



Libations from the BAR

Fortified Drinks

King's Arms Punch Bowls

Served in Punch Bowls Made for Sharing, Serves 2-4
\$28 per Bowl

King's Arms Punch

Rum, Lime, Ginger Bitters, Simple Syrup, and Soda Water

Sangaree Punch

Madeira, Red Wine, Citrus, and Simple Syrup

Rummer \$12

Black Strap Rum
Apricot & Peach Brandy

Aviator \$12

Beef Eater Gin
Creme de Violette
Lemon, Luxardo

Aristocrat \$14

Makers Mark Bourbon
Honey Syrup, Barrel Aged Bitters
Fresh Basil, Orange, Luxardo Cherry

Mrs. Vobe's Pain Cure \$12

Rye Whiskey, Citrus, Coconut

Classic Mint Julep \$15

Woodford Reserve
Fresh Mint, Simple Syrup

Champagne Cocktail \$10

One of Thomas Jefferson's Favorite
Champagnes, Bitter Soaked Sugar
Cube, Garnished with a Twist of
Lemon and a Cherry

On Draught

16 oz. Pint \$7.50 24 oz. Mug \$10.50
Souvenir Pint & Beer \$20 Souvenir Mug & Beer \$25

Tavern Classic Lager, Williamsburg, VA

Old Stitch Brown Ale, Williamsburg, VA

Dear Old Mum Spiced Ale, Williamsburg, VA

Planet 4 Red Ale, Williamsburg, VA

Tavern Seasonal Ale's

Ask your server about Seasonal Selections & Pricing

Non Fortified Drinks

Family Punch Bowls

Seasonal Punch

Seasonal Blueberry Shrub Syrup, Lemon and Fruit

Orange Gingered Peach

Juices of Peach and Orange Splashed with House Ginger Ale

Fizzy Lime

Fresh-Squeezed Lime, Simple Syrup, Fruit, and Soda Water

Punch Bowls are Made for Sharing, Serves 2-4

\$12 per Punch Bowl

Sparkling Cider \$3

Draft Root Beer \$3

Bottled Water for Two \$7

Libations from the WINE CELLAR

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<i>Sparkling Wine and Rose</i>	Glass	½ Carafe	Bottle
<i>Cava</i> , Segura Viudas, Penedés, Spain	\$8	\$16	\$32
<i>Rose</i> , Champteloup, Anjou, France	\$9	\$18	\$36
<i>White Wines</i>	Glass	½ Carafe	Bottle
<i>Tavern White Wine</i>	\$8	\$16	\$32
<i>Pinot Grigio</i> , Candoni De Zan, Veneto, Italy	\$9	\$18	\$36
<i>Reisling</i> , Dr. Loosen, Mosel, Germany	\$9	\$18	\$36
<i>Riesling</i> , Clean Slate, Mosel, Germany			\$38
<i>Sauvignon Blanc</i>	\$9	\$18	\$36
Sterling Vineyards, California			
<i>Sauvignon Blanc/Semillion</i>			\$40
Chateau Guirauton, France			
<i>Viognier</i> , Horton Vineyards, Virginia	\$10	\$20	\$40
<i>Chardonnay</i>			\$55
Charles Krug Vineyards, California			
<i>Chardonnay</i>			\$40
Sterling Vintners, Napa, California			
<i>Chardonnay</i> , Chateau Souvrain, California	\$9	\$18	\$36
<i>Vouvray Sec</i> , Domaine Margalleau, France			\$45
<i>Chardonnay</i> , Talbott Logan, Monterey, CA	\$14	\$28	\$56
<i>Red Wines</i>	Glass	½ Carafe	Bottle
<i>Tavern Red Wine</i>	\$8	\$16	\$32
<i>Pinot Noir</i> , A by Acacia,	\$10	\$20	\$40
Acacia Vineyards, Edna Valley, California			
<i>Cabernet Franc</i>			\$55
Jefferson Vineyards, Charlottesville, Virginia			
<i>Gamay Beaujolais-Villages</i>	\$9	\$18	\$36
Louis Jadot, Beaujolais, France			
<i>Barbera d'Asti</i>			\$45
Sopra Berruti, L'Armangia, Italy			
<i>Norton</i> , Horton Vineyards, Virginia	\$11	\$22	\$44
<i>Querciabella Mongrana</i>			\$65
Tuscany, Italy (suitable for Vegans)			
<i>Merlot</i> , J. Lohr Vineyards, California	\$9	\$18	\$36
<i>Merlot</i> , Charles Krug Vineyards, California			\$60
<i>Rotunda Red</i>			\$45
Lovington Vineyards, Monticello, Virginia			
<i>La Vielle Ferme Red</i> , Cotes du Ventoux, Rhone			\$35
<i>Zinfandel</i> , Ravenswood, Sonoma, California	\$9	\$18	\$36
<i>Premières Côtes de Bordeaux</i>			\$50
Château La Grange Clinet, France			
<i>Tempranillo</i>	\$14	\$28	\$56
Marques de Riscal Rioja Reserva, Spain			
<i>Nebbiolo</i> Renato Ratti, Langhe, Italy	\$15	\$30	\$60
<i>Cabernet Sauvignon</i>			\$60
Charles Krug Vineyards, California			
<i>Cabernet Sauvignon</i>			\$40
Louis Martini, North Coast Lodi, California	\$10	\$20	\$40
<i>Cabernet Sauvignon</i>			\$52
Folie a Deux, Alexander Valley, California	\$13	\$26	\$52