

# FIREFLY BEVERAGES

## WINE

### WHITE & SPARKLING

Chardonnay, Vista Point, California, \$6/\$18

Sauvignon Blanc, Catherine & Michel

Langois, France, \$9/\$28

Pinot Grigio\*, Barboursville Vineyard, \$8/\$28

Sparkling, Riondo Prosecco Frizzante, Italy,

\$8/\$28

### RED & ROSE

Cabernet Sauvignon\*, Barboursville Vineyard,  
Virginia, \$8/\$28

Tempranillo, Ijalba Rioja, California, \$9/\$28

Sinols Rosat Rose, Spain, \$8/\$28

## NON-ALCOHOLIC

Tea: Sweet, Unsweet, or Hot, \$2.50

Boylan All Natural Soda: Cola, Diet Cola, Root Beer,

Ginger Ale, Lemon lime, Black cherry, \$2.50

Boylan All Natural Lemonade, \$2.50

Coke or Diet Coke, 12oz Can, \$2.50

Juice: OJ, Mango, Pineapple, Cranberry, 8oz, \$3

Milk or Chocolate Milk \$2 / \$3

Hot Cocoa \$3 *vegan, made with water*

*Let your server know if you'd like a side of creamer*

Maine Root Ginger Beer, 12oz bottle, \$3.50

Trager Bros\* Organic Coffee, Iced or Hot, \$3

Shirley Temple: Lemon lime soda, Grenadine,

Maraschino cherry, \$3.50

Mango Sour Mocktail: Organic mango juice, Sour

mix, Lemonade, Soda water, \$3.50

Crunchy Hydration\*, Grapefruit Sparkling CBD

Water, 12oz can, \$5

Crunchy Hydration\*, Calm Watermelon Sparkling

Water with Chamomile and L-theanine,

12oz can, \$4

Partake, Craft non-alcoholic IPA, 12oz can, \$5

Blue Ridge Bucha\*, Ginger Kombucha, 16oz draft,

\$6, (\$1 off during Happy Hour)

## BEER

### DRAFT BEER 16oz pint unless otherwise noted

Foothills Brewing, Jade IPA, 7.4%, \$7

Mustang Sally Brewing\*, New England IPA, 7.3%, \$6

Basic City Brewing\*, Bask DIPA, 7.8%, \$7

National Bohemian, American Lager, 4.5%, \$4

Devils Backbone\*, Vienna Lager, 5.2%, \$5

Ardent Craft Ales\*, Pilsner, 5%, \$6.50

RaR Brewing, Groove City Hefeweizen, 5.2%, \$7

Legend Brewing\*, Brown Ale, 6%, \$6

Troegs Brewing, The Mad Elf Holiday Ale, 11%, 12oz, \$7

Alewerks Brewing\*, Pumpkin Latte with Coffee, 7.3%,  
12oz, \$6

Terrapin, Moo-Hoo Chocolate Milk Stout, 6.1%, \$6

Guinness Stout, Nitro, 4.2%, \$6

### CANS/BOTTLES

New Realm\*, beLOW low cal Hazy IPA, 12oz, 4%, \$5

New Belgium, Juicy Haze IPA, 12oz, 7.5%, \$5

Three Notch'd\*, Apple Crumb Amber, 5.4%, 12oz can, \$5

Glutenberg, Blonde ale, *gluten free*, 16oz can, 5%, \$6

Stiegel, Grapefruit Radler, 16oz can, 2.3%, \$3

## CIDER, MEAD & ETC

Big Fish Cider\*, Church Hill Blush Cider, 12oz draft,  
8.4%, \$6.50

Big Fish\*, Monterey Maple Cider, 12oz draft, 8.4%, \$7

Coyote Hole\*, Roasted Coffee Cider, 12oz, 6.5%, \$7

Old Hill\*, Off the Press Cider, 12oz draft, 5.5%, \$6.50

Blue Toad\*, Black Cherry Cider, 16oz can, 6%, \$6

Potters\*, Grapefruit Hibiscus Cider, 12oz can, 4.5%, \$6

Coyote Hole\*, Sangria Cider, 5.6%, 16oz can, \$6.50

Bryants\*, Snake Bite Cider Aged in Stout Beer Barrels,  
6.9%, 500ml bottle, \$15

Albemarle Ciderworks\*, Jupiter's Legacy, 500ml, \$16

Charm City Meadworks Sparkling Mead, 12oz can, 6.9%,  
Flavors: Wildflower OR Elderberry, \$7

New Belgium, Fruit Smash Hard Seltzer, 12oz can,  
4.7%, Flavors: Tropical Punch, Berry Blast, OR Pink  
Lemonade, \$4.50

Happy Hour: \$1 off all drafts Tues-Fri 4pm-7pm

Cocktail & Liquor Menu on Reverse

See fridge for more bottles/cans to go!

\*Denotes Virginia product



# LIQUOR

## BOURBON

Jim Beam \$6  
Knob Creek \$7  
Maker's Mark \$8  
Bulleit Bourbon \$8  
Bulleit Rye \$8  
Basil Hayden \$10

## WHISKEY

Old Crow \$5  
Fireball \$6  
Jack Daniel's \$7  
Crown Royal \$7  
Skrewball Peanut Butter  
Whiskey \$8  
VA Highland Malt\* \$12

## SCOTCH WHISKY

Dewars \$7  
Glenfiddich Single  
Scotch \$12  
Laphroig 10 \$12

## IRISH WHISKEY

Bushmills \$6  
Tullamore Dew \$7  
Jameson \$7

## TEQUILA & MEZCAL

Montezuma \$5  
Jose Cuervo \$6  
Espolon Blanco \$7  
Milagro Reposado \$9  
Don Julio Blanco \$13  
Don Julio Anejo \$15  
El Silencio Mezcal \$9

## GIN

Gordon's \$5  
Tanqueray \$7  
Bombay Sapphire \$7  
Vitae Modern Gin\* \$8

## VODKA

Platinum \$5  
Absolut Citron \$6  
Titos \$7  
Ketel One \$7  
Cirrus\* \$7  
Grey Goose \$8

## RUM

Castillo Silver \$5  
Castillo Gold \$5  
Malibu Coconut Rum \$6  
Goslings Black Seal \$7  
Captain Morgan \$7  
Vitae Platinum Rum\* \$8

## LIQUEUR

Kahlua Coffee Liqueur \$7  
Chambord Black Raspberry  
Liqueur \$9  
DeKuyper Buttershots \$7  
Rumple Minze Peppermint  
Schnapps \$7  
Disaronno Amaretto \$7  
Bailey's Irish Cream \$8  
Fernet Branca \$8  
Jagermeister \$8  
Campari \$9  
St. Germain Elderflower  
Liqueur \$10  
Absinthe \$11

## COGNAC & BRANDY

Laird's Apple Brandy\* \$8  
Hennessey \$10

# COCKTAILS

## BLOODY MARY \$8

House Bloody Mary with 15 ingredients!  
Comes with house vodka or upgrade: Ketel One  
or Titos + \$2, Grey Goose + \$3; Add bacon + \$1;  
Add spicy salt rim +\$1

## MIMOSA \$6

Made with choice of: OJ, Mango, Cranberry, or  
Pineapple juice

## FIREFLY RUM PUNCH \$9

Light and dark Puerto Rican rum, Malibu  
coconut rum, organic mango juice, pineapple  
juice, and cranberry juice

## MOSCOW MULE \$9

Served with house vodka, or upgrade choice.  
Also available: Kentucky Mule (Jim Beam)  
or Dublin Donkey (Jameson) +\$1

## GIRL SCOUT COOKIE \$12

Kahlua, Bailey's Irish Cream, Rumple Minze  
Peppermint Liqueur

## RANCH WATER \$10

Milagro Reposado tequila, lime juice, tonic water

## CRAN WHISKEY GINGER \$8

Cranberry juice, lime juice, & ginger ale, with  
house bourbon or upgrade choice

## BEE'S KNEES \$11

Vitae\* Gin, house made thyme and honey syrup,  
lemon

## MANGO FIESTA \$11

Mango margarita with a kick. Jose Cuervo  
tequila, organic mango juice, house sour mix  
and spicy salt rim

## SPIKED COFFEE \$10

Organic *iced or hot* Trager Brothers Coffee\* plus  
choice of: shot of Baileys, Jameson, Disaronno  
Amaretto, or Skrewball peanut butter whiskey

## SPIKED HOT COCOA \$11

Hot cocoa made with choice of: shot of Baileys,  
Jameson, Disaronno Amaretto, or Skrewball  
peanut butter whiskey

## HOT TODDY \$8

House bourbon, honey, lemon  
Or make it a FIRE Toddy with Fireball +\$1

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