amuse RESTAURANT

Special Exhibition

The Kaleidoscope | 9
A trio of "jelly jewels" float in Champagne & Cointreau
Please see the opposite side for other Champagne Cocktails.

Smoke & Glass | 12
Straight from the bottle & into the fire
Maker's Mark Bourbon | Smoky Peach Jam |
Orange Juice | Dubonnet Rouge | Angostura Spray

Blue Blossom | 10
Perfect sipper in our lounge above the reflecting pool
Bombay Sapphire Gin | Orange Blossom Water |
Hibiscus | Blue Curaçao | Citrus Peel

Pisco Sunrise | 12
Peru's spirit served martini up with sour & spiked with silky Pinot
Macchu Pisco | Lemon, Lime & Orange Juices | Red Wine

Scuffletown Fizz | 12
A delightful blend of fruit & flowers with a bitter finish
Cirrus | St. Germain | Aperol | Pineapple & Orange Juices

The Ice Cube | 16
Live artfully and enjoy this cocktail magic trick!
Ingredients change daily. Ask your server for details.
Please note that quantities are limited.

Permanent Collection

The Dogwood | 14 or 12
Choose "up" or "on-the-rocks"
Catoctin Creek Gin | Green Chartreuse |
Fresh Rosemary | Lime
— Also available with Blue Ridge Vodka

Grande Absinthe Drip | 12
The Green Fairy! The mythic muse of great artists
Ask for a table-top presentation that serves four guests | **40**

Homemade Soda du Jour | 5
Please ask your server about today's small-batch soda selection
Add our recommended spirit with your soda | **10**

The Amelia | 14
Soar to the sky with this classic tribute to aviation
Hendrick's Gin | Luxardo Maraschino | Fluffy Violet Cloud

Blueberry & Basil Mojito | 10
The refreshing taste of summer, served year-round
Bacardi Rum | Fresh Basil | Muddled Blueberries

Fashion Forward | 10
This classic dresses up in a slightly different costume.
Old Overholt Rye | Orange & Cranberry | Maple Syrup | Bitters

Join us for Happy Hour, every day beginning at 2:30 pm!

Our signature **"Champagne Cocktails"** combine the listed ingredients with delicious sparkling wine | **9**

Golden Pear
Galliano & Pear Nectar with a Lemon Twist

Madame X
Absinthe & Sugar Cube

Champagne Supernova
Midori Melon Liqueur & Pineapple Juice with an Orange Wedge

Judy's Jubilee
Luxardo Maraschino Liqueur & Hibiscus Syrup with a Cherry

The Applause
Bitter Aperol & Apricot Nectar with an Orange Twist

Ginger Sparkler
Canton Ginger Liqueur & Crystallized Ginger

We are proud to promote exclusively Virginian breweries—with one exception!
Please ask about our seasonal bottled brews.

Oskar Blue's — Longmont, Colorado
Dale's Pale Ale | 5

O'Connor Brewing Company — Norfolk, Virginia
Great Dismal Black I. P. A. | 5

Devil's Backbone — Roseland, Virginia
Vienna Lager | 5

St. George Brewing Company — Hampton, Virginia
Nut Brown Ale | 5

Bold Rock Cidery — Nellysford, Virginia
Virginia Draft Cider | 5

Starr Hill Brewery — Charlottesville, Virginia
Changes Seasonally | 5

Legend Brewing Company — Richmond, Virginia
Changes Seasonally | 5

Hardywood Park 750mL — Richmond, Virginia
Changes Seasonally

Vivreau Purified Still or Sparkling Water | 3
Available by request — Unlimited refills

illy© Espresso *(Regular or Decaf)* | **3.50**

Blanchard's© "Dark as Dark" Regular Coffee | **3.50**

Blanchard's© "Swiss Water Brazillian" Decaf Coffee | **3.50**

Café Latte | **5** **Cappuccino** | **5**

Mexican Hot Chocolate | **5.50** *add Kelt Cognac* | **10**