

FRIDA IN THE GARDEN

SUN AND LIFE* / 17

BRIGHT & EARTHY

BROWN BUTTER VIDA MEZCAL,
NIXTA CORN LIQUEUR, LIME, EGG WHITE,
CUMIN BITTERS, SALTED HONEY, MASA

SELF PORTRAIT WITH MONKEY* / 16

RICH & MOERISH

BRANDY, ESPRESSO, LICOR 43,
BANANA CAFÉ DE OLLA MERINGUE

FRUIT OF THE EARTH / 13

TANGY & SMOKY

FLOR DE CAÑA RUM, ANCHO REYES,
TAMARIND, MOLE BITTERS

TREE OF HOPE / 15

TART & SPICY

CAZADORES SILVER TEQUILA, AVOCADO,
ANCHO REYES VERDE, LIME

THE LOVE EMBRACE / 12

FRUITY & HERBAL

CIRRUS VODKA, PRICKLY PEAR,
ABSINTHE, TONIC

VIVA LA VIDA / 12

COOL & REFRESHING

TANQUERAY GIN, COCCHI AMERICANO,
CUCUMBER, CILANTRO, LIME, SODA

ICE PICK / 18

CLEAN & BRACING

CHOICE OF CIRRUS VODKA OR TANQUERAY GIN,
AQUAVIT, HORSERADISH BRINE, PICKLED BEET

EX VOTO / 14

CLASSIC WITH A LATIN TWIST

RITTENHOUSE RYE, SPICED VANILLA,
CACAO BITTERS

WEeping COCONUTS** / 17

NUTTY & PLAYFUL

DEWARS SCOTCH, AVERNA, COCONUT, LIME,
WALNUT

NON-ALCOHOLIC DRINKS

SODA DU JOUR / 7

ASK YOUR SERVER FOR TODAY'S
SELECTION

PRICKLY PEAR AGUA FRESCA / 8

ST AGRESTIS 'PHONEY NEGRONI' /10

SERVED OVER ICE WITH ORANGE

ATLÉTICA ***/6

MEXICAN STYLE COPPER N/A BEER
ATHLETIC BREWING CO, CONNECTICUT

ICED CAFE DE OLLA / 9

MEXICAN SPICED COFFEE, MILK

MEXICAN COKE / 6

PROSECCO COCKTAILS

LA SELVA / 12

BANANA LIQUEUR, MOLE BITTERS, LIME

LA PRIMAVERA / 12

CAZADORES TEQUILA, CUCUMBER, LIME

LA BRISA / 12

PINEAPPLE, LICOR 43

LA MARIPOSA / 12

PRICKLY PEAR, LIME, COCCHI AMERICANO

AFTER DINNER

2015 MICHAEL SHAPS RAISIN D'ETRE / 11

VIRGINIA

EL MAESTRO SIERRA FINO SHERRY / 8

JEREZ-XERES D.O. , SPAIN

QUINTA DO INFANTADO RUBY PORT / 8

DOURO, PORTUGAL

ACHA 'ATXA VERMOUTH ROJO' / 8

BASQUE COUNTRY, SPAIN

*CONTAINS EGG

**CONTAINS NUTS

***LESS THAN .5% ALCOHOL

WINES BY THE GLASS

SPARKLING

NV JAUME SERRA CRISTALINO
CAVA, SPAIN

11 (SPLIT)

NV EMENDIS BRUT ROSÉ CAVA, SPAIN

14/19

WHITE WINE

2022 COLUTTA PINOT GRIGIO
FRIULI, IT

13/18

2020 FAMILLE FABRE,
SAUVIGNON BLANC / FRANCE

12/17

NV VMFA VIOGNIER BY MICHAEL SHAPS
CHARLOTTESVILLE, VIRGINIA

17/23

2022 DOMAINE DES HOMS CHARDONNAY
LANGUEDOC-ROUSSILLON, FRANCE

15/20

2023 GUNTHER STEINMETZ
WINTRICHER RIESLING
MOSEL, GERMANY

16/21

ROSÉ

2022 J MOURAT ROSÉ
LOIRE VALLEY, FRANCE

15/20

RED WINE

2018 COMMUTER CUVEÉ
PINOT NOIR
WILLAMETTE VALLEY, OREGON

15/20

2021 G. D. VAJRA LANGHE
PIEMONTE, ITALY

13/18

NV VMFA MERITAGE BY
MICHAEL SHAPS
CHARLOTTESVILLE, VIRGINIA

17/23

2018 THE FABLEIST CABERNET
PASO ROBLES, CALIFORNIA

16/21

WINE FEATURE

2022 MONTE XANIC ROSÉ
GRENACHE
BAJA CALIFORNIA, MEXICO

16/21

HAPPY HOUR - EVERYDAY - 3P-4:30P

\$9 WINE

REMHOOGTE 'FIRST LIGHT'
CHENIN BLANC
STELLENBOSCH, SOUTH AFRICA

\$8 HOUSE PALOMA

FRESCA,
CAZADORES TEQUILA

\$4 DRESSED TECATE / 16OZ
TECATE, SALT, LIME

BEER SELECTION

PRICKLY PEAR HARD CIDER- 12 OZ / 7
AUSTIN EASTCIDERS / AUSTIN, TX

TECATE- 16 OZ / 6
BAJA CALIFORNIA, MEXICO

IPA X -16 OZ / 8
ARDENT CRAFT ALES, RVA

MICHELADA / 8
TECATE, LIME, TOMATO,
HOUSE HOT SAUCE

HEFEWEIZEN- 16 OZ / 8
VASEN BREWING CO, RVA

MODELO NEGRA- 12 OZ / 6
GRUPO MODELO S.A. DE C.V. / MEXICO

EL GUAPO AGAVE IPA- 12 OZ / 8
NEW REALM BREWING, VIRGINIA BEACH

EDA HOFSTEAD CABANISS DINING ROOM & TERRACE

HEAD MIXOLOGIST: MOLLY MCCURNIN

BAR TEAM: CHRIS GUZMAN, GRACE COCHRAN, AND MEREDITH SWEENEY

FROM THE BAR