

Cocktails

Vodka & Bubbles	wheatley vodka, passionfruit liqueur, vanilla, lime, sparkling	\$18
Espresso Cocktail	vodka, coffee liqueur, la colombe cold brew, demarara	\$17
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
Dirty Cocktail	ketel one, olive brine, manzanilla olives	\$17
Cosmo	wheatley vodka citrus mash, orange liqueur, lime, cranberry	\$15
Hemingway Daiquiri	cotton & reed white rum, lime, grapefruit, maraschino, simple	\$16
Martinez	barr hill reserve tom cat gin, dry vermouth, maraschino	\$18
Mint Julep	wild turkey bourbon, mini underberg, simple, mint	\$18
Boulevardier	bowman brothers st. anselm barrel select, red bitters, sweet vermouth	\$17
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
Manhattan	rittenhouse rye, sibona amaro, cocchi vermouth di torino, angostura	\$17

Hot Drinks

Penicillin	dewars 12yr blended scotch, honey, ginger, lemon	\$14
Brandied Cider	laird's applejack brandy, old overholt, spiced apple cider, tiki bitters	\$14
Mulled Wine	red wine, grande amber brandy, citrus, warming spices	\$12

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
Oktoberfest Märzen	ayingen bavaria, DE 5.8% (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}

Czech Pilsner	silver branch glass castle silver spring maryland, USA 5.0% (12oz)	\$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
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	\$9
Tropical Spice	pineapple, lime, fever-tree ginger beer	\$10
Spiced Apple Cider	earth and eats apple cider, warming spices - served hot	\$10

{Beer & Wines}

Hazy IPA	notch brewing salem, massachusetts <0.5% ABV (12oz.)	\$11
Rosé Pet-Nat	muri yamille copenhagen, DK NV	\$18
Botanical Wine	antelope 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		\$7
Birch Beer		\$6
Ginger Ale	fevertree	\$6
Orange Cream		\$7
Grape		\$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. 10/30/26

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+Grenache+Mourvèdre	tablas creek 'patelin de tablas' paso robles, US 2023	\$17	\$52	\$104
Zinfandel Blend	skull wines california, 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}

Rosé	cabernet franc + petit manseng novella wines monticello, virginia, USA 2025	\$16
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{Red}

Merlot+Zinfandel+Sauvignon Blanc	les lunes wines cosmic california, US 2025 (served chilled)	\$15
Cabernet Franc	m. plouzeau - la bonneliere rive gauche chinon, FR 2024	\$18
Pinot Noir	starr wines brooks winery - 'private label' willamette valley, US 2024	\$21
Aglianico	mastroberardino irpinia campania, IT 2023	\$15
Tempranillo	mepherston la herencial high plains texas, US 2024	\$15
Tannat	garzón reserva UY 2024	\$16
Touriga Nacional	quinta da devesa douro, PT 2022	\$21
Monastrell	bodegas juan gil 110 th anniversary special jumilla, ES 2023	\$15
Cabernet Sauvignon	kalaris napa, US 2017	\$25

{Sommelier Selections by the Glass}

1oz. 2.5oz 5oz.

Happy Virginia Wine Month!

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 is beautifully balanced by vibrant acidity and remarkable freshness.

Bordeaux Blend	rdv friends and family virginia, USA 2023	\$7	\$16	\$30
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{57% Cabernet Franc + 24% Cabernet Sauvignon + 14% Merlot + 5% Petit Verdot}
One of the most remarkable vintages, the 2023 Friends and Family is the smallest production but the fullest rendition of this beloved bottling in the winery's history. A rich, dense core transports a beautiful bouquet of wild forest fruits complemented by intriguing hints of orange zest and savory Virginia tobacco through a polished, lingering finish. Delightful, generous, and full of appeal, Friends and Family delivers loads of joy.