

# 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. Available now are online orders for easy curbside pickup.

## BAR TO-GO!

- 25% off ALL bottles of wine
- Six pack mixed craft beer \$24
- Six pack Miller Lite \$14
- Six Pack Port City IPA \$24
- Devils Backbone Cocktail Cans \$5



## RAMPARTS COCKTAILS TO-GO!

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

### BLACKBERRY LEMONADE MARGARITA

Tequila, blackberry liquor, triple sec and lemonade with fresh blackberries \$8 | \$14

### VODKA PEACH TEA

Citron Vodka, peach iced tea, and fresh raspberries \$8 | \$14

### KENTUCKY LEMONADE

Kentucky bourbon, lemonade, blackberry liquor, and lemon wedge \$9 | \$16

### SUMMER RUM PUNCH

Dark Rum, Bacardi White Rum, Amaretto Disaronno, cranberry juice, orange juice, pineapple juice, and fresh berries \$8 | \$14

### BLOODY MARY

Vodka with our spicy bloody Mary mix, olives, lemon and celery sticks \$7 | \$12

# 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 \$11.99

### 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 \$9.99

### SHRIMP KICKERS

Half pound of blackened shrimp sautéed in a *SPICY* Gator sauce with white wine and garlic, over bacon cheddar cheese grits \$12.99

### QUESADILLA

Grilled chicken, melted cheddar-jack cheese and pico de gallo in a crispy flour tortilla with guacamole & sour cream \$11.99

### 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 \$10.99

### 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 \$11.99

### 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 \$8.99

### 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 \$11.99

## SOUPS AND SALADS

SOUP OF THE DAY \$3.99 cup | \$5.99 bowl

BEEF CHILI \$3.99 cup | \$5.99 bowl

FRENCH ONION SOUP \$5.99

TOMATO BISQUE \$3.99 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 \$13.99

### BLACKENED SALMON SALAD

Eight ounce 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 \$16.99

### 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 \$13.99

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 \$15.99

### 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 4.99 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

\* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

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 cole slaw & fried onion strings, served on a soft potato Kaiser roll \$9.99

## 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 \$10.99

## CRAB & CUCUMBER

4oz lump crab cake pan seared & broiled, topped with thin sliced cucumber, lettuce, tomato and a spicy remoulade on potato Kaiser \$13.99

## VEGGIE WRAP

Chopped sauteed smoked brussels with sauteed mushroom & onion, roasted red bell pepper, and lettuce with balsamic drizzle, goat cheese, and avocado spread \$10.99

## 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 \$9.99

## 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\* \$11.99

## TURKEY BURGER or BEYOND BURGER

Seasoned 7oz ground turkey burger or vegan Beyond burger \$10.99

### 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 \$20.99

## 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 \$20.99

## 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 \$16.99 | Full Rack \$23.99

## 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 \$18.99

## 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 \$23.99  
(One crab cake available for lunch open-3pm \$14.99)

## JACK PORK CHOPS

Two pork chops\* grilled and topped with our Jack Daniel's glaze, served with cheddar-scallion mashed potatoes and green beans \$18.99  
(One chop available for lunch open-3:00pm \$11.99)

## MUSHROOM RAVIOLI

Wild mushroom ravioli sautéed with fresh spinach, pancetta, mushrooms, tomato, and onions in a sherry-parmesan cream sauce, topped with parmesan cheese \$14.99  
(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 \$15.99  
(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 \$14.99 | Family size (for 4) \$32

# 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 \$8.99

## FRENCH TOAST WITH STRAWBERRY SAUCE

Thick brioche dipped in a cinnamon-vanilla egg batter, served with a side of strawberry sauce and served with breakfast potatoes and choice of bacon or sausage, sprinkled with powdered sugar \$9.99

## 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 \$12.99

## 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 \$11.99

## SMOKED CORNED BEEF HASH

House smoke corned beef, chopped & griddle cooked with diced potatoes, onions, and house seasoning, topped with two sunny up eggs\* and béarnaise sauce \$10.99

## BRUNCH GRILLED SALMON

4oz salmon\* filet grilled, topped with two sunny side up egg\* and our hollandaise sauce, served over mesclun greens with grape tomatoes and diced fried pancetta \$12.99

## 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) \$6.99 (2 egg) / \$7.99 (3 egg)

## BUILD YOUR OWN OMELET

Three egg\* omelet with your choice of four ingredients, served with fruit and a side of breakfast potatoes \$9.99

**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 \$9.99

## 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 \$12.99

## CHESAPEAKE BENEDICT

Two mini crab cakes and béarnaise sauce over poached eggs\* and a toasted English muffin and served with breakfast potatoes \$13.99

## 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 \$3.00

Saratoga Still Water \$3.00

Juice: \$3.50

Orange, Cranberry, Pineapple, Apple, Grapefruit

Fountain Soda: \$2.50 (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

\* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.



# Wine & Cocktails

## RAMPARTS CLASSIC COCKTAILS

### WHISKEY CHERRY COLD SMOKE

Bulleit Rye whiskey over a jumbo cherry wood smoked maraschino ice cube and an orange twist \$12

### POMEGRANATE LIME MULE

Fresh squeezed lime juice with vodka, pomegranate juice and a splash of honey simple syrup shaken over ice and topped with ginger beer \$9.50

### BLACKBERRY LEMONADE MARGARITA

Tequila, blackberry liquor, triple sec and lemonade, shaken and served over ice in a salt rimmed glass \$9

### PURPLE LEMON DROP

Fresh squeezed lemon juice, Absolut Citron, and lavender simple syrup, in a martini glass with a lemon twist \$10.50

### SALTED CARAMEL MARTINI

Vanilla vodka, Baileys Irish Cream, Kahlua, salted caramel syrup & splash of cream, in a martini glass \$10

(Wines by the glass listed on cover page)

## 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

**Ken Forrester Petit** Chenin Blanc (Stellenbosch, 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

**25% off ALL  
WINE BOTTLES**

## 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,

**Lot 96 Petite Sirah** (Sonoma, CA) \$25

**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

**Writer's Block Zinfandel** (Lake 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

**Chateau Du Pintey** (Bordeaux) \$44

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

Italian Red

**Ruffino Chianti Classico** (Tuscany) \$38

**Caparzo Sangiovese** (Tuscany) \$32

**Villadoria Barbera** (Piedmont) \$45

**Gran Passione Rosso** (Veneto) \$44

Cabernet

**Tom Gore** (Central & North Coast, CA) \$30

**The Originals** (Columbia Valley, WA) \$ 32

**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

<b>Abita Amber</b>	Louisiana	12oz	4.5%	\$5.75
<b>Brooklyn Lager</b>	New York	12oz	5.2%	\$5.75
<b>Devils Backbone Vienna</b>	Virginia	12oz	5.2%	\$6.25
<b>Dos Equis Amber</b>	Mexico	12oz	4.7%	\$5.50
<b>Full Sail Session Lager</b>	Oregon	12oz	5.1%	\$5.75
<b>Landshark Lager</b>	Florida	12oz	4.7%	\$5.00
<b>Modelo Especial</b>	Mexico	12oz	4.4%	\$5.50
<b>Narragansett</b>	New York	16oz	5.0%	\$5.75
<b>Pabst Blue Ribbon</b>	Illinois	16oz	4.7%	\$4.75
<b>Pacifico</b>	Mexico	12oz	4.8%	\$6.50
<b>Peroni</b>	Italy	12oz	5.1%	\$5.75
<b>Red Stripe</b>	Jamaica	12oz	4.7%	\$5.75
<b>Sam Adams</b>	Boston	12oz	4.9%	\$6.00
<b>Sam Smith Original Lager</b>	England	18oz	5.0%	\$10.00
<b>Shiner Bock</b>	Texas	12oz	4.4%	\$6.00
<b>Stella Artois</b>	Belgium	14.9oz	5.0%	\$6.00
<b>St. Pauli Girl</b>	Germany	12oz	4.9%	\$5.75

## PILSNER

<b>Beck's</b>	Germany	12oz	5.0%	\$5.75
<b>Carlsberg</b>	Denmark	11.2oz	5.0%	\$5.75
<b>Eggenberg</b>	Austria	12oz	5.1%	\$6.25
<b>Hardywood</b>	Virginia	12oz	5.2%	\$6.50
<b>Labatt Blue Light</b>	Canada	12oz	4.0%	\$5.25
<b>Mama's Little Yella Pils</b>	Colorado	12oz	5.3%	\$6.25

## WHEAT BEER

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

## RED ALE

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

## PALE ALE

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

## IPA

<b>3 Stars Ghost</b>	DC	12oz	5.7%	\$7.50
<b>Anderson V. Hop Ottin</b>	California	12oz	7.0%	\$5.75
<b>Ballast Point Grapefruit Sculpin</b>	California	12oz	7.0%	\$9.00
<b>Bear Republic Racer 5</b>	California	12oz	7.0%	\$7.25
<b>Dogfish Head 90 M. IPA</b>	Delaware	12oz	9.0%	\$8.00
<b>Firestone Easy Jack</b>	California	12oz	4.5%	\$6.75
<b>Founders All Day IPA</b>	Michigan	12oz	4.7%	\$7.00
<b>Flying Dog Snake Dog</b>	Maryland	12oz	7.1%	\$5.75
<b>Heavy Seas Double Cannon</b>	Maryland	12oz	9.5%	\$9.50
<b>Jai Alai</b>	Florida	12oz	7.5%	\$7.50
<b>Lagunitas Maximus</b>	California	12oz	8.2%	\$6.50
<b>Oskar Blues G'Knight</b>	Colorado	16oz	8.7%	\$10.25
<b>Port City IPA</b>	Virginia	12oz	6.3%	\$6.00
<b>Sierra Nevada Torpedo Extra</b>	California	16oz	7.2%	\$6.75
<b>Stone IPA</b>	California	12oz	6.9%	\$6.25
<b>Sweet Water Goin' Coastal</b>	Georgia	12oz	6.1%	\$6.75
<b>Two Roads Honeyspot</b>	Connecticut	12oz	6.0%	\$9.50
<b>Victory HopDevil</b>	Pennsylvania	12oz	6.7%	\$6.00

## BROWN ALE

<b>Boddingtons</b>	England	16oz	4.7%	\$7.50
<b>Brooklyn Brown</b>	New York	12oz	5.6%	\$5.75
<b>Newcastle</b>	England	12oz	4.7%	\$6.00
<b>Not My Job</b>	Virginia	12oz	5.0%	\$6.50

## ALE

<b>Avery White Rascal</b>	Colorado	12oz	5.6%	\$5.75
<b>Boulevard Tank 7</b>	Colorado	12oz	8.5%	\$9.50
<b>DC Brau Public Ale</b>	DC	12oz	6.0%	\$7.25
<b>DC Brau Public Ale</b>	Colorado	12oz	5.2%	\$6.00
<b>Fat Tire Ale</b>	Virginia	12oz	5.9%	\$7.50
<b>Old Ox Golden Ale</b>				

## STOUT

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

## PORTER

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

## CIDER & FRUIT

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

## BELGIAN

<b>Chimay Blue</b>	Ale	11.2oz	9.0%	\$14.00
<b>Chimay Red</b>	Ale	11.2oz	7.0%	\$12.00
<b>Delirium Tremens</b>	Ale	12oz	8.5%	\$12.00
<b>Hoegaarden</b>	Ale	11.2oz	4.9%	\$6.25
<b>Piraat</b>	IPA	11.2oz	10.5%	\$12.00
<b>Westmalle Trappist</b>	Triple	25oz	9.5%	\$25.00
<b>Wittekерke</b>	Wheat	11.2oz	5.0%	\$7.25

## GLUTEN FREE

<b>Angry Orchard Apple</b>	Ohio	12oz	4.2%	\$6.75
<b>Magners</b>	Ireland	12oz	4.5%	\$6.50
<b>Omission Lager</b>	Oregon	12oz	4.6%	\$5.75
<b>Omission Pale Ale</b>	Oregon	12oz	5.8%	\$6.25
<b>Strongbow</b>	England	14.9	5.0%	\$6.50
<b>Truly Sparkling Grapefruit</b>	Massachusetts	12oz	5.0%	\$6.75

## OTHER

<b>Budweiser</b>				
<b>Bud Light</b>				
<b>Bud Light Lime</b>				
<b>Coors Light</b>				
<b>Corona</b>				
<b>Corona Light</b>				
<b>Heineken</b>				
<b>Michelob</b>				
<b>Mich Ultra</b>				
<b>Miller Lite</b>				
<b>Erdinger Non-Alcoholic</b>				
<b>O'Doul's Non-Alcoholic</b>				

## DRAFT BEER

<b>Beer of The Month</b>				
<b>Stone IPA</b>				
<b>Old Bust Head -Rotating Draft</b>				
<b>Featured Cider Beer</b>				
<b>Featured Local Draft</b>				
<b>Featured Wheat Beer</b>				
<b>Guinness Stout</b>				
<b>Miller Lite</b>				
<b>Port City Pale Ale</b>				
<b>Stella Artois</b>				
<b>Troegs - Rotating Draft</b>				
<b>Yuengling Lager</b>				