedges, green beans and a spiced remoulade \$24.99
(One crab cake available for lunch open-3pm \$15.99)

JACK PORK CHOPS

Two pork chops* grilled and topped with our Jack Daniel's glaze, served with cheddar-scallion mashed potatoes and green beans \$19.99
(One chop available for lunch open-3:00pm \$12.99)

MUSHROOM RAVIOLI

Wild mushroom ravioli sautéed with fresh spinach, pancetta, mushrooms, tomato, and onions in a sherry-parmesan cream sauce, topped with parmesan cheese \$15.99
(Add 6 shrimp - \$6 Add Chicken - \$5.49)

PENNE WITH CHICKEN

Grilled diced chicken with sautéed artichoke, spinach, tomato, onion, and bacon, finished with a roasted garlic & lemon sauce and tossed with penne pasta and parmesan cheese \$16.99
(Add 6 shrimp - \$5.99)

ROASTED TURKEY

Traditional house roasted white & dark meat turkey with mashed potatoes, green beans, cornbread stuffing, gravy and cranberry sauce \$15.99

SATURDAY & SUNDAY BRUNCH

Saturday and Sunday Open-3:00pm

APPLE CRUMBLE WAFFLE

Belgian waffle topped with our warm apple pie filling, graham cracker crumbles, powdered sugar, and whipped cream, served with maple syrup \$10.99

FRENCH TOAST WITH STRAWBERRY SAUCE

Thick brioche dipped in a cinnamon-vanilla egg batter, served with a side of strawberry sauce, served with breakfast potatoes and choice of bacon or sausage, sprinkled with powdered sugar \$10.99

JACK DANIEL'S STEAK & EGGS

Three petit filet medallions*, blackened and grilled, finished with our Jack Daniel's glaze and served with two eggs* any style and breakfast potatoes \$13.99

HUEVOS RANCHEROS

Two eggs* any style, seasoned ground beef, black beans, pico de gallo, jalapenos, shredded cheddar & jack cheese, guacamole and sour cream, over a fried flour tortilla \$12.99

SMOKED CORNED BEEF HASH

House smoke corned beef, chopped & griddle cooked with diced potatoes, onions, and house seasoning, topped with two sunny side up eggs* and béarnaise sauce \$11.99

BRUNCH GRILLED SALMON

4oz salmon* filet grilled, topped with two sunny side up eggs* and our hollandaise sauce, served over mesclun greens with grape tomatoes and diced fried pancetta \$13.99

SIMPLE EGG BREAKFAST

Your choice of two or three eggs* any style, choice of sausage links or bacon, and served with breakfast potatoes and toast (white, whole wheat, multigrain, or English muffin) \$7.99 (2 egg) / \$9.99 (3 egg)

BUILD YOUR OWN OMELET

Three egg* omelet with your choice of four ingredients, served with fruit and a side of breakfast potatoes \$10.99

Omelet Choices: Bacon, ham, sausage, pancetta, onion, tomato, mushroom, green bell pepper, scallion, roasted red bell pepper, artichoke, spinach, jalapenos, cheddar, pepper jack, American, Swiss, smoked gouda, goat cheese, bleu cheese

TRADITIONAL EGGS BENEDICT

Two poached eggs*, Canadian bacon, over a toasted English muffin, topped with house hollandaise sauce served with breakfast potatoes \$10.99

FILET BENEDICT

Petite beef* filets grilled, topped with poached eggs* and house made béarnaise sauce over a toasted English muffin and served with breakfast potatoes \$13.99

CHESAPEAKE BENEDICT

Two mini crab cakes and béarnaise sauce over poached eggs* and a toasted English muffin and served with breakfast potatoes \$14.99

SIDES

One egg* \$2.00

One pancake \$3.50

Plain waffle \$7.00

Bacon (3 pieces) or sausage (2 pieces) \$2.50

Breakfast potatoes \$2.00

Fresh fruit \$2.50

Toast or English muffin \$2.00

SODAS & BEVERAGES

Bottled Beverages:

Old Fashioned Sodas \$4 (ask what we have)

Dominion Root Beer \$3.75

Saratoga Sparkling Water \$3.50

Saratoga Still Water \$3.50

Juice \$3.75:

Orange, Cranberry, Pineapple, Apple, Grapefruit

Fountain Soda: \$3 (Free Refills)

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist,

Lemonade, Orange Crush,

House Brewed Iced Tea

KIDS MENU \$7

All with choice of potato chips, apple sauce or fries

GRILLED CHEESE

CHICKEN FINGERS

CHICKEN & CHEESE QUESADILLA

NOODLES WITH BUTTER & PARMESAN

BBQ CHICKEN SANDWICH

PULLED PORK SANDWICH

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Wine & Cocktails

**25% off ALL
WINE BOTTLES**

WHITE WINE GLASSES (6oz & 9oz)

Stella Pinot Grigio (Italy) \$7.50 | \$11.25

Allan Scott Sauvignon Blanc (New Zealand) \$8.50 | \$12.75

M.A.N. Vintners Chenin Blanc (South Africa) \$7.50 | \$11.25

Clean Slate Riesling (Germany) \$7.50 | \$11.25

J. Lohr Chardonnay (California) \$8.50 | \$12.75

Belleruche Rosé (France) \$8.50 | \$12.75

Cavit Lunetta Prosecco Split (Italy) \$8.00

Francois Montand Brut Split (France) \$9.00

RED WINE GLASSES (6oz & 9oz)

Angeline Pinot Noir (California) \$8.00 | \$12.00

High Note Malbec (Argentina) \$8.50 | \$12.75

Charles Smith Velvet Devil Merlot (Wash.) \$7.50 | \$11.25

Murphy Goode Homefront Red (California) \$8.00 | \$12.00

Belleruche Grenache-Syrah (France) \$8.50 | \$12.75

J Lohr Cabernet (California) \$9.00 | \$13.50

WHITE WINE BOTTLES

Pinot Gris/Grigio, Chenin Blanc, White Blend

Stella Pinot Grigio (Sicily, IT) \$27

Zenato Pinot Grigio (Veneto, IT) \$32

Solena Pinot Gris (Willamette Valley, OR) \$30

MAN Vintners Chenin Blanc (Paarl, SA) \$32

M. Chapoutier Belleruche White Blend (Rhône, FR) \$27

Sauvignon Blanc, Viognier, Riesling

Allan Scott Sauvignon Blanc (Marlborough, NZ) \$32

White Haven Sauvignon Blanc (Marlborough, NZ) \$35

White Hall Viognier (Monticello, VA) \$32

Clean Slate Riesling (Mosel, GER) \$30

Chardonnay

Chateau Ste. Michelle (Columbia Valley, WA) \$35

Michael Pozzan (Russian River Valley, CA) \$37

Joel Gott Unoaked chardonnay (North Coast, CA) \$35

J. Lohr (Monterey County, CA) \$34

Moscato, Prosecco, Rose, Sparkling

Annalisa Moscato (Spumante, IT) \$28

Marsuret Prosecco (Veneto, IT) \$48

M. Chapoutier Belleruche Rose (Rhône, FR) \$32

Santa Julia Sparkling Rose (Mendoza, ARG) \$44

Korbel Brut (Sonoma Valley, CA) \$25

GH Mumm Napa Brut Champagne (Reims, FR) \$45

Veuve Clicquot Champagne (Reims, FR) \$90

RED WINE BOTTLES

Pinot Noir, Merlot

Angeline Pinot Noir (Santa Rosa, CA) \$32

A To Z Pinot Noir (Newberg, OR) \$37

Sonoma Cutrer Pinot Noir (Sonoma, CA) \$40

Charles Smith Velvet Devil Merlot (WA) \$30

Milbrandt Merlot (Columbia Valley, WA) \$38

Syrah, Shiraz,

Ghostrunner (Central Valley, CA) \$28

Boom Boom Syrah (WA) \$37

Insurrection Shiraz-Cabernet (South East, AUS) \$40

Vinaceous Snake Charmer Shiraz (South, AUS) \$44

Tempranillo, Malbec

Paso a Paso Tempranillo (La Mancha, SP) \$38

Terrazas Malbec (Mendoza, ARG) \$30

Don Miguel Gascon Malbec (Mendoza, ARG) \$30

Zinfandel, Blend, Other Red

Terra d'Oro Zinfandel (Amador County, CA) \$42

Ridge Zinfandel (Sonoma, CA) \$40

Murphy Goode Homefront Red Blend (CA) \$36

Villa Santa Red Blend (Alentejo, PORT) \$30

French Red

Le Grand Cabernet/Shiraz (Minervois) \$35

Jos. Drouhin Pinot Noir (Burgundy) \$45

Chat de Parenchere Superior (Bordeaux) \$48

St Cosme Cotes du Rhone Syrah (Rhône V) \$44

Belleruche Grenache-Syrah (Rhône, Fr) 34

Italian Red

Ruffino Chianti Classico (Tuscany) \$38

Caparzo Sangiovese (Tuscany) \$32

Villadoria Nebbiolo (Piedmont) \$45

Gran Passione Rosso (Veneto) \$44

Cabernet

J. Lohr Seven Oaks (Paso Robles, CA) \$35

Silver Peak (North Coast, CA) \$37

Robert Mondavi Napa (Napa Valley, CA) \$50

Elizabeth Spencer (Napa Valley, CA) \$63

Trefethen (Napa Valley, CA) \$75

Beer List

LAGER

Abita Amber	Louisiana	12oz	4.5%	\$5.75
Brooklyn Lager	New York	12oz	5.2%	\$5.75
Devils Backbone Vienna	Virginia	12oz	5.2%	\$6.25
Dos Equis Amber	Mexico	12oz	4.7%	\$5.50
Full Sail Session Lager	Oregon	12oz	5.1%	\$5.75
Modelo Especial	Mexico	12oz	4.4%	\$5.50
Narragansett	New York	16oz	5.0%	\$5.75
Pabst Blue Ribbon	Illinois	16oz	4.7%	\$4.75
Pacifico	Mexico	12oz	4.8%	\$6.50
Peroni	Italy	12oz	5.1%	\$5.75
Red Stripe	Jamaica	12oz	4.7%	\$5.75
Sam Adams	Boston	12oz	4.9%	\$6.00
Sam Smith Original Lager	England	18oz	5.0%	\$10.00
Shiner Bock	Texas	12oz	4.4%	\$6.00
Stella Artois	Belgium	14.9oz	5.0%	\$6.00
St. Pauli Girl	Germany	12oz	4.9%	\$5.75

PILSNER

Beck's	Germany	12oz	5.0%	\$5.75
Carlsberg	Denmark	11.2oz	5.0%	\$5.75
Eggenberg	Austria	12oz	5.1%	\$6.25
Labatt Blue Light	Canada	12oz	4.0%	\$5.25
Mama's Little Yella Pils	Colorado	12oz	5.3%	\$6.25

WHEAT BEER

Blue Moon	Colorado	12oz	5.4%	\$5.50
Erdinger Hefeweizen	Germany	12oz	5.3%	\$6.75
Port City Optimal Wit	Virginia	12oz	6.0%	\$7.00
Weihenstephaner	Germany	12oz	5.4%	\$7.25
Wittekerke	Belgium	11.2oz	5.0%	\$7.25

RED ALE

Anderson V. Boont Amber	California	12oz	5.8%	\$5.75
Evolution Exile	Maryland	12oz	5.9%	\$7.50
Oskar Blues G'Knight	Colorado	12oz	8.7%	\$10.25

PALE ALE

Lag. Little Sumpin' Sum	California	12oz	7.3%	\$6.75
Magic Hat #9	Ireland	12oz	4.5%	\$6.50
New Belgium Day Blazer	California	12oz	4.8%	\$5.75
O'Connor Canyon Pale Ale	Virginia	12oz	5.5%	\$7.50
Oskar Blues Dales Pale Ale	Colorado	12oz	6.5%	\$6.75
Sierra Nevada	California	12oz	5.6%	\$6.50

IPA

3 Stars Ghost	DC	12oz	5.7%	\$7.50
Anderson V. Hop Ottin	California	12oz	7.0%	\$5.75
Ballast Point Grapefruit Sculpin	California	12oz	7.0%	\$9.00
Bear Republic Racer 5	California	12oz	7.0%	\$7.25
Dogfish Head 90 M. IPA	Delaware	12oz	9.0%	\$8.00
Firestone Easy Jack	California	12oz	4.5%	\$6.75
Founders All Day IPA	Michigan	12oz	4.7%	\$7.00
Heavy Seas Double Cannon	Maryland	12oz	9.5%	\$9.50
Jai Alai	Florida	12oz	7.5%	\$7.50
Port City IPA	Virginia	12oz	6.3%	\$6.00
Sierra Nevada Torpedo Extra	California	16oz	7.2%	\$6.75
Stone IPA	California	12oz	6.9%	\$6.25
Two Roads Honeyspot	Connecticut	12oz	6.0%	\$9.50
Victory HopDevil	Pennsylvania	12oz	6.7%	\$6.00

BROWN ALE

Boddingtons	England	16oz	4.7%	\$7.50
Brooklyn Brown	New York	12oz	5.6%	\$5.75
Newcastle	England	12oz	4.7%	\$6.00

ALE

Avery White Rascal	Colorado	12oz	8.5%	\$9.50
Boulevard Tank 7	DC	12oz	6.0%	\$7.25
DC Brau Public Ale	Colorado	12oz	5.2%	\$6.00
Fat Tire Ale	Virginia	12oz	5.9%	\$7.50

STOUT

Left Hand Milk Stout	Colorado	12oz	6.0%	\$6.25
Sam Smith Oatmeal Stout	England	18oz	5.0%	\$10.00
Troegs Java Head Stout	Pennsylvania	12oz	7.5%	\$7.25

PORTER

Deschutes Black Butte	Oregon	12oz	5.2%	\$6.75
Evolution Lucky 7	Maryland	12oz	5.8%	\$7.75
Founders Porter	Michigan	12oz	6.5%	\$6.50
Oskar Blues Hotbox	Colorado	12oz	6.5%	\$7.25

CIDER & FRUIT

Abita Purple Haze	Louisiana	12oz	4.2%	\$6.25
Austin Eastciders Original	Texas	12oz	5.0%	\$7.00
Angry Orchard Apple	Ohio	12oz	4.2%	\$6.75
Magners	Vermont	12oz	5.1%	\$6.00
Stella Cidre	Belgian	12oz	4.5%	\$6.50
Strongbow	England	14.9oz	5.0%	\$6.50

BELGIAN

Chimay Blue	Ale	11.2oz	9.0%	\$14.00
Chimay Red	Ale	11.2oz	7.0%	\$12.00
Delirium Tremens	Ale	12oz	8.5%	\$12.00
Hoegaarden	Ale	11.2oz	4.9%	\$6.25
Westmalle Trappist	Triple	25oz	9.5%	\$25.00
Wittekerke	Wheat	11.2oz	5.0%	\$7.25

GLUTEN FREE

Angry Orchard Apple	Ohio	12oz	4.2%	\$6.75
Magners	Ireland	12oz	4.5%	\$6.50
Strongbow	England	14.9	5.0%	\$6.50
Truly Sparkling Grapefruit	Massachusetts	12oz	5.0%	\$6.75

OTHER

Budweiser
Bud Light
Bud Light Lime
Coors Light
Corona
Corona Light
Heineken
Mich Ultra
Miller Lite
Erdinger Non-Alcoholic
O'Doul's Non-Alcoholic

DRAFT BEER

Beer of The Month
Stone IPA
Seasonal -Rotating Draft
Featured Cider Beer
Featured Local Draft
Featured Wheat Beer
Guinness Stout
Miller Lite
Port City Pale Ale
Stella Artois
Troegs - Rotating Draft
Yuengling Lager