

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

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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 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

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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

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
Landshark Lager	Florida	12oz	4.7%	\$5.00
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
Hardywood	Virginia	12oz	5.2%	\$6.50
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
Wittekерke	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 Breaker	California	12oz	4.8%	\$5.75
O'Connor Canyon Pale Ale	Virginia	12oz	5.5%	\$7.50
Old Ox Alpha Ox	Virginia	12oz	4.5%	\$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
Flying Dog Snake Dog	Maryland	12oz	7.1%	\$5.75
Heavy Seas Double Cannon	Maryland	12oz	9.5%	\$9.50
Jai Alai	Florida	12oz	7.5%	\$7.50
Lagunitas Maximus	California	12oz	8.2%	\$6.50
Oskar Blues G'Knight	Colorado	16oz	8.7%	\$10.25
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
Sweet Water Goin' Coastal	Georgia	12oz	6.1%	\$6.75
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
Not My Job	Virginia	12oz	5.0%	\$6.50

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
Old Ox Golden Ale	Colorado	12oz	6.0%	\$6.25

STOUT

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

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
Piraat	IPA	11.2oz	10.5%	\$12.00
Westmalle Trappist	Triple	25oz	9.5%	\$25.00
Wittekерke	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
Omission Lager	Oregon	12oz	4.6%	\$5.75
Omission Pale Ale	Oregon	12oz	5.8%	\$6.25
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
Michelob
Mich Ultra
Miller Lite
Erdinger Non-Alcoholic
O'Doul's Non-Alcoholic

DRAFT BEER

Beer of The Month
Stone IPA
Old Bust Head -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