

Ramparts Tavern & Grill



Proudly serving Alexandria since 1978

Thank you for your business! We continue to be committed to maintaining a safe space for our beloved guests and staff. Online orders are available for easy contactless curbside pickup & delivery.

SEASONAL COCKTAIL LIST

(In-house or for takeout & delivery):

SMOKY ORANGE OLD FASHIONED

Bulleit Bourbon, house-smoked dark cherry, orange bitters, sweet vermouth, simple syrup, and an orange twist \$13

FAIRLINGTON SANGRIA

Pear puree, apple cider, merlot, apple brandy, orange bitters, shaken over ice with fresh apple and fresh orange \$11

HOT BOURBON CIDER

Hot apple cider, bourbon, orange bitters, squeeze fresh lemon juice, cinnamon & brown sugar with fresh orange \$11

PUMPKIN SPICE COFFEE

Irish cream, coffee liquor, pumpkin spice, coffee, whipped cream, cinnamon nutmeg sprinkle \$10

HOT RUM PUNCH

Hot apple cider, Captain Morgan spiced rum, honey simple syrup, cranberry juice, cinnamon stick and a dash of Angostura bitters \$11

SMOKED JALAPEÑO MARGARITA

House-infused smoked jalapeno silver tequila, triple sec, fresh lime juice, splash of orange juice, agave syrup, sweet & sour mix, fresh jalapenos with chipotle salt rim & lime wedge \$12

BLOOD ORANGE APEROL SPRITZ

Aperol, sparkling wine, blood orange juice, and a candied orange slice \$11

FRENCH 77

Gin, St. Germaine, orange bitters, sparkling rosé, fresh lemon juice, and edible rose petals \$12

Wines by The Glass & Bottles

WHITE WINE GLASSES (6oz & 9oz)

Stella Pinot Grigio (Italy) \$7.50 | \$11.25
Allan Scott Sauvignon Blanc (New Zealand) \$9.50 | \$14.00
M.A.N. Vintners Chenin Blanc (South Africa) \$7.50 | \$11.25
Clean Slate Riesling (Germany) \$8.25 | \$12.25
J. Lohr Chardonnay (California) \$9.00 | \$13.50
Belleruche Rosé (France) \$9.00 | \$13.50

Cavit Lunetta Prosecco Split (Italy) \$10.00
Francois Montand Brut Split (France) \$11.00

WHITE WINE BOTTLES

Pinot Gris/Grigio, Chenin Blanc, Blend

Stella Pinot Grigio (Sicily, IT) \$28
Solena Pinot Gris (Willamette Valley, OR) \$50
M.A.N. Vintners Chenin Blanc (Paarl, SA) \$30
M. Chapoutier Belleruche White Blend (Rhône, FR) \$27

Sauvignon Blanc, Viognier, Riesling

Allan Scott Sauvignon Blanc (Marlborough, NZ) \$38
White Haven Sauvignon Blanc (Marlborough, NZ) \$40
San Simeon Viognier (California) \$44
Clean Slate Riesling (Mosel, GER) \$30

Chardonnay

Chateau Ste. Michelle (Columbia Valley, WA) \$35
Joel Gott Unoaked chardonnay (North Coast, CA) \$35
J. Lohr (Monterey County, CA) \$35

Moscato, Prosecco, Rose, Sparkling

Annalisa Moscato (Spumante, IT) \$36
Marsuret Prosecco (Veneto, IT) \$48
M. Chapoutier Belleruche Rosé (Rhône, FR) \$35
Santa Julia Sparkling Rose (Mendoza, ARG) \$44
Korbel Brut (Sonoma Valley, CA) \$38
GH Mumm Napa Brut Champagne (Reims, FR) \$75

RED WINE GLASSES (6oz & 9oz)

Angeline Pinot Noir (California) \$9.50 | \$14.00
High Note Malbec (Argentina) \$9.00 | \$13.50
Charles Smith Merlot (WA) \$8.00 | \$12.00
Murphy Goode Red Blend (CA) \$8.75 | \$13.00
Belleruche Grenache-Syrah (France) \$9.00 | \$13.50
J. Lohr Cabernet (California) \$10.00 | \$15.00

RED WINE BOTTLES

Pinot Noir, Merlot

Angeline Pinot Noir (Santa Rosa, CA) \$38
A To Z Pinot Noir (Newberg, OR) \$45
Charles Smith Velvet Devil Merlot (WA) \$31

Syrah, Shiraz

Boom Boom Syrah (WA) \$37
St. Cosme Cotes du Rhone Syrah (Rhône V) \$50
Belleruche Grenache-Syrah (Rhône, Fr) \$35

Tempranillo, Malbec

Paso a Paso Tempranillo (La Mancha, SP) \$38
High Note Malbec (Mendoza, ARG) \$35
Don Miguel Gascon Malbec (Mendoza, ARG) \$43

French & Italian Red

Chat de Parenchere Superior (Bordeaux) \$48
St. Cosme Cotes du Rhone Syrah (Rhône V) \$50
Belleruche Grenache-Syrah (Rhône, Fr) \$35
Caparzo Sangiovese (Tuscany) \$32
Gran Passione Rosso (Veneto) \$40

Zinfandel, Blends, Cabernet

Ridge Zinfandel (Sonoma, CA) \$75
Murphy Goode Homefront Red Blend (CA) \$34
Belleruche Grenache-Syrah (Rhône, Fr) \$35
J. Lohr Seven Oaks Cabernet (Paso Robles, CA) \$40
Silver Peak Cabernet (North Coast, CA) \$37
Robert Mondavi Napa Cabernet (Napa, CA) \$70

Beer Draft, Bottles, Cans & Seltzer

ON DRAFT

Feature Draft of the month	TBD	14oz	TBD	TBD
Featured Cider	TBD	14oz	TBD	TBD
Featured Local Draft	TBD	14oz	TBD	TBD
Featured Wheat Beer	TBD	14oz	TBD	TBD
Bell's 2 Hearted	Michigan	14oz	7.0%	\$7.75
Denizens Pilsner	Maryland	14oz	4.9%	\$7.75
Guinness Stout	Ireland	14oz	4.2%	\$8.25
Miller Lite	Wisconsin	14oz	4.2%	\$5.75
Port City Pale Ale	Virginia	14oz	5.5%	\$7.00
Stella Artois (can)	Belgium	14oz	5.0%	\$7.50
Troegs Perpetual IPA	Pennsylvania	14oz	7.5%	\$7.50
Yuengling Lager	Pennsylvania	14oz	4.4%	\$5.75

BOTTLES & CANS

LAGER

Devils Backbone Vienna (Can)	Virginia	12oz	5.2%	\$6.25
Coors Banquet (Can)	Colorado	12oz	3.50%	\$5.00
Modelo Especial	Mexico	12oz	4.4%	\$5.50
Narragansett (Can)	New York	16oz	5.0%	\$5.75
Pabst Blue Ribbon (Can)	Wisconsin	16oz	4.7%	\$4.75
Peroni	Italy	12oz	5.1%	\$5.75
Sam Smith Original Lager	England	18oz	5.0%	\$10.00
Stella Artois (Can)	Belgium	14.9oz	5.0%	\$6.00

PILSNER

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 (Can)	Colorado	12oz	5.3%	\$6.25

WHEAT BEER

Blue Moon (Can)	Colorado	12oz	5.4%	\$5.50
Erdinger Hefeweizen	Germany	12oz	5.3%	\$6.75
Hoegaarden	Belgium	11.2oz	4.9%	\$6.25
Port City Optimal Wit	Virginia	12oz	6.0%	\$7.00

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	Belgium	11.2oz	4.9%	\$6.25

ALE & PALE ALE

A.V. Boont Amber Ale (Can)	California	12oz	5.8%	\$5.75
DC Brau Public Ale (Can)	D.C.	12oz	6.0%	\$6.00
Newcastle Brown Ale	England	12oz	4.7%	\$6.00
Lag. Little Sumpin' Sumpin PA	California	12oz	7.3%	\$6.75
Magic Hat #9 Pale Ale	New York	12oz	4.5%	\$6.50
Oskar Blues Dales Pale Ale (Can)	Colorado	12oz	6.5%	\$6.75
Sierra Nevada Pale Ale (Can)	California	12oz	5.6%	\$6.50

IPA

3 Stars Ghost Can	D.C.	12oz	5.7%	\$7.50
Ballast Point Grapefruit (Can)	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
Founders All Day IPA (Can)	Michigan	12oz	4.7%	\$7.00
Jai Alai (Can)	Florida	12oz	7.5%	\$7.50
Port City IPA	Virginia	12oz	6.3%	\$6.00
Sierra Nevada Torpedo (Can)	California	16oz	7.2%	\$6.75
Stone IPA (can)	California	12oz	6.9%	\$6.25

CIDER, FRUIT, SELTZER

Abita Purple Haze	Louisiana	12oz	4.2%	\$6.25
Austin Eastciders Original (Can)	Texas	12oz	5.0%	\$7.00
Angry Orchard Apple	Ohio	12oz	4.2%	\$6.75
Magners	Ireland	12oz	5.1%	\$6.00
High Noon Black Cherry (Can)	California	12oz	4.5%	\$6.75
Truly Lemon Tea (Can)	Massachusetts	12oz	5.0%	\$6.75
White Claw Mango (Can)	Illinois	12oz	5.0%	\$6.75

STOUT & PORTER

Left Hand Milk Stout	Colorado	12oz	6.0%	\$6.25
Sam Smith Oatmeal Stout	Pennsylvania	12oz	7.5%	\$7.25
Founders Porter	Colorado	12oz	6.5%	\$7.25

USUAL SUSPECTS

Amstel Light (Can)	Holland	11.2oz	4.0%	\$5.25
Budweiser (Can)	Missouri	12oz	5.0%	\$5.25
Bud Light	Missouri	12oz	5.0%	\$5.25
Coors Light	Colorado	12oz	4.2%	\$5.25
Corona	Mexico	12oz	4.6%	\$5.25
Corona Light	Mexico	12oz	4.0%	\$5.25
Heineken	Holland	12oz	5.0%	\$5.25
Michelob Ultra (Can)	Missouri	12oz	3.8%	\$5.25
Miller Lite	Wisconsin	12oz	4.2%	\$5.25

LOW ALCOHOL

Erdinger Non-Alcoholic	Germany	12oz	0.5%	\$6.50
Heineken Zero	Holand	12oz	0.05%	\$6.00

Happy Hour in the Pub & Dining room bar Monday – Friday from 4-7pm

Monday Burger Day
 Tuesday Tacos & Tequila Night AND Pub Trivia at 7pm
 Wednesday Wing Night AND \$5 Beer Can Night (in Pub & bars only)
 Thursday Smokehouse Night
 Friday Fish Night
 Saturday Half Price Bottles of Wine

LUNCH & DINNER MENU

STARTERS

SMOKED ARTICHOKE DIP

Smoked Gouda, artichoke hearts, shallots and three cheeses baked in our smoker and served with sliced & toasted pana tabla bread \$12.99

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 \$13.99

SHRIMP KICKERS

Eight blackened shrimp sautéed in a **SPICY** Gator sauce with white wine and garlic, over bacon cheddar cheese grits \$14.99

QUESADILLA

Grilled chicken, melted cheddar-jack cheese and pico de gallo in a crispy flour tortilla with sour cream \$13.99 (Add guacamole \$1.50)

BOURBON BACON BRIE

French brie round, grilled until warm and gooey topped with bourbon bacon jam, candied rosemary thyme walnuts and sliced granny smith apples, served with sliced French bread \$14.99

BBQ PORK NACHOS

A pile of tortilla chips with house smoked pulled pork, nacho cheese sauce, black beans, BBQ sauce drizzle, pico de gallo, guacamole, and sour cream \$12.99

HOT PEAS!

Brought back by popular demand: Black eyed peas flash fried and tossed in a spicy seasoning \$8.99

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 \$13.99

SOUPS AND SALADS

SOUP OF THE DAY \$5.00 cup | \$7.00 bowl

FRENCH ONION SOUP \$7.00

BEEF CHILI \$5.00 cup | \$7.00 bowl

TOMATO BISQUE \$5.00 cup | \$7.00 bowl

CHICKEN COBB

Grilled lemon pepper chicken, sliced avocado, hearts of palm, hard-boiled egg, bacon, diced tomato, red onion & crumbled blue cheese, with a side of balsamic vinaigrette \$18.99

GRILLED SALMON SALAD

Eight ounce hand-cut Scottish salmon* filet seasoned with our blackening spices and grilled, over romaine & mesculin greens, herb marinated Roma tomatoes, red onion, black beans, cucumber, and julienne carrots with a side of lemon herb vinaigrette \$20.99

STONE'S STEAK SALAD

Marinated beef medallions*, artichoke hearts, herb marinated tomatoes & hearts of palm, topped with crispy fried onion strings over romaine & mesculin lettuce with a creamy horseradish dressing on the side \$19.99

20% Gratuity will be added
to parties of 6 or more

FARMHOUSE GREENS

Mixed greens & romaine, diced tomato, cucumber, shaved carrots, red onion, sliced radish, smoked bacon, herb croutons, shredded cheddar & Monterey jack cheese, Small \$8 | Large \$12

Add to your salad:

Chicken breast \$6 | Beef medallions* (4) \$8
Shrimp (8) \$8 | 8oz farm raised salmon* \$9
Grilled Portobello \$6 | Vegan Beyond Burger \$9

CAESAR SALAD

Chopped romaine tossed in our house made Caesar dressing, parmesan, and garlic croutons \$11

Add to your salad:

Chicken breast \$6 | Beef medallions* (4) \$8
Shrimp (8) \$9 | 8oz grilled salmon* \$9
Grilled Portobello \$6 | Vegan Beyond Burger \$9

Dressings: Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Horseradish Dressing,
Lemon Herb Vinaigrette, 1000 Island

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 \$13.99

BOURBON CHICKEN BRIOCHE

Grilled chicken breast, bourbon glaze, pepper jack cheese, bacon, fried onion strings, lettuce, tomato, and sweet-hot mustard on onion brioche bun \$13.99

COD PO' BOY

Fresh cod filet Cajun beer battered and golden fried, served on a soft sub roll with a spiced remoulade, sliced pickles, shredded lettuce and tomato \$15.99

TOMATO PORTOBELLO KAISER

Grilled Portobello mushroom topped with melted provolone, herb marinated tomatoes, and fried onion strings, lettuce and our house smoked tomato aioli on an onion brioche bun \$13.99

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 12.99

CLASSIC CLUB

Triple decker with sliced turkey, black forest ham, bacon, Swiss cheese, lettuce, and tomato, and house smoked tomato aioli on toasted multigrain bread \$12.99

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, julienne mixed vegetables +\$3, sautéed spinach +\$3, mac 'n cheese +\$3, Farmhouse salad +\$4

SIGNATURE BURGER

Eight-ounce 100% Angus beef burger*, peppercorn demi-glace, smoked Gouda, sautéed mushrooms, fried onion strings and sweet-hot mustard spread, on an onion Brioche roll \$16.99

ANGUS BEEF BURGER

Eight-ounce 100% Angus beef burger* \$13.99

OTHER BURGERS

7oz Turkey Burger \$12.99 | 7oz Beyond Burger \$14.99
Portobello Mushroom \$12.99

Add cheese: (each \$1.50)

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

Add toppings: (each \$1)

Bacon | Mushrooms | Bell Peppers | Jalapeños | Beef Chili | Sautéed Onion | Guacamole (\$1.50)

Add a sauce or spread: (each 75¢)

BBQ Sauce | Jack Daniel's Glaze | Sweet-Hot Mustard
1000 Island | Peppercorn Demi Glace |
Smoked Tomato Aioli

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 \$25.99

SALMON WITH CUCUMBER DILL

Sustainable Scottish farm raised salmon* filet grilled and topped with a cucumber dill sauce with mashed potatoes and wilted spinach \$24.99

BARBECUE RIBS

Award winning slow roasted pork barbecue ribs, finished on the grill with our house BBQ sauce, and served with hand cut fries and cole slaw
Half Rack \$19.99 | Full Rack \$31.99

* 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.

CAJUN FISH & CHIPS

Fresh cod filets Cajun beer battered and golden fried, served with Cajun fried sweet potato wedges, coleslaw and a spiced remoulade \$22.99

JACK PORK CHOPS

Two pork chops* grilled and topped with our Jack Daniel's glaze, served with cheddar-scallion mashed potatoes and green beans \$23.99
(One chop available for lunch 11-3pm \$15.99)

MUSHROOM RAVIOLI

Wild mushroom ravioli sautéed with fresh spinach, pancetta, mushrooms, tomato, and onions in a sherry-parmesan cream sauce, topped with parmesan cheese \$16.99
(Add 6 shrimp +\$7, add Chicken + \$6)

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 \$18.99
(Add 6 shrimp +\$7)

SATURDAY & SUNDAY BRUNCH

Saturday and Sunday Open-3:00pm

SALTED CARAMEL WAFFLE

Belgian waffle made-to-order, drizzled with a Ghirardelli salted caramel sauce, powdered sugar, and whipped cream, served with butter & maple syrup \$11.99

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 \$11.99

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 \$15.99

BRUNCH SHRIMP & GRITS

Eight tiger shrimp sauteed in a SPICY gator sauce with white wine, garlic & lemon juice, over our bacon cheddar cheese grits and topped with two fried eggs and chopped scallions \$15.99

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 \$13.99
(Add spinach +\$1.25 | Add sauteed mushrooms +\$1.25)

BRUNCH GRILLED SALMON

4oz salmon* filet grilled, topped with two sunny side up eggs* and our hollandaise sauce, served over mesculin greens with grape tomatoes and diced fried pancetta with a side of lemon herb vinaigrette \$14.99

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) \$9.99 (2 egg) / \$11.99 (3 egg)

BUILD YOUR OWN OMELET

Three egg* omelet with your choice of four ingredients, served with fruit and a side of breakfast potatoes \$14.99

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, bleu cheese

TRADITIONAL EGGS BENEDICT

Two poached eggs*, Canadian bacon, over a toasted English muffin, topped with house hollandaise sauce served with breakfast potatoes \$12.99

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 \$14.99

AVOCADO BENEDICT

Fresh sliced avocado topped with poached eggs* and a lemon hollandaise sauce on a toasted English muffin and served with breakfast potatoes \$14.99

SIDES

One egg* \$2.50

One pancake \$3.50

Plain waffle \$7.00

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

Breakfast potatoes \$3

Fresh fruit \$3.50

Toast or English muffin \$2.00

SODAS & BEVERAGES

Bottled Beverages:

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: \$3.75 (Free Refills)

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Lemonade, Orange Crush, House Brewed Iced Tea

KIDS MENU \$8

Each come with choice of fries, apple slices, apple sauce, or potato chips

GRILLED CHEESE

CHICKEN FINGERS

CHEESE QUESADILLA

PENNE WITH BUTTER & PARMESAN

BBQ CHICKEN SANDWICH

PULLED PORK SLIDERS

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