amuse
RESTAURANT

AMUSE CLASSICS

THE GREAT WAVE / 17
OUR DIRTY MARTINI: CRISP AND MARINE
CHOICE OF ROKU GIN OR HAKU VODKA
KOMBU VERMOUTH, UMAMI TINCTURE

A LETTER TO YOURSELF / 13
OUR GIN RICKEY: TART AND REFRESHING
TANQUERAY GIN, RASPBERRY, LIME JUICE,
MINERAL WATER

DEVIL IN DISGUISE / 15
OUR EL DIABLO: SMOKY AND ZESTY
CAZADORES REPOSADO TEQUILA, MEZCAL,
CREME DE CASIS, GINGERBEER, LIME

THE GANGSTER MOLL / 16
SMOOTH AND LUXE
DEWAR'S SCOTCH, DISARONNO AMARETTO,
COCOA NIB BITTERS, CHERRY

CUCKOO BIRD / 14
OUR JUNGLEBIRD: BITTERSWEET & JUICY
GOSLINGS DARK RUM, PINEAPPLE, CAMPARI,
LIME, ABSINTHE SPRITZ

PORTOFINO SPRITZ / 12
OUR ITALIAN SPRITZ: HERBAL AND REFRESHING
ITALICUS BERGAMOT LIQUEUR, TONIC, PROSECCO,
OLIVE

EYE OF THE TIGER / 15
OUR LION'S TAIL: AROMATIC AND BOLD
FOUR ROSES BOURBON, LIME, CHAI MASALA

LOOKING GLASS FIZZ* / 14
OUR BRANDY ALEXANDER: CREAMY & DREAMY
BRANDY, CREME DE CACAO, HALF & HALF, EGG,
CLUB SODA, NUTMEG

NON-ALCOHOLIC DRINKS

SODA DU JOUR / 7
ASK YOUR SERVER FOR TODAY'S SELECTION

RASPBERRY LIME COOLER / 8

ST AGRESTIS 'PHONEY NEGRONI' /10
SERVED OVER ICE WITH ORANGE

SEASAONAL N/A BEER***/6
ATHLETIC BREWING CO,
CONNECTICUT

DIRTY ICED CHAI LATTE / 9
CHAI, MILK, ESPRESSO

MASALA CHAI ARNOLD PALMER / 8

PROSECCO COCKTAILS

GINGER SPARKLER / 12
GINGER LIQUEUR, PROSECCO

PURPLE RAIN / 12
CREME DE VIOLET, COCCI AMERICANO,
LEMON, PROSECCO

DEATH IN THE AFTERNOON / 12
ABSINTHE, PROSECCO

RASPBERRY 75 / 12
RASPBERRY, LIME, GIN, PROSECCO

AFTER DINNER

QUINTA DOS PESOS 'CARCAVELOS' / 11
PORTUGAL

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

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WINES BY THE GLASS

SPARKLING

	GLASS/ 1.5 GLASS
NV JAUME SERRA CRISTALINO CAVA, SPAIN	11 (SPLIT)
NV MAS DAHOA BRUT ROSÉ D.O. CAVA, SPAIN	14/19

WHITE WINE

2024 COLUTTA PINOT GRIGIO FRIULI, IT	13/18
2023 FAMILLE FABRE, SAUVIGNON BLANC / FRANCE	13/18
2022 VMFA VIOGNIER BY MICHAEL SHAPS CHARLOTTESVILLE, VIRGINIA	17/23
2023 DOMAINE DES HOMS CHARDONNAY LANGUEDOC-ROUSSILLON, FRANCE	15/20
2023 GUNTHER STEINMETZ WINTRICHER RIESLING MOSEL, GERMANY	16/21

ROSÉ

	GLASS/ 1.5 GLASS
2023 J MOURAT ROSÉ LOIRE VALLEY, FRANCE	15/20

RED WINE

2023 COMMUTER CUVEÉ PINOT NOIR WILLAMETTE VALLEY, OREGON	15/20
2024 G. D. VAJRA LANGHE PIEMONTE, ITALY	13/18
NV VMFA MERITAGE BY MICHAEL SHAPS CHARLOTTESVILLE, VIRGINIA	17/23
2023 THE FABLEIST CABERNET PASO ROBLES, CALIFORNIA	16/21

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

$9 WINE	$8 HOUSE SPRITZ	$5 BEER
SUNSPELL CABERNET SAUVIGNON SOUTH AUSTRALIA	APERITIVO MAZZURA, SODA, PROSECCO	BARTENDER'S CHOICE

BEER SELECTION

PETITE CIDER- 12 OZ / 7
POTTER'S CRAFT CIDER / CHARLOTTESVILLE, VA

NEVER NEVER CALM CALM -16 OZ / 10
THE VEIL BREWING COMPANY, RVA

WEST COAST IPA - 16 OZ / 9
VASEN BREWING, RVA

VIENNA LAGER- 12 OZ / 8
DEVIL'S BACKBONE, VIRGINIA

OPTIMAL WHIT- 12 OZ / 7
PORT CITY BREWING, ALEXANDRIA, VA

HEAD MIXOLOGIST: MOLLY MCCURNIN
BAR TEAM: CHRIS GUZMAN, GRACE COCHRAN, AND MEREDITH SWEENEY