

## whites

sauvignon blanc, alto tierruca, 2016, chile	33
chardonnay, stowell cellars, 2014, ca	9/36
sauvignon blanc, petit bourgeois, 2015, france	10/38
organic pinot grigio, ziobaffa 2016 italy	10/38
muscadet, chateau de la chesnaie, 2016, france	39
grüner veltliner bergdistel, tegernseerhof, 2016 austria	55

## reds

pinotage, cape dream, 2016, south africa	33
barbera d'asti, la giribaldina, 2015, italy	35
cabernet sauvignon, marchigue, 2015, chile	9/36
malbec, agua de piedra, 2016, argentina	10/38
pinot noir, maison de la villette, 2016, france	10/38
zinfandel, angela's table seghesio 2015, ca	49
barolo, monte degli angeli, 2013, italy	49
pinot noir, four graces, 2016, willamette valley, oregon	62

## sparkling and rosé

rosé pinot noir, petit bourgeois, 2016, france	9/36
sparkling rosé, andre delorme brut, france	9/37
sparkling white wine, andre delorme, france	9/37
sparkling rosé, hillinger, austria CF	38
rosé cotes du rhone, e. guigal, 2016, france CF	45

## bar

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

CF chef's favorite picks

## chef's signature cocktails

listen, honey... (bourbon, caramelized honey, ginger)	10
currant affairs (black currant, prosecco, elderflower)	10
classic red sangria (shiraz, apple, orange)	10/29
mojito sangria (bacardi rum, white wine, mint, lime) CF	10/29
jack and rose (jack daniel's, rose flower lemonade)	12
tag your drink with #SoupOfTheDaySangria	

## beer and cider

grapefruit radler (3.2%) stiegl, austria 11.2 fl oz	5
cranberry apple cider (5.5%), wyndridge farm, pa	6
raspberry ale rubaeus (5.7%), founders brewing co, mi	6
optimal wit (4.9%), port city brewing co, va	6
hefe weizen (5.1%), hofbrau, germany	6
prima pilsner (5.3%), victory brewing co, pa	6
two hearted IPA (7.0%), bell's brewing co, mi CF	6
stone IPA (6.9%), stone brewing co, richmond va	6
milk stout (5.7%), the duck rabbit brewing co, nc	6
founders porter (6.5%), founders brewing co, mi	7

## non-alcoholic

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

CF chef's favorite picks

## after dinner drinks

krupnikas, lithuanian spiced honey liquor	8
cortese lea 12, sauternes style wine, vins de taller, spain <sup>CF</sup>	8
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

**lithuanian honey layer cake 8 CF**  
cinnamon, allspice and caramelized honey, whipped sour cream

**yuzu crème brulee<sup>^</sup> 8**  
japanese citrus infused custard, turbinado sugar crust

**fried choco pie 8**  
old fashioned vanilla ice cream, chocolate sauce

**dulce de leche bread pudding 8**  
caramel infused baguette, vanilla bean ice cream

**beer float 8**  
duck rabbit brewery milk stout, vanilla bean ice cream

**ice cream<sup>^</sup>** one scoop **3**, two scoops **5**, three scoops **7**  
deep chocolate, old fashioned vanilla

<sup>^</sup> may be made gluten free  
<sup>CF</sup> chef's favorite pick

# maple ave

eclectic • american • cuisine

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

## specials

**sunday, monday, tuesday dinner, 3 course \$35 deal**  
any small, main and dessert

**monday to friday 2 course 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, 5\$ beers, 5\$ wines

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**chef Justė Židelytė**