

## whites

txakolina, basa lore, 2015, pais vasco, spain <b>CF</b>	<b>34</b>
torrontes, inca, 2014, salta, argentina	<b>36</b>
chardonnay, stowell cellars, 2014, ca	<b>9/36</b>
chenin blanc/viognier, bloem, 2016, south africa	<b>9/36</b>
albarino, raiolas d'outono, 2015, spain	<b>10/38</b>
sauvignon blanc, petit bourgeois, 2015, france	<b>10/38</b>
pinot gris, leo hillinger, 2015, burgenland, austria	<b>10/39</b>
viogner, zaca mesa, 2013, ca <b>CF</b>	<b>45</b>

## reds

grenache/syrah, les dauphins, 2015, france	<b>34</b>
cabernet sauvignon, marchigue, 2015, chile	<b>37</b>
rioja tempranillo, lar de paula , 2014, spain	<b>9/36</b>
malbec, agua de piedra, 2016, argentina	<b>10/38</b>
pinot noir, embellish, replica, 2014, oregon <b>CF</b>	<b>10/38</b>
syrah, noble hill, 2012, south africa	<b>39</b>
zinfandel, angela's table seghesio 2013, ca	<b>49</b>
blend, the riddler, stratton lummis, lot six, napa, ca	<b>52</b>
pinot noir, four graces, 2014, willamette valley, or	<b>62</b>

## sparkling and rosé

rosé, grand vallon, charles brotte, 2015, france	<b>9/36</b>
sparkling rosé, andre delorme brut, france	<b>9/37</b>
sparkling white wine, andre delorme, france	<b>9/37</b>
sparkling rosé, hillinger, austria <b>CF</b>	<b>38</b>
cava brut nature, de signat, barcelona, spain	<b>38</b>

## bar

poinsettia (prosecco, cranberry juice, triple sec)	<b>9</b>
mimosa (prosecco, oj)	<b>9</b>
bloody mary (vodka, housemade spicy mix, citrus)	<b>9</b>
martini (bombay sapphire / ketel one)	<b>10</b>
top shelf martini (grey goose / tanqueray)	<b>12</b>
makers mark / glenlivet / jack daniel's	<b>12</b>

**CF chef's favorite picks**

## chef's signature cocktails

listen, honey!... (bourbon, caramelized honey, ginger)	<b>10</b>
currant affairs (black currant, prosecco, elderflower)	<b>10</b>
apple pie (moonshine, butterscotch, cinnamon)	<b>10</b>
red sangria (orange peel, bourbon, cranberry)	<b>10</b>
mojito sangria (bacardi rum, white wine, mint, lime) <b>CF</b>	<b>10</b>
jack & rose (jack daniel's, rose lemonade)	<b>12</b>
tag us #SoupOfTheDaySangria	

## beer and cider

grapefruit radler (3.2%) stiegl, germany 11.2 fl oz	<b>5</b>
passion fruit wheat ale (5.5%) green flash brewing co, ca	<b>6</b>
rye barrel cider (7.5%), wyndridge farm, pa <b>CF</b>	<b>6</b>
seaquench sour ale (4.9%), dogfish head co., de	<b>6</b>
optimal wit (4.9%), port city brewing co., va	<b>6</b>
hofbrau hefe weizen (5.1%), germany 11.2 fl oz <b>CF</b>	<b>6</b>
rhino chaser pilsner (5.3%), lost rhino brewing co., va	<b>6</b>
two hearted IPA (7.0%), bell's brewing co., mi <b>CF</b>	<b>6</b>
hop nosh IPA (7.3%), uinta brewing co., ut	<b>6</b>
milk stout (5.7%), the duck rabbit craft brewery, nc	<b>6</b>
founders porter (6.5%), founders brewing co., mi	<b>7</b>

## non-alcoholic

<b>fentiman's botanical brews</b>	<b>4</b>
ginger beer, rose lemonade	
<b>boylan sodas with cane sugar</b>	<b>3.5</b>
grape, black cherry <b>CF</b> , root beer	
<b>sanpellegrino sparkling juice</b>	<b>2.5</b>
limonata (lemon), aranciata (orange)	
<b>mexican coke</b>	<b>3</b>
<b>diet coke, ginger ale</b>	<b>2.5</b>
<b>homemade unsweetened iced tea</b>	<b>2.5</b>
<b>sanpellegrino sparkling water</b> (large bottle 25.3 fl oz)	<b>5</b>
<b>caffe amouri french press coffee</b>	<b>6</b>
nicki's sugar and spice regular	
cafe cubano regular, ethiopia decaf	
<b>french press and bailey's</b>	<b>12</b>
<b>harney and sons hot tea assortment</b>	<b>2.5</b>

**CF chef's favorite picks**

# maple ave

eclectic • american • cuisine

## r e s t a u r a n t

### after dinner drinks

tawny porto, cockburn's, portugal	8
10 years old porto, sta eufemia, portugal	10
baileys irish cream liquor, ireland	8
romana sambuca, italy	8
disaronno amaretto, italy	10
fernet branca, milano, italy	10
french press coffee with baileys	12

### sweet plates – 8

#### **moist honey layer cake CF**

cinnamon, allspice and caramelized honey, whipped sour cream

#### **yuzu crème brulee^**

japanese citrus infused custard, turbinado sugar crust

#### **fried apple pie**

warm dulce de leche, cinnamon sugar, lavender honey, vanilla bean ice cream

#### **brownie bread pudding**

chocolate infused baguette, vanilla bean ice cream, coffee sauce

#### **beer float**

duck rabbit milk stout, vanilla bean ice cream

^ may be made gluten free

CF chef's favorite pick

### specials

a la carte also available

**sunday and monday 3 course \$35 deal**

any small, main and dessert

**2 course monday to friday lunch 21\$, sangrias 6\$**

any small and main or main and dessert

**happy hour monday to friday 2pm to 5pm**

4-5-6\$ small plates, 6\$ sangrias, 4\$ beers, 5\$ wines

**for reservations, please call (703) 319 2177 or**

**visit us at [www.mapleaverestaurant.com](http://www.mapleaverestaurant.com)**

**gift certificates available**

**follow us on instagram, facebook and twitter**

**tag us #SoupOfTheDaySangria**

**#MapleAveRestaurant**

**chef Justė Židelytė**