

CRAFT Local, Regional and Seasonal DRAFT

Flying Dog Brewery

Numero Uno Agave Cerveza 6

Frederick, MD

Color: Golden. Palate: Easy drinking lager. Brewed with agave and citrus.

4.9 % ABV, 20 IBU

Big Oyster Brewery Solar Power Witbier 6.50

Rehoboth Beach, DE

Belgian Witbier. Brewed with fresh oranges and coriander, then cold steeped with the zest from those oranges.

Light and easy to enjoy.

5.9% ABV

Mispillion River Brewing

Pineapple Express IPA 6.50

Milford, DE

Milkshake style IPA. Palate: Made with fresh pineapple and dry hopped with El Dorado, Citra and Motueka.

7.5 % ABV, 25 IBU

Atlas Brew Works Ditrict Common Lager 6

Washington, DC

Color: Pale. Nose: Czech Saaz hops. Palate: Well-balanced, crisp lager with fruity ale notes. Fermented using lager yeast at temperatures common to ale fermenting.

5.1% ABV, 20 IBU

Peabody Heights Brewery Astrodon IPA 6.50

Baltimore, MD

Named after Maryland's state dinosaur.

Hazy IPA. Nose: Citrus. Palate: Double dry hopped with Citra, Galaxy and Vic Secret. Low in bitterness. Burst of flavor with notes of guava, grapefruit and passion fruit.

7% ABV, 50 IBU

Evolution Craft Brewing BrutAle DriPA 6.50

Berlin, MD

Color: Slightly hazy with light champagne color. Palate:

Light body IPA with bubbly effervescence – conditioned with hops. Dry champagne-like finish.

6% ABV

4 oz tasting of any craft brew on tap...\$2

CRAFT Local and Regional**BOTTLE / CAN****Flying Dog *Bloodline* Blood Orange Ale 6**

Frederick, MD

Nose: Rye and caramel. Palate: Blood orange peel and puree / ABV: 7% IBU: 40

Dogfish Head *Seaquench* Session Sour Ale 6

Rehoboth Beach, DE

Nose: Spiced Citrus and lime. Palate: Tart, refreshing and crisp lime followed by a touch of salt – sweet malt on the finish / ABV: 4.9% IBU: 10

Monument City Brewing *Penchant* Pils 6

Baltimore, MD

Influenced by classic German and Czech styles. Earthy, herbal hop character. Clean finish. / ABV: 4.5%

Manor Hill Brewing *Farmhouse Ale* Gristette 6.25

Ellicott City, MD

Color: Straw. / Nose: Tropical fruit and lemongrass. / Palate: Light. Juicy citrus fruit, subtle hops and dry finish. / ABV: 4.7%

RAR *Groove City* Hefeweizen 6.50

Cambridge, MD

Nose: Clove. Palate: Banana, wheat and clove – light body / ABV: 5.4%

Dogfish Head *American Beauty* Pale Ale 6.50

Rehoboth Beach, DE

Color: Orange / amber. Nose: Subtle almond cherries, citrus, orange, honey and malt. Palate: Lingering honey with citrus. Warming, light, sweet and bitter. / ABV: 6.5% IBU: 50

Fin City *Weedline* EZ IPA 6

Ocean City, MD

Session IPA / Nose: Grassy and herbal. Palate: Light body / ABV: 4.2% IBU: 42

Dogfish Head 60 minute IPA 6

Rehoboth Beach, DE

Nose: Hops, pine, citrus. Palate: Hops and crisp finish / ABV: 6% IBU: 60

Big Oyster Brewery *Noir et Bleu* Belgian Tripel 9Rehoboth Beach, DE **16 oz**

Nose: Dried blueberries and black tea. Palate: Appeals to both wine and beer drinkers. Lighter body. Subtle punch / ABV: 9%

CRAFT Local and Regional

BOTTLE / CAN

Oliver Brewing Company Forearm Smash

Double IPA 6.75

Baltimore, MD

Full bodied and dry hopped with Simcoe and Mosaic. /

ABV: 8%

Evolution Craft Rise Up Stout 6.50

Salisbury, MD *limited*

Nose: Local organic coffee. Palate: Full body, rich, dark,

balanced and roasty / ABV: 7% IBU: 40

Seasonal Features

limited availability

Honor Brewing Company Golden Ale 5

Chantilly, VA

Nose: Herb and citrus. Palate: Clean, smooth and full bodied.

Herbal and citrus tones from the hops. Malt on the finish. /

ABV: 4.9% IBU: 17

Flying Fish Tradewinds Tropical Wheat 8.75

Somerdale, NJ

16 oz

Nose: Passionate fruit and guava. Palate: Fruity tropical wheat.

ABV: 5.7% IBU: 8

more bottled beers ...

miller lite 4	coors light 4
bud light 4	natural light 2.75
corona light 5	natty boh 2.75
budweiser 4	yuengling lager 4
modelo 5	stella artois 5
o'douls n/a 4	michelob ultra
	<i>pure gold</i> 4.25
miller high life 2.75 <i>limited</i>	
bold rock VA apple cider (GF) 6 <i>limited</i>	

all ages...

fountain:

pepsi

diet pepsi

mist twist

lemonade

ginger ale

bottle

san pellegrino sparkling water 4⁵⁰

bottled still water 3

maine root organic ginger brew 4

maine organic root beer 4

freshly brewed:

traditional black iced tea 3.⁵⁰

organic green iced tea 3.⁵⁰

organic fair trade dark roast coffee 3.⁵⁰

decaf coffee 3.⁵⁰

espresso 3.⁵⁰

cappuccino 4

latte 4

Wine Flights

tastings of three (3) wines per flight

in pursuit of balance...

A collection of blends – an art in wine making.

Blends offer wine lovers creative twists
on their favorite flavor profiles.

white \$22

b / g

Torres Viña Sol 30 / 8

Spain

Color: Clear, bright gold. Nose: Crisp with lemon and floral notes. Palate: Clean, savory palate with delicate fruit acidity.
garnacha blanca * parellada

Castello D'Alba Blanca Reserva 40 / 11

Portugal

Nose: Mineral balanced with tropical and citrus fruits, white wild flowers and hints of oak. Palate: Full and creamy.
Fresh. Long finish.

codega do larinho * rabigato * viosinho

Murietta's Well The Whip 47 / 13

California

Nose: Magnolia blossom, lychee and dried lime peel. Palate: Rich and full body. Buttery with acidity. Well balanced.

semillion * chardonnay * sauvignon blanc
orange muscat * muscat canelli * viognier

red \$22

Row Eleven *The Magician* 42 / 12

California

Nose: Ripe black cherries and light oak. Palate: Dark red fruit, smoky oak and spice. Complex flavors, yet crisp and easy to drink.

cabernet dorsa * petite syrah * shiraz * petite verdot

Insurrection Wines *Red* 30 / 8

Australia

Nose: Ripe red fruit. Palate: Rich red fruit, plum and chocolate. Toasty oak and spice. Powerful structure.

shiraz * cabernet

Precept Wine *Pendulum* 42 / 12

Washington

Nose: Black cherry and toasted oak. Palate: Plum, clove and raspberry. Balanced with notes of chocolate on the long finish.

cabernet sauvignon * petit verdot * syrah *
merlot * cabernet franc

white **b / g**

J Lohr Riesling, CA	30 / 8
Cortefresca Pinot Grigio, Italy	30 / 8
d'Arenberg <i>The Hermit Crab</i> Viognier, AU	42 / 12
Natura Sauvignon Blanc, Chile (organic)	30 / 8
Glazebrook Sauvignon Blanc, NZ (marlborough)	38 / 10
Cape Mentelle	
Semillon Sauvignon Blanc, Australia	34 / 9
Beronia Verdejo, Spain	34 / 9
Piccini <i>Memoro</i> Bianco, Italy	34 / 9
50% viognier * 20% chardonnay 20% vermentino * 10% pecorino	
Les Charmes Chardonnay	42 / 11
France / Macon-Lugny / <i>single vineyard</i>	
Black Stallion Chardonnay, CA (Napa)	38 / 10
Rutherford Ranch <i>Reserve</i> Chardonnay, CA	54 / 15
Fleurs de Prairie	
Côtes de Provence Rosé, France	40 / 11

red **b / g**

Flor de Campo Pinot Noir, CA	48 / 13
Toad Hollow Merlot, CA	40 / 11
Barossa Valley Estate Shiraz, AU	34 / 9
Chateau Haut Plantey Bordeaux, France	44 / 12
Natura Carmenere, Chile (organic)	30 / 8
Piccini <i>Memoro Rosso</i> , Italy	34 / 9
40% primitivo * 30% montepulciano 20% nero d'avola * 10% merlot del veneto	
Achaval-Ferrer Malbec, Argentina	48 / 13
Peraj Petita, Blend, Spain	50 / 14
garnacha * tempranillo * merlot * syrah	
Primus, Blend, Chile	48 / 13
cabernet * carmenere * syrah * merlot	
Purple Heart, Blend, CA (napa)	48 / 13
Bonterra Cabernet Sauvignon, CA (organic)	38 / 10
Black Stallion Cabernet Sauvignon, CA (napa)	54 / 15
Alexander Valley <i>Temptation</i> Zinfandel, CA	34 / 9
Klinker Brick Old Vine Zinfandel, CA	48 / 13

limited sparkling selections

Dom Perignon Brut, France	256
Veuve Cliquot Grand Dame 1998	339

sparkling

Charles de Fere Cuvee Jean Louis, France (split)	9
DaLuca Prosecco (split)	9
St. Hilaire Blanc de Blanc Brut, France	38
Veuve Cliquot Brut Yellow Label, France	88
Pol Roger, France	80

Visiting Wines...

rotating selection of
tasty vintages and varietals

Offered by the bottle – in limited quantities – while our supplies last.

Sokol Blosser Pinot Gris 42

Oregon (Willamette Valley)

Nose: Apple, fig, citrus and spice giving way to mineral and earth. Palate: Firm, focused structure paired with lush creaminess. Stainless steel fermentation / three weeks.

Streicker Sauvignon Semillon 45

Australia

Nose: White pear, brioche and citrus zest. Hints of gooseberry and snow pea. Palate: Crisp with mineral and floral aromatics. Delicate mouth feel with natural acid and French oak. Long finish with vanilla pod, currents and graphite.

Shannon Ridge High Elevation Chardonnay 34

California

Color: Light gold. Nose: Notes of green apple and citrus. Palate: Pear, green apple, melon and citrus followed by lightly toasted coconut, oak and caramel. Long, juicy finish.

d'Arenberg *The Custodian* Grenache 45

Australia

Color: Black forest berries, woody spices and earth – then bright raspberry, blueberry and floral notes. Palate: Red fruit, stewed rhubarb and cranberry-like acidity. Vibrant tannins. Rich and round.

Barossa Valley Estate blend / GSM 38

Australia

Color: Ruby red. Nose: Fragrant violet with a burst of red berries. Palate: Berries followed by smooth and velvet texture. Hint of black pepper on the finish. Blend: Grenache / Shiraz / Mourvedre (GSM)

Cambria Estate Syrah 48

California

Color: Opaque ruby red. Nose: Coffee, cocoa and vanilla. Palate: Dark fruit / blackberries and blueberries followed by coffee, cocoa and vanilla. Full body.

Hardy's Oomoo Cabernet Sauvignon 40

Australia

Nose: Black currant, mint, chocolate and dry herbs. Palate: Sweet vanilla oak and dark fruits. Tannins create structure and long finish.