

**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

**GOING BUSKY RVA HARD CIDER** ◦ **Richmond** ◦ 6 // 20  
after fermentation this cider was cold crashed to hold its signature flavor then slightly back sweetened with unfermented juice to let you fully experience the Virginian apples

**COMING SLYCLYDE SUBMERSIVE HARD CIDER** ◦ **Hampton** ◦ 6 // 20  
Hampton's own cider! semi-sweet, brewed with Virginia apples

**GOING ALEWERKS WHITE WITBIER** ◦ **Williamsburg** ◦ 6 // 20  
seasonally available traditional Belgian-style witbier is brewed with coriander and orange peel

**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

**COMING BELL'S OBERON ALE** ◦ Comstock MI ◦ 5 // 16  
a wheat ale fermented with their signature house ale yeast, mixing a spicy hop character with mildly fruity aromas. The addition of wheat malt lends a smooth mouthfeel, making it a classic summer beer. Made with only 4 ingredients, and without the use of any spices or fruit

**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

**DUCK-RABBIT MILK STOUT** ◦ Farmville NC ◦ 5.5 // 18  
a traditional full-bodied stout brewed with lactose; because lactose is unfermentable by brewer's yeast, it remains in the beer; the subtle sweetness and fullness of flavor balances the sharpness of the highly roasted grains that give this delicious beer its black color

**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

4.8%

4.2%

5.2%  
10

5.5%

6.7%

4.5%

5.2%  
18

4.9%

5.8%

5.3%  
23

5.0%  
28

5.7%

5.2%  
30

**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

**ALLTECH KENTUCKY BOURBON BARREL ALE** ◦ Lexington KY ◦ 7 // 24 their  
Kentucky Ale is aged for up to six weeks in freshly decanted bourbon barrels from some of Kentucky's finest distilleries; subtle yet familiar flavors of vanilla and oak are imparted to this special ale as it rests in the charred barrels

**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 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

**GOING LAGUNITAS IPA** ◦ Petaluma CA ◦ 5.5 // 18  
introduced in 1995, the number one selling IPA in America; well-rounded and highly drinkable, a bit of caramel malt barley provides the richness that mellows out the twang of the hops

**BLUE MOUNTAIN FULL NELSON PALE ALE** ◦ **Afton** ◦ 5.5 // 18  
their flagship Virginia Pale Ale features a balanced malt body followed by a burst of American hop flavor and aroma. Citrusy, floral and highly sessionable

**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

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

6.2%  
33

8.2%

6%

7.25%  
45

6.2%  
52

5.9%  
60

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 names.**