

RESTORATION

BEER

ON TAP

DOMESTIC \$5

Miller Lite
Michelob Ultra
Modelo Especial
Stella Artois
Blue Moon
Bold Rock Seasonal Selection

CRAFT \$6

Basic City 6th Lord IPA
Devils Backbone Vienna Lager
Alewerks Tavern Brown Ale
Basic City Our Daily Pils
Seasonal Selection
Bartender's Choice IPA

BY THE BOTTLE \$6

Miller Lite
Coors Light
Devils Backbone Vienna Lager
Bell's Two Hearted IPA

NON-ALCOHOLIC BEER & WINE \$6

Heineken Zero
Stella Artois Zero
Fre Cabernet Sauvignon
Fre Pinot Grigio

WINE

RED

Pinot Noir, Josh Cellars – CA \$13/42
Cabernet Sauvignon, Prati by Louis M. Martini – CA \$14/46
Cabernet Franc, King Family Vineyards – VA \$15/52
Italian Red Blend, Allegrini – Italy \$14/46
Zinfandel, Sin Zin – Sonoma County CA \$13/42
Merlot, Browne Family Vineyards – Washington \$14/46

WHITE

Pinot Grigio, Josh Cellars – California \$12/38
V Verde, King Family Vineyards – Virginia \$12/38
Chardonnay (Un-Oaked), Cava De Lugny – Burgundy, France \$13/42
Chardonnay (Oaked), Fess Parker – CA \$14/46
Sauvignon Blanc, Saint Clair Family Estate –
Marlborough, New Zealand \$14/46
Colomé Torrontés Bodega – Salta, Argentina \$12/38

SPARKLING

Prosecco, Cavicchioli – Italy (187ml) \$11
Brut, King Family Vineyards – Virginia \$60 (by bottle only)

ROSÉ

Crosé, King Family Vineyards – Virginia \$12/38

Corkage fee: \$20 per bottle

RESTORATION

SIGNATURE COCKTAILS

MIMOSA

Crisp and Bubbly with your choice of Juice
(Orange, Cranberry, Pineapple or Peach)

Carafe Available for \$32
\$11

CHAMBORD SPRITZ

Chambord, Bubbly, Topped with Soda Water,
Garnished with Blackberry

\$13

MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Rosso Vermouth, Bitters, Luxardo
Cherry \$16

APPLE CIDER MARGARITA

Jose Cuervo, Apple Cider, House Made Sour Mix
with a Cinnamon Sugar Rim

\$13

BLUEBERRY BONFIRE SMASH

400 Conejos Mezcal Tequila, Blueberry Purée, Lemon Juice,
Topped with Ginger Beer

\$13

WOODFORD OLD FASHIOND

Fresh Orange, Bitters, Luxardo Cherry, Sweet Vermouth
\$15

CARAMEL APPLE MULE

Crown Royal Apple, Smirnoff Kissed Caramel Vodka,
Lime Juice, Topped with Ginger Ale and Garnished
with Green Granny Smith Apples

\$13

THE EVERGREEN GIN MARTINI

Beefeater Gin, Cranberry Juice, Lemon Juice,
Cointreau, House Made Rosemary Syrup

\$14

FALL IN THE TROPICS

Captain Morgan Spiced Rum, Coconut Syrup,
Pineapple Juice, Topped with Club Soda

\$13

GOLDEN ORCHARD

Tito's Vodka, Apple Cider, Lemon Juice, House
Made Cinnamon Syrup, Topped with
Fresh Lemon and Bitters

\$13

COCKTAIL OF THE WEEK

(Ask Server for Details)