

WINE GLASSES

SPARKLERS

PINOT NOIR/XARELLO/MACABEO - SPAIN / SUBIRATS ROSÉ NV	15 / 60
GLERA - ITALY / PROSECCO / SIEMA NV	11 / 44

PINK

KALECIK KARASI - TURKEY / CAPPADOCIA / TURASAN '17	11 / 44
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WHITE

MOSCATO - USA / VIRGINIA / BLUESTONE '17	12 / 48
PINOT BLANC - USA / MICHIGAN / LEFT FOOT CHARLEY '17	13 / 52
SAUVIGNON BLANC - CHILE / LAS CASAS DE VAQUERIA '17	11 / 44
ALBARINO - SPAIN / RIAS BAIXAS / TARAMIS '16	12 / 48
GRUNER VELTLINER - AUSTRIA / WAGRAM, / PAUL D.'16	10 / 40
CHARDONNAY - USA / CALIFORNIA / CENTRAL COAST / CALERA '15	12 / 44
CHARDONNAY - USA / VIRGINIA / BREAUX 'MADELEINE'S '16	14 / 56

RED

BLAUFRANKISCH - AUSTRIA / BURGENLAND / JALITS '17	11 / 44
CARMENERE - CHILE / MAULE VALLEY / LAS CASAS '16	12 / 48
KALECIK KARASI - TURKEY / CAPPADOCIA / TURASAN '17	12 / 48
SANGIOVESE / SAGRANTINO - ITALY / MONTEFALCO / COLSANTO '14	15 / 60
ZINFANDEL - USA / SONOMA / LOWRY HILL '15	12 / 48
TEMPRANILLO - SPAIN / RIOJA / VINA REAL '14	12 / 48
CABERNET SAUVIGNON - ITALY / VENETO / LA CAPPUCINA '15	16 / 64

spirits / nick farrell • beer / greg engert • wine / will lee
hazelrestaurant.com

COCKTAILS

WINTER SPRITZ

APERITIF / SPARKLING WINE 11

SOUTHERN ITALIAN SUNRISE

OUR LIMONCELLO / POMEGRANATE / CLUB 9

CITRUS G+T

BLOOD ORANGE GIN / WINTER CITRUS TONIC 11

CACHACA LEMONANA

CACHACA / LEMON / MINT 13

FIERY AND FAMOUS

MEZCAL / APERITIF / GENEPI / CITRUS / URFA PEPPER 13

SAZARAK

RYE / STAR ANISE / ARAK 13

BEETS, BEARS, NEGRONI RIFFS

GIN / BEET-INFUSED CAMPARI / VERMOUTH 13

PB+J

BOURBON / MYRTLE BERRY / CONCORD GRAPE / SESAME 13

NON-ALCOHOLIC

LEMONANA

SUMAC, MINT, LEMON OLEO, LEMON 6

LEBANESE HORCHATA

SESAME, SAHLAB, CINNAMON 8

SPICE TRAIL TONIC

POMEGRANATE, BLOOD ORANGE 6

DOOGH

YOGURT, MINT, BUBBLES 6

DRAFT BEER

CRISP

DC BRAU PILS PILSNER | DC | 4.5% | 16 OZ. DRAFT 3 / 7

Hopped w/ Hallertau Tradition

HOP

CROOKED RUN COMING TO AMERICA IPA / VA / 6.5% / 16 OZ. 3 / 8

hopped w/ african queen + southern aroma;
collaboration w/ proof (fl)

BLUEJACKET CHALLENGERS IPA / DC / 7.0% / 16OZ DRAFT 3 / 8

double dry-hopped exclusively w/ galaxy

ASLIN SORBET IPA / VA / 6.5% / 16 OZ. 4 / 9

finished w/peach, mango + vanilla

ROAST

BISSEL BROTHERS UMBRA / OATMEAL STOUT / ME / 7.5% / 12OZ 4 / 9

FRUIT & SPICE

BLACKBERRY FARM CLASSIC SAISON / SAISON / TN / 6.3% / 10 OZ. 4 / 8

PERENNIAL PRISM : AMARILLO + WAKATU / SAISON / MO / 6.2% / 13 OZ 4 / 8

OWBOW FARMHOUSE PALE ALE / SAISON / ME / 6.0% / 13 OZ 3 / 8

TART & FUNKY

JOLLY PUMPKIN LUCIERNAGA / BELGIAN PALE ALE / MI / 6.5% / 10 OZ 4 / 8

aged 8 months in oak barrels

FUNKWERKS SAISON D'BRETT / SAISON / CO / 7.0% / 13 OZ 4 / 9

fermented w/ brettanomyces; aged in oak foeders

THE VEIL DUB BLACKOUT TASTEE / SOUR RED ALE / VA / 5.5% / 10 OZ 5 / 10

brewed w/ lactose; finished w/ blackberry+black currant

CIDER

DUPONT CIDRE BOUCHE / FRENCH CIDER / 5.5% / france / 10 oz. 5 / 10