

whites

sauvignon blanc, alto tierruca, 2016, chile	34
colombard blend, rubus, 2016, france	8/31
chardonnay, stowell cellars, 2014, ca	9/36
sauvignon blanc, petit bourgeois, 2015, france	10/38
organic pinot grigio, ziobaffa 2016 italy	10/38
albarino, valminor, 2017, rias baixas, spain	10/38
grüner veltliner bergdistel, tegernseerhof, 2016 austria	55

reds

pinotage, cape dream, 2016, south africa	32
barbera d'asti, la giribaldina, 2015, italy	35
cabernet sauvignon, marchigue, 2015, chile	9/36
malbec, agua de piedra, 2017, argentina	10/38
pinot noir, maison de la villette, 2016, france	10/38
zinfandel, angela's table seghesio 2016, ca	49
barolo, monte degli angeli, 2013, italy	49
pinot noir, four graces, 2016, willamette valley, oregon	62

sparkling and rosé

rosé, grenache - carignan castelmaure, 2017, france	9/37
sparkling rosé, andre delorme brut, france	9/37
sparkling white wine, andre delorme, france	9/37
sparkling rosé, hillinger, austria CF	38
rosé pinot noir, petit bourgeois, 2016, france	36
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
sparkling passion fruit sangria (mango, sparkling wine)	10/29
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

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

CF chef's favorite picks

maple ave

eclectic • american • cuisine

r e s t a u r a n t

after dinner drinks

krupnikas, lithuanian spiced honey liquor	8
cortese lea 12, sauternes style wine, vins de taller, spain ^{CF}	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

yogurt almond cake 8 strawberry merlot compote

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

yuzu crème brulee[^] 8
japanese citrus infused custard, turbinado sugar crust

fried choco pie 8
old fashioned vanilla ice cream, belgian 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[^] one scoop **3**, two scoops **5**, three scoops **7**
deep chocolate, old fashioned vanilla

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

**for reservations or catering inquiries please call
(703) 319 2177 or**

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#MapleAveRestaurant

[^] may be made gluten free

^{CF} chef's favorite pick

chef Justė Židelytė