

CIRCA THE 1916  
**MARIDOR**  
**BAR**

**ELIXERS**

- BLUEBERRY BOURBON LEMONADE** \$11  
 Old Forester, Blueberry Simple Syrup, Fresh Lemon Juice
- STRAWBERRY COGNAC SOUR** \$13  
 Strawberry Infused Martell VS Cognac, Triple Sec, Fresh Lemon Juice, Sugar Rim
- THE HOOK UP** \$12  
 Absolut Citron, Triple Sec, Berry Simple Syrup, Lemon & Lime, Pomegranate, Bitters, Sparkling Rosé
- BEES KNEE-HIGH** \$11  
 Tanqueray, Fresh Lemon Juice, Infused Honey, and Cinnamon. Served Hot Toddy Style
- MARGARITA CIDERCAR** \$11  
 Mezcal, Cider, Cointreau, Simple Syrup, Honey
- POMEGRANATE ROSÉ SPRITZER** \$12  
 Titos, Pomegranate, Lemon Juice, Simple, Rosé
- MARIDOR MONROE MARTINI** \$14  
 Citrus Vodka, Cranberry, Lime Juice, Orange Liqueur shaken and topped with Sparkling Wine
- GOT THE VAPORS MARTINI** \$14  
 Botanist Gin, Reyka Icelandic Vodka, Lillet Blanc, Lemon Twist, Shaken not Stirred
- GARDIN GIMLET** \$12  
 Tanqueray Gin or Titos Vodka, Fresh Basil, Cucumber, Lime and Simple Syrup.

**CRAFTED**

- IN MARIDOR FASHION** \$16  
 Woodford Bourbon, Pecan Bitters, Maple Syrup and Expressed Orange Peel
- PUMPKIN RUSHING** \$12  
 Our Fall White Russian - Kahlua, Vanilla Vodka, House Made Fall Harvest Bitters and Pumpkin Spice Foam
- LA TRAILING BEHIND** \$11  
 Pepper infused Lunazul Tequila, Simple Syrup, Cointreau, Fresh Squeezed Lime, Cilantro, Jalapeno and Salted Rim
- HOT DICKEN'S CIDER** \$11  
 Spiced Rum, Mulled Dickens Cider, Orange, Fall Spices, House Fall Spice infused Honey
- TALL, DARK AND HANDSOME** \$13  
 Amaro Averna, Old Forester, Luxardo, House Made Coco Bitters and Lemon Peel
- ESPRESSO YOURSELF MARTINI** \$15  
 Vanilla Vodka, Amaro Averna, Kahlua, Simple, Espresso and Cream


**SUDS**

- ALLAGASH WHITE** \$6  
 Belgium Wheat, Portland, ME, ABV: 5.2%
- VIENNA LAGER - DEVILS BACKBONE** \$4  
 Lager, Lexington, VA ABV: 5.2%
- MIND HAZE - FIRESTONE** \$6  
 Hazy IPA Firestone Walker, CA ABV: 6.2%
- GET BENT IPA - PARKWAY** \$6  
 American IPA Salem, VA ABV: 7.2%
- OCTOBERFEST - FOUNDERS** \$6  
 American IPA Salem, VA ABV: 7.2%
- MAJESTIC MULLET - PARKWAY** \$6  
 Krispy Kolsch, Salem, VA ABV: 5.6%
- PILSNER - WISEACRE** \$6  
 American Pilsner Memphis, TN ABV: 4.5%
- SAPPORO 220Z** \$11  
 Japanese Rice Lager, Japan ABV: 4.9%
- DOWN EAST CIDER ORIGINAL** \$5  
 Hard Cider, Boston, MA, ABV: 4.7%
- HAPPY DAD (ASSORTED FLAVORS)** \$6  
 Hard Seltzer, Los Angeles, CA, ABV: 4.5%
- MILLER LITE** \$4  
 Light Lager, Milwaukee, WI, ABV: 4.2%
- MICHELOB ULTRA** \$4  
 Light Lager, St. Louis, MO, ABV: 4.2%
- COORS BANQUET** \$3  
 Light Lager, Milwaukee, WI, ABV: 4.5%
- PBR CAN** \$3  
 Malt Lager, Milwaukee, WI, ABV: 5.9%
- CHEERS TO THE KITCHEN** \$10  
 Show love to the hard working kitchen staff and send back a round beers

Indulge in a 4% discount when settling your bill with cash.  
 Our menu prices reflect this exclusive savings for cash payments.

Home-style cooking with international flavors balancing well-being with Southern charm.

[WWW.THEMARIDOR.COM](http://WWW.THEMARIDOR.COM) | 540-982-1940 | [EVENTS@THEMARIDOR.COM](mailto:EVENTS@THEMARIDOR.COM)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  = RAW

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RED

**90+ VINEYARDS** \$8/\$30  
Malbec, Red Blend or Mendoza Cabernet

**COLOSSAL RESERVA RED** \$12/\$40  
Aromas of blackberry, black cherry, ripe currant, fresh herbs, and roasted coffee. Medium-bodied with fresh tannins, flavors of dark fruit, toasty oak, and black pepper, complex and enjoyable on its own or with a variety of dishes. -Portugal

**TRAPICHE TESORO MALBEC** \$12/\$40  
Rich and bold, this Malbec showcases ripe blackberry, plum, and violet aromas with hints of vanilla and spice. Full-bodied and smooth, it offers dark fruit flavors, balanced tannins, and a long, velvety finish. - Argetina

**NOBLE VINES 337 CAB SAU** \$9/\$35  
Bold and structured, this Cabernet Sauvignon features rich aromas of black cherry, plum, and a hint of spice. On the palate, flavors of dark fruit and oak are complemented by smooth tannins and a long, refined finish. -CA

**BROADSIDE CABRENET SAUVIGNON** \$42  
Aromas and flavors of violet candies, black cherry, black currant, and leather. Velvety, lively medium finish that lingers with notes of black cherry, blackberry, and subtle oak undertones. A delightful red to have on hand, perfect for pairing with summer cookouts or winter beef roasts. - Paso Robles

**J LOHR WILD FLOUR VALDIGUIE** \$32  
A striking red-purple hue, bursting with fresh fruit aromas of cherry, raspberry, and red currant. The lively palate features bright red berry flavors, pomegranate, and a touch of spice, with mild acidity leading to a juicy, mouthwatering finish and a subtle peppery note. -CA

**CYCLES PINOT NOIR** \$7/\$25  
Aromas of cinnamon, orange zest, herbal tea, dried flowers, and cherries. Flavors of cinnamon, orange, chocolate, cherry, black raspberry, and floral notes. With a medium body and finish, this ripe and crowd-pleasing wine is delightfully dry. -CA

FIZZY

**90+ PROSECCO** \$32  
Aroma of fresh Peach with hints of Honeysuckle and melon. Foamy bubbles with Citrus and Tropical Fruit - Italy

**SALMON CREEK SPARKLING** \$6/\$24  
Pear, apple yeast, wheat and lime. Fruity flavors with tiny bubbles -CA

**ROSE ALL DAY SPARKLING** \$12/\$44  
Gentle strawberry aroma, fresh luscious mouthfeel with raspberry, citrus, flower -CA

WHITE

**90+ VINEYARDS** \$8/\$30  
Chardonnay, Pinot Grigio, Sauvignon Blanc

**SIMI CHARDONNAY** \$32  
Aromas of apple, pear, and stone fruits, along with tropical notes of mango. The palate reveals nectarine, peach, and lemon flavors, enhanced by toasty oak, sweet vanilla, and hints of baking spices, finishing with a delicate, zesty lemon note - CA

**ESTE VINO VERDHE** \$32  
This refreshing Vinho Verde features classic fruity aromas paired with a modern character. It is light and crisp, showcasing a hint of spice and slight effervescence, complemented by lifting acidity and lingering fruit notes. - Portugal

**J LOHR WHITE RIESLING** \$32  
Aromas of honeysuckle, ripe pear, Meyer lemon, and lychee. Flavors of ripe apple and pear, residual sweetness, minerality, and a light, refreshing carbonation finish - CA

**FESS PARKER RIESLING** \$10/\$36  
Chilled nectarine and orange-blossom aromas are likable on the nose of this bottling. The palate shows riper flavors of peach and pineapple with a light honey glaze, proving fresh while a tad sweet. - CA

**PEGAU CUVEE LONE BLANC** \$16/\$59  
Aromas of white fruits, nectarines, hibiscus flowers and acacia as well as lightly exotic touches. On the palate it is fresh and vivacious, as well as lingering and balanced. Excotic fruit, pear and acacia. Long finish. Perfect pairing for shellfish and oysters. -France

**SQUEALING PIG SAUVIGNON BLANC** \$11/\$39  
Aromas of lime, fresh herbs, and cut grass, with a subtle note of tinned peas. Bright and refreshing, this wine offers vibrant acidity, crisp citrus flavors on the palate, and a touch of green herbs on the smooth finish.. - New Zealand

SAKE

**DASSAI 45 JUNMAI DAIGINJO NIGORI 180ML** \$25  
Light and sweet with slightly less rice solids, bright and juicy balanced flavors, slightly sweet

**BUSHIDO SAKE DRY SAKE 180ML** \$14  
Flavors of tart raspberry, Asian pear and watermelon with a hint of white flowers


**TOZAI NIGHT SWIM SAKE 180ML** \$13  
Dreamy waves of citrus, pineapple and banana flavors with undercurrent of light mint

**SHO CHIKU BAI MIO SPARKLING 180ML** \$22  
Delicate and refreshingly sweet flavors of honeydew, lemongrass and peaches.

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