

## Cocktails

<b>Vodka &amp; Bubbles</b> wheatley vodka, passionfruit liqueur, vanilla, lime, sparkling.....	\$18
<b>Espresso</b> vodka, coffee liqueur, la colombe cold brew, demarara .....	\$17
<b>Poncha</b> leblon cachaca, madeira, lemon, egg white, honey.....	\$15
<b>Tequila Cocktail</b> cazadores blanco, red bitters, grapefruit, lime, smoked salt.....	\$16
<b>Rum Cocktail</b> dark rum, banhez mezcal, amaro, pineapple syrup, lime.....	\$17
<b>Gold Rush</b> buffalo trace bourbon, honey, lemon.....	\$16
<b>Gin Cocktail</b> roku gin, cocchi americano aperitif, sherry.....	\$15
<b>Dirty Cocktail</b> wheatley vodka, olive brine, manzanilla olives.....	\$16
<b>Cosmo</b> wheatley vodka citrus mash, orange liqueur, lime, cranberry.....	\$15
<b>Mint Julep</b> wild turkey bourbon, mini underberg, simple, mint.....	\$18
<b>Old Fashioned</b> old grand-dad bourbon, cotton & reed st. anselm spiced rum.....	\$18
<b>Manhattan</b> rittenhouse rye, sibona amaro, cocchi vermouth di torino, angostura .....	\$17
<b>Sunset Park</b> sazerac 'st.anselm select' rye, cinzano extra dry vermouth, apricot liqueur, bitters.....	\$16

### {Non-Alcoholic}

<b>Lavender Lemonade</b> citrus, lavender syrup, honey .....	\$10
<b>Tropical Spice</b> pineapple, lime, fever-tree ginger beer .....	\$10
<b>Cheerwine</b> sweet cherry .....	\$6
<b>Root Beer</b> cane sugar.....	\$7
<b>Birch Beer</b> sweet birch and wintergreen.....	\$6
<b>Botanical Wine</b> antilope   domaine des grottes   beaujolais, FR.....	\$15
<b>Pet-Nat</b> muri   rosé pet-nat   copenhagen, DK NV .....	\$18
<b>NA Pinot Noir</b> leitz   eins zwei zero   rheinhessen, DE NV .....	\$15
<b>Juicy IPA</b> untitled art   <0.5% ABV (12oz.).....	\$12

## Beers & Ciders

### {Drafts}

<b>German Pilsner</b> weihenstephaner   bavaria, DE   5.1% (9oz.).....	\$9
<b>Dark Lager</b> grave shift   lost generation brewing co.   district of columbia, USA   4.9% (9oz.).....	\$8
<b>Witbier</b> li'l wit   right proper brewing co.   district of columbia, USA   5% (9oz.) .....	\$9
<b>Belgian Style Tripel</b> merry monks   weyerbacher brewing   pennsylvania, USA   9.3% (9oz.).....	\$9
<b>Imperial IPA</b> all citra everything   other half brewing co.   new york, USA   8.5% (9oz.).....	\$9
<b>Cidre Bouché</b> étienne dupont   brut   normandie, FR   5.5% (5oz.) .....	\$9

### {Bottles & Cans}

{add a st. anselm koozie to keep your can cold for \$1}

<b>Pilsner</b> bitburger premium   bitburger brauerei   bitburg, DE   4.8% (16oz.).....	\$10
<b>Pale Ale</b> dai dai   hitachino nest   kiuchi brewery   naka, JP   6% (11.2oz.) .....	\$14
<b>West Coast IPA</b> southside   denizens brewing co.   maryland, USA   7.2% (12oz.) .....	\$14
<b>Hazy IPA</b> master shredder   the veil brewing co.   virginia, USA   5.5% (16oz.).....	\$15
<b>Belgian Dark Strong Ale</b> chimay   blue   chimay, BE   9% (11.2oz.) .....	\$17
<b>Kölsch</b> reissdorf   cologne, DE   4.8% (16oz.) .....	\$12
<b>American Stout</b> silent neighbor   atlas brew works   district of columbia, USA   6.7% (12oz.).....	\$10
<b>Tropical Cider</b> jungle bird   shacksbury   vermont, USA   5.5% (12oz.) .....	\$11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. there is risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 06/26/26

## Wines on Tap

{by the glass, 500mL and 1L}

🍷 500mL 1L

### {White}

<b>Sauvignon Blanc</b> famille dubard   FR 2024.....	\$17   \$52   \$104
<b>Grüner Veltliner</b> baumgartner   AT 2023.....	\$15   \$46   \$92

### {Orange}

<b>Field Blend</b> field recordings   'skins'   central coast, CA 2024.....	\$15   \$46   \$92
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### {Red}

<b>Syrah</b> tablas creek   'patelin de tablas'   paso robles, US 2023.....	\$18   \$52   \$104
<b>Zinfandel Blend</b> pax mahl   'skull'   central coast, US 2023.....	\$16   \$47   \$94
<b>Malbec</b> altos las hormigas   mendoza, AR 2023.....	\$17   \$52   \$104

## Wines by the Glass

### {Sparkling}

<b>Blanc De Chardonnay</b> thibaut-janisson   brut   virginia, US NV.....	\$22
<b>Brut Rosé</b> mirabelle by schramsberg   california, US NV.....	\$22
<b>Pét-Nat</b> pašaeli   aegean, TR 2025.....	\$18
<b>Lambrusco Rosso</b> folicello   emilia-romagna, IT NV.....	\$15

### {White}

<b>Riesling</b> state of mind   zillah ranch vineyard   washington, US 2023.....	\$15
<b>Vermentino</b> capichera   lintóri   sardinia, IT 2024.....	\$15
<b>Assyrtiko</b> papagiannakos   attica, GR 2024.....	\$16
<b>Albariño</b> pedralonga   serea   rias baixas, ES 2024.....	\$16
<b>Chardonnay</b> thévenet & fils   mâcon villages, FR 2024.....	\$17
<b>Sémillon</b> el enemigo   mendoza, AR 2023.....	\$19

### {In Between}

<b>Orange</b> welschriesling   pullus   haložan   stajerska, SI 2024.....	\$14
<b>Rosé</b> müller-thurgau blend   schlossmühlenhof   rheinhessen, DE 2024.....	\$14

### {Red}

<b>Pinot Noir</b> starr wines   brooks winery - 'private label'   willamette valley, US 2024.....	\$21
<b>Sangiovese</b> love you bunches   stolpman   santa barbara, US 2023 (served chilled).....	\$17
<b>Tempranillo</b> la herencia   mcpherson   high plains texas, US 2023.....	\$14
<b>Cabernet Franc</b> m. plouzeau - la bonneliere   rive gauche   chinon, FR 2024.....	\$18
<b>Tannat</b> garzón   reserva   UY 2023.....	\$15
<b>Nebbiolo</b> casa e. di mirafiore   langhe   piedmont, IT 2021.....	\$17
<b>Touriga Nacional</b> quinta da devesa   douro, PT 2020.....	\$18
<b>Cabernet Sauvignon</b> kalaris   napa, US 2017.....	\$25

### {Sommelier Selections by the Glass}

1oz. 2.5oz 5oz.

<b>Petite Manseng</b> novella   monticello   virginia, USA 20244.....	\$4   \$9   \$18
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With its thick skins and resistance to rot and disease, Petit Manseng has found a natural home in Virginia. This debut vintage from Jen Anderson and Karl Kuhn is especially meaningful to us at St. Anselm. Before making wines, both served as sommeliers here, making this bottle a source of genuine pride for our team. Their inaugural Petit Manseng is a compelling expression of both the grape and the region. Notes of candied orange peel, ripe peach, and a bright lift of lemon cream. On the palate, the variety's hallmark richness and subtle oxidative nuance are beautifully balanced by vibrant acidity and remarkable freshness.

<b>Syrah - Merlot - Xinomavro</b> alpha estate   s.m.x.   amyndeon, GR 2015.....	\$7   \$19   \$38
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Representing the pinnacle of Alpha Estate's vision, S.M.X. is a harmonious expression of meticulous viticulture and thoughtful winemaking. Crafted exclusively from the finest high-altitude, single-vineyard parcels of the privately owned estate. Each variety is vinified separately and aged in fine-grained French oak barrels. The result is a wine of remarkable depth and elegance, finishing long with lingering notes of graphite, Mediterranean herbs, layered with evolving notes of tobacco leaf, cedar, black olive, and leather. A distinctive expression of Greece's modern fine wine potential.