

BITBURGER PREMIUM PILS . Germany . 5 // 16 ...**discounted on Happy Hour**
the overall impression of this classic German pilsner is deep harmony, with the unmistakable bitterness of the hops balanced and contained by an agreeable, mellow sweetness in the body

BUD LIGHT LAGER . St Louis MO . 4 // 13 the world's favorite light beer

SHOCK TOP BELGIAN WHITE . America . 4.5 // 14
an unfiltered Belgian-style wheat ale spiced with coriander & orange, lemon, & lime peel

SLY CLYDE SUBMERSIVE HARD CIDER . **Hampton** . 6 // 20
Hampton's own cider! semi-sweet, brewed with Virginia apples

DEVIL'S BACKBONE VIENNA LAGER . **Roseland** . 5.5 // 18
not heavy or bitter with a malty finish

BROTHERS LIL' HELLION HELLES LAGER . **Harrisonburg** . 6 // 20 muted
German hops add a subtle depth that compliments the soft malty sweetness and unbelievably clean finish that define the Helles, a refreshing golden lager sure to satisfy with every sip

GOING SPATEN OKTOBERFEST . Germany . 5.5 // 18
medium bodied, balancing roasted malt flavor with the perfect amount of hops, a rich textured palate with an underlying sweetness true to tradition

OLD BUSTHEAD VIXEN IRISH STYLE RED ALE . **Warrenton** . 6 // 20 medium
bodied, with a clean finish, Vixen draws you in with a sweet caramel allure up front and gives chase with hints of roasted malt through the taste and a tea-like soft bitterness on the backend

ST GEORGE NUT BROWN ALE . **Hampton** . 5.5 // 18
a classic English-style brown ale, flavors of biscuit & caramel balanced by mild hop character

DESCHUTES BLACK BUTTE PORTER . Bend OR . 6 // 20
a rich, creamy mouthfeel complements a layered depth, revealing distinctive chocolate and coffee notes; full of flavor, yet easy to drink

SMARTMOUTH ALTER EGO SAISON . **Norfolk** . 5.5 // 18
their flagship beer brewed in the farmhouse style of a Belgian Saison; it is an effervescent and refreshing beer with fruity notes, a hint of pepper and a dry finish

COMING ALEWERKS COFFEEHOUSE MILK STOUT . **Williamsburg** . 6 // 20
brewed with a generous amount of Guatemala Antigua coffee, there is a noticeably sweet character (butterscotch?) but they don't shy away from the coffee's bitter nature; it's the coffee drinker's coffee stout

ALLTECH KENTUCKY BOURBON BARREL ALE . Lexington KY . 7 // 24 their
aged up to six weeks in bourbon barrels from some of Kentucky's finest distilleries; subtle yet familiar flavors of vanilla and oak are imparted as it rests in the charred barrels

4.8%

4.2%

5.2%
10

6.7%

5.2%
18

4.9%

5.9%
23

5.3%
23

5.0%
28

5.2%
30

6.2%
33

5.4%

8.2%
19

LEGEND BOURBON BARREL BROWN ALE . **Richmond** . 8.5 // 28
six weeks of aging in A. Smith Bowman's Virginia Gentleman barrels gives Legend Brown Ale a deeper identity, aromas of butter-pecan ice cream & toasted coconut lead into a rich malty body of caramel & oaky barrel char with a layer of boozy heat

COMING STONE XOCOVEZA IMPERIAL MOCHA STOUT . Escondido CA . 7.5 // 25
an insanely delicious take on Mexican hot chocolate brewed with cocoa, coffee, pasilla peppers, vanilla, cinnamon, and nutmeg; first brewed in 2014 with San Diego homebrewer Chris Banker after his recipe won their annual homebrew competition, this imperial stout is layered with smooth roastiness, semisweet chocolate, and a touch of spice; it's now a yearly tradition

COMING BROOKLYN BLACK CHOCOLATE RUSSIAN IMPERIAL STOUT . Brooklyn NY . 6 // 20
brewed since 1994, it achieves its dark chocolate aroma and flavor through the artful blending of six malts and three distinct mashes

GOING STONE RIPPER SAN DIEGO PALE ALE . Escondido CA . 6 // 20
pushing the edge with dry-hop flavor and aroma, this West Coast pale has Australian Galaxy hops cascading with a juicy amount of grapefruit and passion fruit hoppiness

COMING NEW REALM HOPLANDIA IPA . Atlanta GA . 6 // 20
dense with Simcoe & Centennial hops, lush hit of citrus

HEAVY SEAS TROPICANNON CITRUS IPA . Halethorpe MD . 6.5 // 22
they've downplayed some piney-ness and amped up the citrus by swapping Centennial and Palisade hops for Amarillo and even more Simcoe; dried grapefruit, orange and lemon peel added in the brewing process and mango, blood orange and more grapefruit post-fermentation

O'CONNER EL GUAPO IPA . **Norfolk** . 6 // 20
a grassy citrus nose, notes of sweet caramel, finishes with a smooth but strong bitterness

BALLAST POINT GRAPEFRUIT SCULPIN GRAPEFRUIT IPA . San Diego CA . 7 // 24
showcases bright flavors and aromas of apricot, peach, mango & lemon, the grapefruit flavor really enhances the citrus aroma of the hops

ELYSIAN SPACE DUST IPA . Seattle WA . 6 // 20
hopped with Chinook to bitter and late and dry additions of Citra and Amarillo

GOING REAVER BEACH HOPTOPUS DOUBLE IPA . **Virginia Beach** . 7 // 24
West Coast piney bitterness with a good malt balance

6%

8.1%
50

10%

5.7%
40

7.3%

7.25%
45

7.5%
70

7.0%
70

8.2%
73

8.8%
108

MONDAY NIGHTS: All Virginia Drafts Discounted !

Not a geography wizard? Just scan for the brown colored city