

whites

sauvignon blanc, villages de france, 2016	31
chardonnay, margarett's vineyard, 2017, ca	35
chardonnay, maison la villette, 2016, france	9/36
sauvignon blanc, petit bourgeois, 2017, france	10/38
organic pinot grigio, ziobaffa 2017 italy	10/38
albarino, valminor, 2017, rias baixas, spain	10/38
grüner veltliner bergdistel, tegernseerhof, 2016 austria	55

reds

pinot noir, villages de france, 2015	31
pinotage, cape dream, 2016, south africa	33
barbera d'asti, la giribaldina, 2016, italy	35
cabernet sauvignon, marchigue, 2016, chile	9/36
malbec, agua de piedra, 2017, argentina	10/38
pinot noir, pacific cellars, 2017, oregon	10/38
zinfandel, seghesio, angela's table, 2016, ca	49
barolo, monte degli angeli, 2014, italy	51
pinot noir, four graces, 2016, willamette valley, oregon	62

sparkling and rosé

sparkling rosé, andre delorme brut, france	9/37
sparkling white wine, veuve dubarry cuvee, france	9/37
rose, grenache, grand baillard, 2017, ca	9/36
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
martini (grey goose / tanqueray)	12
makers mark / glenlivet / jack daniel's	12

CF chef's favorite picks

chef's signature cocktails

currant affairs (black currant, prosecco, elderflower)	10
listen, honey... (bourbon, caramelized honey, ginger)	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
tag your drink with #SoupOfTheDaySangria	

beer and cider

lionshead american lager (4.5%), lion brewery, pa	4
grapefruit radler (3.2%) stiegl, austria 11.2 fl oz	5
cranberry apple cider (5.5%), wyndridge farm, pa	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
oktoberfest (6.5%) great lakes, oh	6
two hearted IPA (7.0%), bell's brewing co, mi CF	6
stone IPA (6.9%), stone brewing co, richmond va	6
punkin ale (7%) dogfish head, de	7
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
root beer , black cherry CF	
coca cola, 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, cranberry, apple	
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

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
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

sweets

pumpkin cheesecake mousse[^] 8

almond graham crumb, whipped cream

lithuanian honey layer cake 8 CF

cinnamon, allspice and caramelized honey, whipped sour cream

brownie bread pudding 8 baguette soaked in bittersweet chocolate ganache, old fashioned vanilla ice cream

fried apple pie 8

lavender honey, cinnamon sugar, old fashioned vanilla 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

[^] may be made gluten free

^{CF} 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 appetizer, main and sweet. one deal per person

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

any appetizer and main or main and sweet. one deal per person

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

chef Justė Židelytė