

whites

chardonnay, stowell cellars, 2017, ca	35
sauvignon blanc, vieux manoir, 2016, france	32
chardonnay, wood paddock, 2016, ca	9/36
sauvignon blanc, petit bourgeois, 2017, france	10/38
organic pinot grigio, ziobaffa 2017, italy	10/38

reds

pinot noir, le vieux manoir 2016, france	32
syrah, rio lindo, 2017, spain	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

sparkling and rosé

sparkling rosé, andre delorme brut, fr	9/37
sparkling white wine, veuve d'ubarry cuvee, fr	9/37
rose, grenache, grand baillard, 2017, ca	9/36

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 (blackcurrant, sparkling, elderflower)	10
listen, honey..(bourbon, caramelized honey, ginger)	10
sparkling passion fruit sangria (mango, sparkling)	10/29
classic red sangria (shiraz, apple, orange)	10/29
mojito white sangria (bacardi, lime, mint) CF	10/29

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
hefe weissbier (5.4%), weihenstephaner, germany	6
pilsner (5.3%), firestone brewing co, ca	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

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, mango	
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 liqueur	8
jerez (sherry), jose ramon, spain	8
baileys irish cream liqueur, ireland	8
romana sambuca, italy	8
porto 10 years, sao pedro, portugal	10
disaronno amaretto, italy	10
fernet branca, milano, italy	10
french press coffee with baileys	12

sweets

passion fruit creme brulee[^] 8 (ve)

turbinado sugar crust, candied orange

lithuanian honey layer cake 8 CF (ve)

cinnamon, allspice and caramelized honey, whipped sour cream

brownie bread pudding 8 (ve)

baguette soaked in bittersweet chocolate ganache, old fashioned vanilla ice cream

fried apple pie 8 (vg)

lavender honey, cinnamon sugar, old fashioned vanilla ice cream

beer float 8 (ve)

duck rabbit brewery milk stout, vanilla bean ice cream

ice cream[^] (ve) one scoop 3, two scoops 5, three scoops 7

deep chocolate or old fashioned vanilla

[^] may be made gluten free

CF chef's favorite pick

ve - may be made vegetarian

vg - may be made vegan or vegetarian

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, \$6 wines

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

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chef Justė Židelytė