

# Ramparts Tavern & Grill



Proudly serving Alexandria since 1978

In addition to this menu we offer daily, weekly, and monthly food specials. Online orders are available for easy curbside pickup & delivery. Thank you for your business!

## 2024 FALL & WINTER COCKTAILS

(In-house or for takeout):

### CAMPFIRE SLING

Bulliet Rye, maple syrup, chocolate bitters, with a smoked cherry and an orange wedge \$13

### AUTUMN FIZZ

Aviation gin, agave syrup, apple cider and lemon juice \$10

### PUMPKIN MULE

Captain Morgan rum, pumpkin syrup and ginger beer \$11

### ESPRESSO MARTINI

Belvedere vodka, Kahlua, espresso and simple syrup \$14

### ELDERFLOWER PALOMA

Milagro Silver tequila, St, Germaine elderflower liqueur, Riesling, grapefruit juice, simple syrup and club soda \$16

### FALL SANGRIA

Apple brandy, merlot, apple cider, pear simple syrup, with an orange wedge and cinnamon stick \$11

### HOT BOURBON CIDER

Dickel bourbon, hot apple cider, with cinnamon sugar and an orange wedge \$11

### BUTTERED PECAN WHITE RUSSIAN

Smirnoff Vanilla vodka, Kahlua, buttered pecan simple syrup and cream with spiced pecans \$10

# Wines by The Glass & Bottles

## WHITE WINE GLASSES (6oz & 9oz)

**Stella Pinot Grigio** (Italy) \$7.50 | \$11.25

**Allan Scott Sauvignon Blanc** (New Zealand) \$9.50 | \$14.00

**M.A.N. Vintners Chenin Blanc** (South Africa) \$7.50 | \$11.25

**Carl Graff Riesling** (Germany) \$10.50 | \$15.75

**J. Lohr Chardonnay** (California) \$9.00 | \$13.50

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**Cavit Lunetta Prosecco Split** (Italy) \$10.00

**Francois Montand Brut Split** (France) \$11.00

**La Marca Prosecco Rosé Split** (Italy) \$10.50

## RED WINE GLASSES (6oz & 9oz)

**Angeline Pinot Noir** (California) \$9.50 | \$14.00

**High Note Malbec** (Argentina) \$9.00 | \$13.50

**Charles Smith Merlot** (WA) \$8.00 | \$12.00

**Murphy Goode Red Blend** (CA) \$8.75 | \$13.00

**Belleruche Grenache-Syrah** (France) \$9.00 | \$13.50

**J. Lohr Cabernet** (California) \$10.00 | \$15.00

## ROSÉ WINE GLASSES (6oz & 9oz)

**Belleruche Rosé** (France) \$9.00 | \$13.50

**Chateau La Mothe du Barry Rosé** (France) \$9.50 | \$14.00

## WHITE WINE BOTTLES

### Pinot Gris/Grigio, Chenin Blanc, Blend

**Stella Pinot Grigio** (Sicily, IT) \$28

**Solena Pinot Gris** (Willamette Valley, OR) \$50

**M.A.N. Vintners Chenin Blanc** (Paarl, SA) \$30

**M. Chapoutier Belleruche White Blend** (Rhône, FR) \$27

### Sauvignon Blanc, Viognier, Riesling

**Allan Scott Sauvignon Blanc** (Marlborough, NZ) \$38

**White Haven Sauvignon Blanc** (Marlborough, NZ) \$40

**Jean-Luc Columbo Viognier** (California) \$46

**Carl Graff Riesling** (Mosel, GER) \$40

### Chardonnay

**Chateau Ste. Michelle** (Columbia Valley, WA) \$35

**Joel Gott Unoaked chardonnay** (North Coast, CA) \$35

**J. Lohr** (Monterey County, CA) \$35

### Moscato, Prosecco, Rosé, Sparkling

**Annalisa Moscato** (Spumante, IT) \$36

**Marsuret Prosecco** (Veneto, IT) \$48

**M. Chapoutier Belleruche Rosé** (Rhône, FR) \$35

**Santa Julia Sparkling Rosé** (Mendoza, ARG) \$44

**Korbel Brut** (Sonoma Valley, CA) \$38

**GH Mumm Napa Brut Champagne** (Reims, FR) \$75

**Chateau La Mothe du Barry Rosé** (Bordeaux, FR) \$38

## RED WINE BOTTLES

### Pinot Noir, Merlot

**Angeline Pinot Noir** (Santa Rosa, CA) \$38

**A To Z Pinot Noir** (Newberg, OR) \$45

**Charles Smith Velvet Devil Merlot** (WA) \$31

### Syrah, Shiraz

**Boom Boom Syrah** (WA) \$37

**St. Cosme Cotes du Rhone Syrah** (Rhône V) \$50

**Belleruche Grenache-Syrah** (Rhône, Fr) \$35

### Tempranillo, Malbec

**Paso a Paso Tempranillo** (La Mancha, SP) \$38

**High Note Malbec** (Mendoza, ARG) \$35

**Don Miguel Gascon Malbec** (Mendoza, ARG) \$43

### French & Italian Red

**Chat de Parenchere Superior** (Bordeaux) \$48

**St. Cosme Cotes du Rhone Syrah** (Rhône V) \$50

**Belleruche Grenache-Syrah** (Rhône, Fr) \$35

**Caparzo Sangiovese** (Tuscany) \$32

**Gran Passione Rosso** (Veneto) \$40

### Zinfandel, Blends, Cabernet

**Ridge Zinfandel** (Sonoma, CA) \$75

**Murphy Goode Homefront Red Blend** (CA) \$34

**Belleruche Grenache-Syrah** (Rhône, Fr) \$35

**J. Lohr Seven Oaks Cabernet** (Paso Robles, CA) \$40

**Silver Peak Cabernet** (North Coast, CA) \$37

**Robert Mondavi Napa Cabernet** (Napa, CA) \$70

# Beer Draft, Bottles, Cans & Seltzer

## ON DRAFT

<b>Feature Draft of the month</b>	TBD	14oz	TBD	TBD
<b>Featured Cider</b>	TBD	14oz	TBD	TBD
<b>Featured Local Draft</b>	TBD	14oz	TBD	TBD
<b>Featured Wheat Beer</b>	TBD	14oz	TBD	TBD
<b>Bell's 2 Hearted</b>	Michigan	14oz	7.0%	\$7.75
<b>Denizens Pilsner</b>	Maryland	14oz	4.9%	\$7.75
<b>Guinness Stout</b>	Ireland	14oz	4.2%	\$8.25
<b>Miller Lite</b>	Wisconsin	14oz	4.2%	\$5.75
<b>Port City Pale Ale</b>	Virginia	14oz	5.5%	\$7.00
<b>Stella Artois</b>	Belgium	14oz	5.0%	\$7.50
<b>Sierra Nevada Hazy IPA</b>	California	14oz	6.4%	\$7.50
<b>Yuengling Lager</b>	Pennsylvania	14oz	4.4%	\$5.75

## BOTTLES & CANS

### LAGER

<b>Devils Backbone Vienna (Can)</b>	Virginia	12oz	5.2%	\$6.25
<b>Coors Banquet (Can)</b>	Colorado	12oz	3.50%	\$5.00
<b>Modelo Especial</b>	Mexico	12oz	4.4%	\$5.50
<b>Narragansett (Can)</b>	Rhode Island	16oz	5.0%	\$5.75
<b>Pabst Blue Ribbon (Can)</b>	Wisconsin	16oz	4.7%	\$4.75
<b>Peroni</b>	Italy	12oz	5.1%	\$5.75
<b>Sam Smith Original Lager</b>	England	18oz	5.0%	\$10.00
<b>Stella Artois (Can)</b>	Belgium	14.9oz	5.0%	\$6.00

### PILSNER

<b>Carlsberg</b>	Denmark	11.2oz	5.0%	\$5.75
<b>Eggenberg</b>	Austria	12oz	5.1%	\$6.25
<b>Labatt Blue Light</b>	Canada	12oz	4.0%	\$5.25
<b>Mama's Little Yella Pils (Can)</b>	Colorado	12oz	5.3%	\$6.25

### WHEAT BEER

<b>Blue Moon (Can)</b>	Colorado	12oz	5.4%	\$5.50
<b>Erdinger Hefeweizen</b>	Germany	12oz	5.3%	\$6.75
<b>Hoegaarden</b>	Belgium	11.2oz	4.9%	\$6.25
<b>Port City Optimal Wit</b>	Virginia	12oz	6.0%	\$7.00

### BELGIAN

<b>Chimay Blue</b>	Ale	11.2oz	9.0%	\$14.00
<b>Chimay Red</b>	Ale	11.2oz	7.0%	\$12.00
<b>Delirium Tremens</b>	Ale	12oz	8.5%	\$12.00
<b>Hoegaarden</b>	Belgium	11.2oz	4.9%	\$6.25

### ALE & PALE ALE

<b>A.V. Boont Amber Ale (Can)</b>	California	12oz	5.8%	\$5.75
<b>DC Brau Public Ale (Can)</b>	D.C.	12oz	6.0%	\$6.00
<b>Newcastle Brown Ale</b>	England	12oz	4.7%	\$6.00
<b>Lag. Little Sumpin' Sumpin PA</b>	California	12oz	7.3%	\$6.75
<b>Magic Hat #9 Pale Ale</b>	Vermont	12oz	4.5%	\$6.50
<b>Oskar Blues Dales Pale Ale (Can)</b>	Colorado	12oz	6.5%	\$6.75
<b>Sierra Nevada Pale Ale (Can)</b>	California	12oz	5.6%	\$6.50

### IPA

<b>Ballast Point Grapefruit (Can)</b>	California	12oz	7.0%	\$9.00
<b>Bear Republic Racer 5</b>	California	12oz	7.0%	\$7.25
<b>Dogfish Head 90 M. IPA</b>	Delaware	12oz	9.0%	\$8.00
<b>Founders All Day IPA (Can)</b>	Michigan	12oz	4.7%	\$7.00
<b>Jai Alai (Can)</b>	Florida	12oz	7.5%	\$7.50
<b>Port City IPA</b>	Virginia	12oz	6.3%	\$6.00
<b>Sierra Nevada Torpedo (Can)</b>	California	16oz	7.2%	\$6.75
<b>Stone IPA (can)</b>	California	12oz	6.9%	\$6.25

### CIDER, FRUIT, SELTZER

<b>Abita Purple Haze</b>	Louisiana	12oz	4.2%	\$6.25
<b>Austin Eastciders Original (Can)</b>	Texas	12oz	5.0%	\$7.00
<b>Angry Orchard Apple</b>	Ohio	12oz	4.2%	\$6.75
<b>Magners</b>	Ireland	12oz	5.1%	\$6.00
<b>High Noon Black Cherry (Can)</b>	California	12oz	4.5%	\$6.75
<b>White Claw Mango (Can)</b>	Illinois	12oz	5.0%	\$6.75

### STOUT & PORTER

<b>Left Hand Milk Stout</b>	Colorado	12oz	6.0%	\$6.25
<b>Sam Smith Oatmeal Stout</b>	Pennsylvania	12oz	7.5%	\$10.00
<b>Founders Porter</b>	Colorado	12oz	6.5%	\$7.25

### USUAL SUSPECTS

<b>Amstel Light (Can)</b>	Holland	11.2oz	4.0%	\$5.25
<b>Budweiser (Can)</b>	Missouri	12oz	5.0%	\$5.25
<b>Bud Light</b>	Missouri	12oz	5.0%	\$5.25
<b>Coors Light</b>	Colorado	12oz	4.2%	\$5.25
<b>Corona</b>	Mexico	12oz	4.6%	\$5.25
<b>Corona Light</b>	Mexico	12oz	4.0%	\$5.25
<b>Heineken</b>	Holland	12oz	5.0%	\$5.25
<b>Michelob Ultra (Can)</b>	Missouri	12oz	3.8%	\$5.25
<b>Miller Lite</b>	Wisconsin	12oz	4.2%	\$5.25

### LOW ALCOHOL

<b>Erdinger Non-Alcoholic</b>	Germany	12oz	0.5%	\$6.50
<b>Heineken Zero</b>	Holand	12oz	0.05%	\$6.00

Happy Hour in the Pub & Dining room bar Monday – Friday from 4-7pm

Monday Burger Day  
 Tuesday Tacos & Tequila Night AND Pub Trivia at 7pm  
 Wednesday Wing Night AND \$5 Beer Can Night (Can special in Pub & bars only)  
 Thursday Smokehouse Night  
 Friday Fish Night  
 Saturday Half Price Bottles of Wine

# LUNCH & DINNER MENU

## STARTERS

### SMOKED ARTICHOKE DIP

Smoked Gouda, artichoke hearts, shallots and three cheeses baked in our smoker and served with sliced & toasted pana tabla bread \$12.99

### JD MINI BURGERS

Angus beef mini burgers\* grilled, topped with Provolone, sautéed onions, and pickle chip on mini sweet challah buns, side of Jack Daniel's glaze \$14.50

### SHRIMP KICKERS

Eight blackened shrimp sautéed in a **SPICY** Gator sauce with white wine and garlic, over bacon cheddar cheese grits \$14.99

### QUESADILLA

Grilled chicken, melted cheddar-jack cheese and pico de gallo in a crispy flour tortilla with sour cream \$13.99 (Add guacamole \$1.50)

### BOURBON BACON BRIE

French brie round, grilled until warm and gooey topped with bourbon bacon jam, candied rosemary thyme walnuts and sliced granny smith apples, served with sliced French bread \$14.99

### BBQ PORK NACHOS

A pile of tortilla chips with house smoked pulled pork, nacho cheese sauce, black beans, BBQ sauce drizzle, pico de gallo, guacamole, and sour cream \$13.99

### HOT PEAS!

Brought back by popular demand: Black eyed peas flash fried and tossed in a spicy seasoning \$8.99

### CHICKEN WINGS

Chicken wings baked with our house seasoning then fried, tossed with a choice of hot sauce, BBQ sauce, Cajun dry rub, or Jamaican jerk dry rub \$14.50

## SOUPS AND SALADS

SOUP OF THE DAY \$5.00 cup | \$7.00 bowl

FRENCH ONION SOUP \$7.00

BEEF CHILI \$5.00 cup | \$7.00 bowl

TOMATO BISQUE \$5.00 cup | \$7.00 bowl

### CHICKEN COBB

Grilled lemon pepper chicken, sliced avocado, hearts of palm, hard-boiled egg, bacon, diced tomato, red onion & crumbled blue cheese, with a side of balsamic vinaigrette \$18.99

### GRILLED SALMON SALAD

Eight ounce hand-cut Scottish salmon\* filet seasoned with our blackening spices and grilled, over romaine & mesculin greens, herb marinated Roma tomatoes, red onion, black beans, cucumber, and julienne carrots with a side of lemon herb vinaigrette \$20.99

### STONE'S STEAK SALAD

Marinated beef medallions\*, artichoke hearts, herb marinated tomatoes & hearts of palm, topped with fried onion strings over romaine & mesculin lettuce with a creamy horseradish dressing on the side \$19.99

### FARMHOUSE GREENS

Mixed greens & romaine, diced tomato, cucumber, shaved carrots, red onion, sliced radish, smoked bacon, herb croutons, shredded cheddar & Monterey jack cheese, Small \$8 | Large \$12

#### Add to your salad:

Chicken breast \$6 | Beef medallions\* (4) \$8  
Shrimp (8) \$8 | 8oz farm raised salmon\* \$9  
Grilled Portobello \$6 | Vegan Beyond Burger \$9

### CAESAR SALAD

Chopped romaine tossed in our house made Caesar dressing, parmesan, and garlic croutons \$11

#### Add to your salad:

Chicken breast \$6 | Beef medallions\* (4) \$8  
Shrimp (8) \$9 | 8oz grilled salmon\* \$9  
Grilled Portobello \$6 | Vegan Beyond Burger \$9

20% Gratuity will be added  
to parties of 6 or more

Dressings: Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Horseradish Dressing,  
Lemon Herb Vinaigrette, 1000 Island

## SANDWICHES & BURGERS

### PULLED PORK BARBECUE

House smoked pulled pork tossed in BBQ sauce or tangy Carolina sauce, topped with coleslaw & fried onion strings, on a soft potato Kaiser roll \$13.99

### BOURBON CHICKEN BRIOCHE

Grilled chicken breast, bourbon glaze, pepper jack cheese, bacon, fried onion strings, lettuce, tomato, and sweet-hot mustard on onion brioche bun \$14.99

### COD PO' BOY

Fresh cod filet Cajun beer battered and golden fried, served on a soft sub roll with a spiced remoulade, sliced pickles, shredded lettuce and tomato \$15.99

### TOMATO PORTOBELLO KAISER

Grilled Portobello mushroom topped with melted provolone, herb marinated tomatoes, and fried onion strings, lettuce and our house smoked tomato aioli on an onion brioche bun \$13.99

### NEW YORK ON RYE

Herb brined corned beef, house smoked and shaved, with sauerkraut, Swiss cheese and 1000 island on marble rye and cooked on the griddle 13.99

### CLASSIC CLUB

Triple decker with sliced turkey, black forest ham, bacon, Swiss cheese, lettuce, and tomato, and house smoked tomato aioli on toasted multigrain bread \$13.99

Udi's GLUTEN FREE buns for only \$1 more

All come with choice of one side: Hand cut fries, slaw, baked beans, mixed fruit, pasta salad, potato chips

Upgraded sides: Cajun sweet potato wedges +\$3, julienne mixed vegetables +\$3, sautéed spinach +\$3, mac 'n cheese +\$3, Farmhouse salad +\$4

### SIGNATURE BURGER

Eight-ounce 100% Angus beef burger\*, peppercorn demi-glaze, smoked Gouda, sautéed mushrooms, fried onion strings and sweet-hot mustard spread, on an onion Brioche roll \$16.99

### ANGUS BEEF BURGER

Eight-ounce 100% Angus beef burger\* \$13.99

### OTHER BURGERS

7oz Turkey Burger \$12.99 | 7oz Beyond Burger \$14.99  
Portobello Mushroom \$12.99

#### Add cheese: (each \$1.50)

American | Swiss | Blue | Provolone | Cheddar | Pepper-Jack | Smoked Gouda

#### Add toppings: (each \$1)

Bacon | Mushrooms | Bell Peppers | Jalapeños | Beef Chili | Sautéed Onion | Guacamole (\$1.50)

#### Add a sauce or spread: (each 75¢)

BBQ Sauce | Jack Daniel's Glaze | Sweet-Hot Mustard  
1000 Island | Peppercorn Demi Glace |  
Smoked Tomato Aioli

## ENTREES

### BISTRO STEAK

Grilled teres major\* (a cut of beef that is as lean and tender as filet), sliced and finished with a crack peppercorn demi-glaze, served with horseradish mashed potatoes and green beans \$25.99

### SALMON WITH CUCUMBER DILL

Sustainable Scottish farm raised salmon\* filet grilled and topped with a cucumber dill sauce with mashed potatoes and wilted spinach \$24.99

### BARBECUE RIBS

Award winning slow roasted pork barbecue ribs, finished on the grill with our house BBQ sauce, and served with hand cut fries and cole slaw  
Half Rack \$19.99 | Full Rack \$31.99

### CAJUN FISH & CHIPS

Fresh cod filets Cajun beer battered and golden fried, served with Cajun fried sweet potato wedges, coleslaw and a spiced remoulade \$22.99

### JACK PORK CHOPS

Two pork chops\* grilled and topped with our Jack Daniel's glaze, served with cheddar-scallion mashed potatoes and green beans \$23.99  
(One chop available for lunch 11-3pm \$15.99)

### MUSHROOM RAVIOLI

Wild mushroom ravioli sautéed with fresh spinach, pancetta, mushrooms, tomato, and onions in a sherry-parmesan cream sauce, topped with parmesan cheese \$16.99  
(Add 6 shrimp +\$7, add Chicken + \$6)

### PENNE WITH CHICKEN

Grilled diced chicken with sautéed artichoke, spinach, tomato, onion, and bacon, finished with a roasted garlic & lemon sauce and tossed with penne pasta and parmesan cheese \$18.99  
(Add 6 shrimp +\$7)

\* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

# SATURDAY & SUNDAY BRUNCH

Saturday and Sunday Open-3:00pm

## RAMPARTS WEEKEND BLOODY MARY

Our favorite Bloody Mary mix, vodka, celery stick, olive, lemon wedge \$8. **Get it LOADED!** The above with the addition of a strip of bacon, thick dill pickle chip and our garlic chipotle salt rim \$11 (sorry, no modifications)

## SALTED CARAMEL WAFFLE

Belgian waffle made-to-order, drizzled with a Ghirardelli salted caramel sauce, powdered sugar, and whipped cream, served with butter & maple syrup \$11.99

## FRENCH TOAST WITH STRAWBERRY SAUCE

Thick brioche dipped in a vanilla egg batter, served with a side of strawberry sauce, served with breakfast potatoes and choice of bacon or sausage, sprinkled with powdered sugar \$11.99

## JACK DANIEL'S STEAK & EGGS

Three petit filet medallions\*, blackened and grilled, finished with our Jack Daniel's glaze and served with two eggs\* any style and breakfast potatoes \$15.99

## BRUNCH SHRIMP & GRITS

Eight tiger shrimp sauteed in a **SPICY** gator sauce with white wine, garlic & lemon juice, over our bacon cheddar cheese grits, two fried eggs and chopped scallions \$15.99

## SMOKED CORNED BEEF HASH

House smoke corned beef, chopped & griddle cooked with diced potatoes, onions, and house seasoning, topped with two sunny side up eggs\* and béarnaise sauce \$13.99  
(Add spinach +\$1.25 | Add sauteed mushrooms +\$1.25)

## BRUNCH GRILLED SALMON

4oz salmon\* filet grilled, topped with two sunny side up eggs\* and our hollandaise sauce, served over mesclun greens with herb marinated Roma tomatoes and diced fried pancetta with a side of lemon herb vinaigrette \$14.99

## SIMPLE EGG BREAKFAST

Your choice of two or three eggs\* any style, choice of sausage links or bacon, and served with breakfast potatoes and toast (white, whole wheat, multigrain, or English muffin) \$9.99 (2 egg) / \$11.99 (3 egg)

## BUILD YOUR OWN OMELET

Three egg\* omelet with your choice of four ingredients, served with fruit and a side of breakfast potatoes \$14.99

**Omelet Choices:** Bacon, ham, sausage, pancetta, onion, tomato, mushroom, green bell pepper, scallion, artichoke, spinach, jalapenos, cheddar, pepper jack, American, Swiss, smoked gouda, bleu cheese

## TRADITIONAL EGGS BENEDICT

Two poached eggs\*, Canadian bacon, over a toasted English muffin, topped with house hollandaise sauce served with breakfast potatoes \$12.99

## FILET BENEDICT

Petite beef\* filets grilled, topped with poached eggs\* and house made béarnaise sauce over a toasted English muffin and served with breakfast potatoes \$14.99

## AVOCADO BENEDICT

Fresh sliced avocado topped with poached eggs\* and a lemon hollandaise sauce on a toasted English muffin and served with breakfast potatoes \$14.99

## SIDES

One egg\* \$2.50

One pancake \$3.50

Plain waffle \$7.00

Bacon (3 pieces) or sausage (2 pieces) \$3

Breakfast potatoes \$3

Fresh fruit \$3.50

Toast or English muffin \$2.00

## SODAS & BEVERAGES

### Bottled Beverages:

Dominion Bottles Root Beer \$4.50

San Pellegrino Sparkling Water Can \$4.00

Voss Bottled Still Water \$4.00

### Juice \$4.50:

Orange, Cranberry, Pineapple, Apple, Grapefruit

### Fountain Soda: \$3.75 (Free Refills)

Pepsi, Diet Pepsi, Dr. Pepper, Starry, Lemonade, House Brewed Iced Tea

## KIDS MENU \$8

Each come with choice of fries, apple slices, apple sauce, or potato chips

### GRILLED CHEESE

### MAC 'N CHEESE

### CHICKEN FINGERS

### CHEESE QUESADILLA

### PENNE WITH BUTTER & PARMESAN

### BBQ CHICKEN SANDWICH

### PULLED PORK SLIDERS

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