

## classic CONCESSIONS

|                                           |                                      |            |
|-------------------------------------------|--------------------------------------|------------|
| <b>FRESH-POPPED POPCORN</b>               | <b>HOT DOGS</b>                      | <b>\$5</b> |
| Small/64oz <b>\$6.50</b>                  | add cheese <b>+\$1.50</b>            |            |
| Large/150oz <b>\$8.50</b>                 | add chili <b>+\$1.50</b>             |            |
| <b>NACHOS</b> (one topping) <b>\$6.25</b> | <b>HOT SOFT PRETZEL</b>              |            |
| extra cheese <b>+\$1.50</b>               | plain or salted <b>\$4.50</b>        |            |
| add chili <b>+\$1.50</b>                  | cinnamon-sugar + icing <b>\$5.50</b> |            |

## CRAFT BEER *and wine*

### BOTTLES & CANS

|             |                                                                                                                                                                                                                                                                                                                                                                         |  |
|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <b>\$8</b>  | 21 <sup>st</sup> Amendment - Hell or High Watermelon Wheat<br>Dogfish Head – 60 Minute IPA<br>Lagunitas – Lil Sumpin' American Pale Wheat Ale<br>Lakefront – New Grist Pilsner (Gluten Free)<br>Victory – Swing Session Saison<br>DC Brau – El Hefe Speaks Hefeweizen<br>DC Brau – Penn Quarter Porter<br>Lost Rhino – Chaser Pils<br>Oskar Blues – Old Chub Scotch Ale |  |
| <b>\$10</b> | Anderson Valley – Summer Solstice Cream Ale<br>Stone – Levitation Ale<br>Port City – Optimal Wit Belgian-Style Tripel                                                                                                                                                                                                                                                   |  |
| <b>\$12</b> | Founders – Rubaeus Raspberry Ale<br>Victory – Storm King Imperial Stout<br>DC Brau – On the Wings of Armageddon Imperial IPA                                                                                                                                                                                                                                            |  |

### WHITE (375ml bottles)

|                                                                        |             |
|------------------------------------------------------------------------|-------------|
| Spy Valley Sauvignon Blanc - Marlborough, New Zealand                  | <b>\$16</b> |
| <i>Fragrant, light &amp; juicy body bursting with citrus fruits</i>    |             |
| Angeline Chardonnay - Santa Barbara, CA                                | <b>\$11</b> |
| <i>Pure, delicate spicy pear with floral &amp; honeysuckle flavors</i> |             |

### RED (375ml bottles)

|                                                                       |             |
|-----------------------------------------------------------------------|-------------|
| A to Z Pinot Noir – Oregon                                            | <b>\$13</b> |
| <i>Sleek red layers of cherry, tobacco &amp; cocoa</i>                |             |
| Chateau de Brondeau Bordeaux – France                                 | <b>\$13</b> |
| <i>Superior notes of plum, cherry &amp; fig with an echo of mocha</i> |             |
| Wild Thing Old Vine Zinfandel - Mendocino Country, CA                 | <b>\$16</b> |
| <i>Zesty, smoky cherry aromas &amp; cracked black pepper flavors</i>  |             |

### WHITE (187ml bottles)

|                                                         |             |
|---------------------------------------------------------|-------------|
| Tiamo Organic Prosecco D.O.C. – Italy                   | <b>\$11</b> |
| <i>Floral, yet dry &amp; spicy</i>                      |             |
| Bitch Bubbly Rose Cava – Spain                          | <b>\$16</b> |
| <i>Cherry, watermelon &amp; a touch of crème brulee</i> |             |

# M★E★N★U

## shareable PAIRINGS *for two*

|                                                           |                |
|-----------------------------------------------------------|----------------|
| <b>PRETTY IN PINK</b>                                     | <b>\$27</b>    |
| Bitch Bubbly Sparkling Rose*                              |                |
| Spun Paradise Watermelon Cotton Candy                     |                |
| Rustic Bakery Three Cheese Coins (with a kick of chili)   |                |
| <b>TROPIC THUNDER</b>                                     | <b>\$27</b>    |
| Tiamo Organic Prosecco D.O.C. *                           |                |
| Route 11 BBQ Chips                                        |                |
| Spun Paradise Pineapple Cotton Candy                      |                |
| <b>THE FRENCH CONNECTION</b>                              | <b>\$27</b>    |
| Chateau de Brondeau Bordeaux*                             |                |
| Pop-Art Rosemary Truffle Popcorn                          |                |
| Rustic Bakery Blue Cheese Walnut Coins                    |                |
| <b>SIDEWAYS</b>                                           | <b>\$27</b>    |
| A to Z Pinot Noir*                                        |                |
| Pop-Art White Cheddar Popcorn                             |                |
| Rustic Bakery Cheddar Pecan Coins                         |                |
| <b>WHERE THE WILD THINGS ARE</b>                          | <b>\$27</b>    |
| Wild Thing Zinfandel*                                     |                |
| Rustic Bakery Espresso Chocolate Chip Cookies             |                |
| Chuo Chocolatier Firecracker Bar                          |                |
| <b>SOME LIKE IT HOT</b>                                   | <b>\$22</b>    |
| Spy Valley Sauvignon Blanc*                               |                |
| Pop-Art White Cheddar Jalapeno Popcorn                    |                |
| Route 11 Lite Sea Salt Chips                              |                |
| <b>EAT PRAY LOVE</b>                                      | <b>\$27</b>    |
| Angeline Chardonnay*                                      |                |
| Pop-Art Thai Coconut Curry Popcorn                        |                |
| Brad's Naked Kale Chips                                   |                |
| <b>ANY GIVEN SUNDAY</b>                                   | <b>\$22</b>    |
| Choice of two craft beers: *                              |                |
| 21 <sup>st</sup> Amendment Hell or High Watermelon Wheat; |                |
| Lakefront New Grist Pilsner (GF);                         |                |
| Dogfish Head 60 Minute IPA                                |                |
| Nachos (one topping)                                      |                |
| Two hot dogs                                              |                |
| <b>Y TU MAMA TAMBIEN</b>                                  | <b>\$22</b>    |
| DC Brau El Hefe Speaks Hefeweizen*                        |                |
| Tacolitos + a side of chili or nacho cheese               |                |
| Two hot dogs                                              |                |
| Pop-Art White Cheddar Jalapeno Popcorn                    |                |
| <b>IT'S A WONDERFUL LIFE</b>                              | <b>\$22</b>    |
| Choice of two Jeni's Splendid Ice Cream Cups              |                |
| Rustic Bakery Cookies                                     |                |
| <b>Add to any combo</b>                                   |                |
| Chuo Chocolatier chocolate bar                            | <b>+\$6</b>    |
| Volcanic Bottled Water                                    | <b>+\$3.50</b> |
| Wisconsin Cheese (Medium-sharp Cheddar or String Cheese)  | <b>+\$2</b>    |
| Route 11 Chips                                            | <b>+\$2.50</b> |

\*Shareable pairing combo includes two servings of alcohol.  
Two servings of alcohol require 2 valid IDs for purchase.

All prices include applicable tax

## ***gourmet SNACKS & TREATS***

### **SAVORY**

#### **POP-ART POPCORN (GF, V, non-GMO) \$7.50**

Organic gourmet flavored air-popped corn

- Rosemary Truffle
- White Pepper Parmesan
- White Cheddar Jalapeno
- Thai Coconut Curry

#### **TACO-LITOS tangy rolled 'n' bold tortilla chips \$3.50**

- Guacamole or Salsa Picante
- Side of nacho cheese **+\$1.50**

#### **ROUTE 11 CHIPS \$3.50**

All natural Virginia potato chips (GF, wheat-free, no trans fats)

- Lite Sea Salt
- Dill Pickle
- Chesapeake Crab
- BBQ
- Sweet Potato
- Mama Zuma's Revenge

#### **VIRGINIA COCKTAIL PEANUTS sweet & savory \$8**

- Sea Salt
- Toffee Crunch
- Dark Chocolate covered
- Milk Chocolate covered

#### **BRAD'S CRUNCHY KALE & ONION RINGS \$12**

Tangy & tasty organic crunch (GF, V, non-GMO, organic)

- Naked (*sunflower seeds, cashews, vegan cheese*)
- Nacho (*jalapeno, vegan nacho cheese, sunflower seeds*)
- Bourbon BBQ Onion Rings (*nut-free*)
- Vampire Killer (*garlic, sunflower seeds, cashews, vegan cheese*)

#### **RUSTIC BAKERY CHEESE COINS \$6**

Handmade artisanal California cheese coins

- Cheddar Pecan (Del Valle Pecans & Fiscalini Cheddar)
- Savory Three Cheese (Cowgirl Creamery Wagon Wheel, Fiscalini Cheddar & a kick of chili)
- Blue Cheese Walnut (Point Reyes Blue, Ferrari Farms Walnuts)

#### **PREMIUM WISCONSIN CHEESE \$3**

- Medium-sharp cheddar bar
- String cheese log

### **SWEET**

#### **FUNKY CHUNKY crunchy & chewy natural goodness \$7**

- Popcorn (*caramel, chocolate, almonds, cashews, pecans*)
- Sea Salt Caramel: (*popcorn, chocolate, cashews*)
- Chip-Zel-Pop: (*chips, pretzels, popcorn, caramel, chocolate*)
- Pretzel: (*caramel, chocolate, pecans*)

#### **CHUAO CHOCOLATIER BARS \$7.50**

Gourmet chocolate hand-crafted by master Chef Michael Antonorsi

- Ravishing Rocky Road
- Maple Bacon
- Firecracker
- Honeycomb

#### **SPUN PARADISE COTTON CANDY \$9**

Hand-crafted in Hawaii with organic tropical flavors

- Pineapple
- Banana
- Mango
- Lychee
- Coconut
- Watermelon
- Sea Salt Caramel

#### **JENI'S SPLENDID ICE CREAM CUPS \$9**

Made from scratch with grass-grazed cow's milk

- Salty Caramel
- Dark Chocolate
- Vanilla Bean (Nadali Estate, Uganda)

#### **JENI'S SPLENDID ICE CREAM SANDWICHES \$8**

Frozen delights & flavorful ingredients

- Orchid Vanilla Macaroon
- Chocolate Hazelnut Macaroon
- Oatmeal Cream

#### **RUSTIC BAKERY COOKIES \$6**

Handmade organic buttery shortbread

- Tahitian Vanilla Bean
- Espresso Chocoalte Chip
- Meyer Lemon

#### **LUCY'S GLUTEN FREE COOKIES \$4**

All natural crispy sweetness (GF, V, non-GMO)

- Ginger Snap
- Oatmeal
- Chocolate Chip
- Sugar
- Maple Bliss

## ***delicious BEVERAGES***

#### **VOLCANIC BOTTLED WATER \$5**

Waiakea Water from Mauna Loa Volcano in Hawaii  
benefitting PumpAid.org

#### **JAX COCO WATER \$6**

Micro-filtered coconut water – natural nutrition & hydration

#### **JOIA GOURMET SODAS \$5**

Natural sodas combining fruits, herbs & spices

- Blackberry, Pomegranate & Ginger
- Lime, Hibiscus & Clove
- Grapefruit, Chamomile & Cardamom
- Pineapple, Coconut & Nutmeg

#### **CLASSIC SODAS \$3.50**

Coke, Diet Coke, Sprite

#### **FRESH-BREWED COFFEE \$2.50**



Premium fresh roasted, direct-trade coffee