

Cocktails

Vodka & Bubbles	wheatley vodka, passionfruit liqueur, vanilla, lime, sparkling.....	\$18
Espresso	vodka, coffee liqueur, la colombe cold brew, demarara	\$17
Poncha	cachaca, madeira, honey, lemon, egg white.....	\$14
Tequila Cocktail	cazadores blanco, red bitters, grapefruit, lime, smoked salt.....	\$16
Rum Cocktail	dark rum, banhez mezcal, amaro, pineapple syrup, lime.....	\$17
Gold Rush	buffalo trace bourbon, honey, lemon.....	\$16
Gin Cocktail	roku gin, fino sherry, cocchi americano.....	\$15
Dirty Cocktail	wheatley vodka, olive brine, manzanilla olives.....	\$16
Cosmo	wheatley vodka citrus mash, orange liqueur, lime, cranberry	\$15
Mint Julep	wild turkey bourbon, mini underberg, simple, mint.....	\$18
Old Fashioned	old grand-dad bourbon, cotton & reed st. anselm spiced rum.....	\$18
Manhattan	rittenhouse rye, sibona amaro, cocchi vermouht di torino, angostura	\$17
Sunset Park	sazerac 'st.anselm select' rye, cinzano extra dry vermouht, apricot liqueur, bitters.....	\$16

Beers

{Drafts}

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

{Bottles & Cans}

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

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

Ciders

Tropical Cider	jungle bird shacksbury vermont, USA 5.5% (12oz.)	\$11
Cidre Bouché	étienne dupont brut normandie, FR 5.5% (5oz.)	\$9
Sparkling Pear Cider	samuel smith's england, UK 5% (12oz.).....	\$11

Non-Alcoholic

{Mocktails}

Lavender Lemonade	citrus, lavender syrup, honey	\$10
Tropical Spice	pineapple, lime, fever-tree ginger beer	\$10

{Beer & Wines}

Juicy IPA	untitled art <0.5% ABV (12oz.).....	\$12
Rosé Pet-Nat	muri yamille copenhagen, DK NV.....	\$18
Botanical Wine	antilope domaine des grottes beaujolais, FR.....	\$15
NA Pinot Noir	leitz eins zwei zero rheinhessen, DE NV	\$15

{Sodas}

Coca-Cola	coke, diet coke, sprite	\$5
Cheerwine	sweet cherry	\$6
Boylan	birch beer	\$6
Boylan	root beer	\$7
Fevertree	ginger ale.....	\$6
Saranac	orange cream	\$7

*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. 07/24/26

Wines on Tap
{by the glass, 500mL and 1L}

🍷 500mL 1L

{White}

Sauvignon Blanc	famille dubard FR 2024	\$17	\$52	\$104
Grüner Veltliner	baumgartner AT 2023	\$15	\$46	\$92

{Orange}

Field Blend	azimut brisat catalunya, ES 2025	\$15	\$46	\$95
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{Red}

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

Wines by the Glass

{Sparkling}

Blanc de Blancs	thibaut-janisson brut virginia, US NV	\$22
Brut Rosé	mirabelle by schramsberg california, US NV	\$22
Pét-Nat	paşaeli aegean, TR 2025	\$18
Lambrusco Rosso	folicello emilia-romagna, IT NV	\$15

{White}

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

{In Between}

Orange	welschriesling pullus haložan stajerska, SI 2024	\$14
Rosé	müller-thurgau blend schlossmühlenhof rheinhessen, DE 2024	\$14

{Red}

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

{Sommelier Selections by the Glass}

1oz. 2.5oz 5oz.

Petite Manseng	novella monticello virginia, USA 2024	\$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.

Agiorgitiko + Cabernet Sauvignon	skouras megas oenos peloponnese, GR 2008	\$8	\$19	\$38
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Founded by George Skouras in 1986, Domaine Skouras is one of Greece's most influential wineries, celebrated for elevating indigenous Greek varieties while thoughtfully integrating international grapes. After nearly two decades of aging, this wine reveals layers of black cherry, dried fig, cedar, tobacco, leather, and Mediterranean herbs, framed by refined tannins and remarkable freshness. Its savory depth makes it an exceptional pairing for the dry-aged axe handle ribeye, pork porterhouse, and roasted mushrooms.