

Cocktails

Vodka & Bubbles	wheatley vodka, passionfruit liqueur, vanilla, lime, sparkling.....	\$18
Espresso Cocktail	vodka, coffee liqueur, la colombe cold brew, demarara	\$17
Hemingway Daiquiri	cotton & reed white rum, lime, grapefruit, maraschino, simple.....	\$16
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	ketel one, olive brine, manzanilla olives.....	\$17
Cosmo	wheatley vodka citrus mash, orange liqueur, lime, cranberry	\$15
Martinez Martini	barr hill reserve tom cat gin, dry vermouth, maraschino.....	\$18
Mint Julep	wild turkey bourbon, mini underberg, simple, mint.....	\$18
Old Fashioned	old grand-dad bourbon, cotton & reed st. anselm spiced rum.....	\$19
Sunset Park	sazerac ‘st.anselm select’ rye, cinzano extra dry vermouth, 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.).....	\$16
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.).....	\$16
Belgian Dark Strong Ale	chimay blue chimay, BE 9% (11.2oz.)	\$19
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.).....	\$12

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
Sweet Cherry	cheerwine.....	\$6
Root Beer	boylan.....	\$7
Birch Beer	boylan	\$6
Ginger Ale	fevertree	\$6
Orange Cream	stewart's	\$7
Key Lime	stewart's.....	\$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. 08/28/26

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 2024	\$15	\$46	\$92

{Orange}

Field Blend	azimut brisat catalunya, ES 2025	\$15	\$46	\$92
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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	\$16
Turbiana	ca dei frati lugana veneto, IT 2025	\$16
Assyrtiko	gai'a monograph peloponnese, GR 2025	\$17
Albariño	pedralonga serea rias baixas, ES 2025	\$16
Chardonnay	camp north coast, CA 2024	\$15
Sémillon	el enemigo mendoza, AR 2023	\$19

{In Between}

Orange	catarratto salvatore marino turi sicily, IT 2024	\$16
Rosé	azal+espadeiro bojo do luar minho, PT 2024	\$15

{Red}

Pinot Noir	starr wines brooks winery - 'private label' willamette valley, US 2024	\$21
Merlot+Zinfandel+Sauvignon Blanc	les lunes wines cosmic california, US 2025	\$15
Cabernet Franc	m. plouzeau - la bonneliere rive gauche chinon, FR 2024	\$18
Aglianico	mastroberardino irpinia campania, IT 2023	\$15
Mourvèdre+Petite Sirah+Cinsault	earth vine sky windblown high plains texas, US 2023	\$16
Tannat	garzón reserva UY 2024	\$15
Touriga Nacional	quinta da devesa douro, PT 2022	\$18
Cabernet Sauvignon	kalaris napa, US 2017	\$25

{Sommelier Selections by the Glass}

1oz. 2.5oz 5oz.

Cabernet Franc+Petite Manseng	rosé d'assemblage novella wines monticello, VA 2025	\$4	\$9	\$18
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This debut rosé 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. A vibrant, gastronomic rosé, it offers wild strawberry, cara cara orange, peach, and melon, with hints of fresh herbs and wildflowers. Cabernet Franc brings savory freshness and lift, while Petit Manseng adds texture and depth. A beautiful match for the kampachi crudo, the burrata, salmon collar, and crispy bobo chicken.

Southern Rhône Blend	château de beaucastel châteauneuf-du-pape rhône, FR 2023	\$10	\$25	\$50
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From a 70-hectare vineyard on an exceptional terroir of rolled pebbles, sand, clay, and limestone, the organically farmed vines include all 13 authorized grape varieties, with Grenache and Mourvèdre each making up 30% of the blend, followed by Syrah (15%), Counoise (10%), and others. The 2023 vintage benefited from a relatively cool, dry summer and ideal harvest conditions, producing grapes with remarkable freshness and concentration. The wine offers aromas of black fruit and violet, followed by a powerful, generous, full-bodied and silky palate with excellent freshness, balance, complexity, and length. Its savory depth makes it an exceptional pairing for the ribeye, lamb leg steak and roasted mushrooms.