



GROWLER'S

AMERICAN GRILL & VENUE

Virginia Prohibition Timeline

- 1901 The Virginia Anti-Saloon League is founded at a meeting in Richmond.
- 1903 Virginia passes the Mann Law, practically banishing all saloons from rural districts. The law set up such stringent requirements for allowing alcohol sales in small towns and rural areas that it effectively made them dry. This closed about ¼ of saloons in Virginia. Also, twenty-four towns and cities have elections on local option, eighteen of them go dry.
- 1906 Six more towns vote to go dry.
- 1907 Thirteen towns have vote son local option, eleven go dry. The Twelfth National Convention of the Anti-Saloon League is held in Norfolk.
- 1909 The Anti-Saloon League estimates that only about 600 saloons remain in Virginia. Charlottesville votes to go dry.
- 1910 Attempts to reverse prohibition in Winchester and Fredericksburg fail as both vote to remain dry.
- 1911 The Anti-Saloon league reports that eight of the 19 cities in Virginia are dry, as are 145 of 161 towns. The rural areas of the state are almost entirely dry as well.
- 1914 The bill for an election on statewide prohibition passes both houses of the legislature, the lower house by a large margin, and the Senate when the Senate President cast a tie-breaking vote. The election as held September 22. Statewide Prohibition passes 90,000 to 60,000 (approximate totals). Statewide prohibition begins at Midnight, the morning of November 1, 1916.
- 1916 October 31/November 1. Statewide prohibition begins at midnight.
- 1918 January 11. Virginia is the second state to ratify the 18th Amendment.
- 1933 August 17. The Virginia legislature meets in special session legalizing 3.2% beer and making arrangements for a referendum on Prohibition. October 3. In a special election, voters vote to end statewide prohibition. October 25. A state convention ratifies the 21st amendment. Virginia is the 32d state to ratify.
- 1934 March 7. Department of Alcoholic Beverage Control is established.

Breweries Closed by Virginia's Dry Law

Alexandria

Robert Portner, aka Tivoli Brewery. (closed 1916)

Norfolk

Consumer's Brewing Company (closed 1918, reopened 1934)

Richmond

Richmond Brewery (closed 1918)

Home Brewing (closed 1918, reopened 1934)

Roanoke

Virginia Brewing Co. (closed 1918, reopened 1934)

Rosslyn

Arlington Brewing Company (closed 1918)

Courtesy of rustycans.com

BIG DADDY BEERS

Sunshine White Ale

Barley and wheat malt spiced with coriander, chamomile, and orange zest create a light bodied beer with a delightful orange flavor. Extremely refreshing, our most popular beer.

4.5% ABV 15 IBU's OG 11 Degrees Plato

Special Kolsch

A light refreshing beer that is brewed with German malts and German noble hops. This beer is pale in color and light in body. A dry finish and medium hop notes leave you wanting more.

4% ABV 30 IBU's OG 11 Degrees Plato

Virginia Creeper Pale Ale

Our medium bodied, copper colored, American style pale ale. US grown barley and caramel malts with domestically grown hops and California yeast create a brew with great drinkability. Subtle hop bitterness and a big hop aroma at the finish make a memorable American treat.

5.5% ABV 40 IBU's OG 13.5 Degrees Plato

Trail Head Nut Brown Ale

A hearty blend of two row barley, UK crystal, and roast barley give this beer a pleasant malty feel that is sweet on the palate. The hints of nut and chocolate, complimented by the English hops, make this beer a smooth and balanced treat. Great for the whole family.

6% ABV 25 IBU's OG 13 Degrees Plato

Hop Dog India Pale Ale

Two row barley is blended with UK crystal and chocolate malt and is hopped exclusively with East Kent Goldings. This full bodied brewski is malty and wonderfully hopped. You will appreciate the old world practice of dry hopping which imparts a unique, long dry hop finish to this beer. If you like to chew your hops on the way home this grog is for you.

6.5% ABV 84 IBU's OG 15.5 Degrees Plato

Dark Side Porter

An exceptional classic porter with imperial strength. Two row barley, chocolate, caramel, and nut flavors. To good to put down so please control yourselves. This is full bodied beer for the big boys and girls.

8.5% ABV 66 IBU's OG 17.5 Degrees Plato

HAPPY HOUR PRICES

Draft Beers

VA Creeper, Trail Head-\$2.50
Dark Side, Hop Dog-\$3.00

Bottle Beers-\$2.75

Bud, Bud Light, Coors Light, Icehouse,
MGD, Miller Lite, O'Douls, and Rolling Rock

House High Balls-\$2.50

Straight up, on the rocks, or your choice of
one mixer.
Vodka, Gin, Rum, Bourbon, Scotch, or
Tequila

Featured Beers

Sunshine White and Special Kolsch-\$2.50
Natural Light-\$2.25
All day everyday

Growlers only \$20 plus tax

Fill ups \$8 to \$9
Draft Samplers \$5

BOTTLED BEERS

Budweiser
Bud Light
Bud Light Lime
Bud Select 55
Coors Light
Corona
Corona Light
Guiness Pub Can
Heineken
Icehouse
Michelob Light
Michelob Ultra
MGD
Miller Lite
Natural Light
O'douls
PBR 24oz can
Red Stripe
Rolling Rock
Smirnoff Ice
Woodchuck Cider
Yuengling
Mickeys





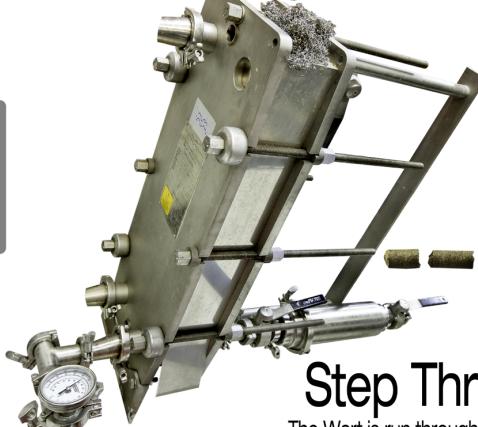
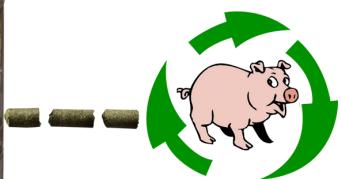
Step One:

MALTS are added to the 150-155 degree WATER in the LAUTER TUN (see above). During this process the Wort is created.



Step Two:

The Wort is moved to the BREW KETTLE.
HOPS and Spices are then added and boiled.



Step Three:

The Wort is run through a HEAT EXCHANGER (see above) and cooled to 70 degrees.



Step Five:

Transfer the BEER to the SERVING TANK (see above). Then to the tap, then to the GLASS or GROWLER (see left). Try one now!



Step Four:

The Wort is pumped into the FERMENTER (to the left). Then YEAST (see above) is added to create alcohol and carbonation, which are both by products of fermentation.

Wine List House Wines



Chardonnay, Merlot, and Cabernet Sauvignon 4.95/gl 17.95/btl

Whites

Lockwood Chardonnay 2009 (Monterey)	5.95/gl	26.95/btl
Seirra Cruz Sauvignon Blanc 2008 (Australia)	5.95/gl	26.95/btl
Pazo Serentelos Albarino 2009 (Spain)	6.50/gl	27.95/btl
D'Arenberg "Hermit Crab" Viognier Marsanne 2008 (Australia)	7.95/gl	29.95/btl
Buehler White Zinfandel 2009 (Napa, CA)	4.95/gl	17.95/btl
Ca'Lunghetta Pinot Grigio 2009 (Italy)	4.95/gl	17.95/btl

Reds

Lockwood Merlot 2009 (Monterey)	6.50/gl	27.95/btl
Jim Barry "Cover Drive" Cabernet Sauvignon 2008 (Australia)	7.95/gl	29.95/btl
Crovidae "Lenore" Syrah 2007 (WA)	6.50/gl	27.95/btl
Pennywise Pinot Noir 2008 (CA)	5.95/gl	26.95/btl
Terrapin Pinot Noir 2008 (OR)	7.95/gl	29.95/btl

Specialty Drinks

On The Rocks Your choice \$6.95

Cherry Punch

A cocktail made from Three Olives Cherry Vodka, cranberry juice, orange juice, and a little bit of Red Bull to keep you on your toes.

Growlerita

Our top shelf margarita made with Cuervo Gold Tequila, served with a salted rim and topped with a splash of Grand Marnier across the top.

Just Peachy Rum Runner

Our Peach twist on the rum runner with Bacardi Peach Red, Bacardi Light, and Coconut Rum, served on the rocks with sour mix, grenadine, and orange juice.

Butterfinger

A creamy concoction of Smirnoff Vanilla Vodka, butterscotch, Irish cream, hazelnut, coffee liquor, And ½ and ½.

Shoot Out Drinks Your choice \$6.95

Fun Dip

Your choice of cherry or grape vodka, with triple sec, sour and a splash of red bull.

Crapple

Smirnoff Green Apple Vodka, cranberry juice, and Red Bull

Pick Your Pop

Three Olives Bubble Gum Vodka, sour mix, with you choice of flavor: Apple, Banana, Cherry, Grape, Lime, or Peach

Specialty Martinis Your choice \$5.50

Blue Cosmo

Treat your taste buds to a tropical blend of Smirnoff Watermelon, Triple Sec, and Blue Curaco in this ocean blue martini.

Chocolate Martini

A cool and creamy concoction of Three Olives Chocolate Vodka, Coffee Liquer, and ½ and ½.

Pineapple Upsidedown Martini

A sweet treat you don't really eat. Smirnoff Vanilla Vodka Coconut rum and cool pineapple juice... the cherries are at the bottom.



**IF MORE OF US VALUED FOOD & CHEER &
SONG ABOVE HOARDED GOLD, IT WOULD BE A
MERRIER PLACE.....J.R.R. TOLKIEN**

APPETIZERS

Johnny Cakes

(4) Fresh-baked corn bread fritters served with whipped honey butter

\$3.95

American Sliders

You choose two of the following: a mini version of a char-grilled ground beef slider cooked to temp, succulent chicken breast slider, or a juicy pork tenderloin slider all served with chips, coleslaw, or fresh fruit.

\$4.95

Basket of Fries

A generous portion of freshly cooked fries lightly dusted with Old Bay seasoning.
Load'em up with chili, cheese, bacon, or all of the above for only .50¢ each.

\$4.95

Pizzas

Chicken Bacon Ranch

\$5.95

Fresh pizza dough topped with a creamy alfredo sauce, special seasonings, all white meat chicken, smoked bacon and mozzarella. Baked to perfection.

Hamburger Marinara

\$5.95

Fresh pizza dough topped with our homemade marinara sauce, hamburger, mushrooms, bacon, and mozzarella. Cooked to a golden brown.

BBQ Pizza

\$5.95

Roasted pork, red onion, and BBQ sauce layered on a hand tossed pizza dough then topped with mozzarella cheese.

Mozzarella Sticks

\$5.95

Melted mozzarella cheese coated in a golden breading, fried to crispy perfection. Served with our homemade marinara.

Cajun Onion Rings

\$5.95

Sweet yellow onions tossed in cajun seasoned flour, fried to a golden brown and served with a tangy mustard sauce.

Spinach Queso Dip

\$5.95

Sautéed, spinach-blended with queso cheese and spices, topped with melted cheddar and monterey jack cheese and served with tortilla chips.

Cheese Quesadilla

\$5.95

Cheddar and monterey jack, sautéed onions and peppers served in a flour tortilla with salsa and sour cream on the side.

With grilled chicken

\$7.95

Nachos

\$8.95

Crispy tortilla chips topped with spicy and sweet homemade chili, melted cheddar monterey jack cheese, scallions, black olives, jalapenos, and diced tomatoes. Served with salsa and sour cream.

Wings

\$8.95

Wings tossed in your favorite sauce, served with celery and your choice of bleu cheese or ranch dressing.

Add a **Sauce** to your meal for .50 - **Buffalo, Island HOT, or Porter BBQ**

**THERE IS NO LOVE MORE SINCERE THAN THE LOVE OF
FOOD...**

GEORGE BERNARD SHAW

SOUPS

Cup \$2.95

Bowl \$3.95

Southern Chili

A little heat, a little sweet, a homemade blend of fresh ground beef and kidney beans. Served with fresh jalapenos and shredded cheddar and monterey jack cheese.

Loaded potato soup

Homemade, creamy baked potato soup slow cooked and topped with cheddar jack cheese, bacon, and chives

Beef Stew

Simmered beef tips slow-cooked in a Rustic Sauce with carrots and celery.

Soup of the day

Chef's choice- please ask your server for details.

SALADS

Market Salad

\$6.95

Mixed salad greens topped with shredded swiss, cheddar and monterey jack cheeses, egg, tomatoes, bacon, croutons, red onions, and choice of dressing.

Caesar Salad

\$6.95

Romaine lettuce, parmesan cheese, and croutons tossed in our house caesar dressing.

Spinach Salad

\$6.95

A bed of spinach topped with tomatoes, feta cheese, and black olives.

Add chicken to any Market, Caesar, or Spinach salad.

\$3.00

Add shrimp to any Market, Caesar, or Spinach salad.

\$4.00

Southwest Shrimp Salad

\$8.95

Blackened gulf shrimp, diced tomatoes, tortilla strips, and cheddar and monterey jack cheeses set atop a bed of mixed salad greens. Finished with black bean corn salsa, guacamole and a homemade southwest dressing.

Southern Fried Salad

\$7.95

Fried chicken tenders, honey ham, crispy bacon, swiss cheese, diced tomatoes, red onions, cucumbers, and toasted almonds. Served over mixed salad greens with your choice of salad dressing.

**FOOD IS AN IMPORTANT PART OF A
BALANCED DIET....**

SANDWICHES

All sandwiches served with choice of chips, coleslaw or fresh fruit and come with leaf lettuce, tomato and a pickle.

Chicken Philly \$5.95

Grilled chicken with bell pepper and red onion, topped with pepper jack cheese and served on a fresh sub roll.

Traditional Club \$7.95

All the favorites: sliced ham, roasted turkey and cured bacon. Layered upon three pieces of texas toast with lettuce, tomato and swiss and american cheese.

Chicken Breast \$7.95

Fresh boneless chicken breast how you like it: grilled, blackened, broiled, or fried served on texas toast.

Growler Burger* \$7.95

8 oz ground beef, char-grilled to your liking served on texas toast.

Meatloaf Sandwich \$7.95

Served hot or cold, sliced homemade meatloaf smothered in a sweet and tangy BBQ sauce on texas toast.

Cuban Sandwich \$7.95

Roasted pork tenderloin thinly sliced with honey ham, lettuce, tomato, sliced pickle, and melted swiss on a fresh sub roll with dijonaise sauce and grilled to perfection.

Chicken Caesar Wrap \$7.95

Grilled chicken breast, romaine lettuce, caesar dressing, parmesan cheese and tomatoes stuffed into a flour tortilla.

Buffalo Wrap \$7.95

Deep-fried chicken breast tossed in Buffalo sauce, wrapped in a flour tortilla with cheddar and monterey jack cheese, leaf lettuce, and tomatoes.

Build Your Own Sandwich...the way you like with our line of extras.

American Cheese: Swiss Cheese : Pepper Jack Cheese : Cole Slaw : BBQ Sauce : Bacon
Caribbean Sauce : Mushrooms : Jalapenos : Onions : Chili.....50 cents each

Raw bar

Oysters On The Half Shell \$6.50 ½ doz \$10.95 doz

Peel And Eat Shrimp \$7.95 ½ lb \$15.95 lb

EATING IS REALLY ONE OF YOUR INDOOR SPORTS, YOU PLAY 3 TIMES A DAY AND IT'S WELL WORTH THE WHILE TO MAKE THE GAME AS PLEASANT AS POSSIBLE.....

DOROTHY DRAPER

**"Never eat more than you can lift." -- Miss Piggy,
Muppet extraordinair**

ENTREES

Sirloin*

\$16.95

8 oz center cut, grilled to perfection. Served with mashed potatoes, vegetable of the day, johnny cake and a house salad.

Meatloaf

\$12.95

Our take on a traditional family meal, we prepare a homemade personal meatloaf baked to perfection and topped with a sweet and tangy BBQ sauce. Served with mashed potatoes, vegetable of the day, johnny cake and a house salad.

Seared Ham Steak And Red Eye Gravy

\$12.95

An 8 oz hand-cut ham steak seared and topped with our traditional red eye gravy. Served with Mashed potatoes, vegetable of the day, johnny cake and, a house salad

Home Style Chicken

\$12.95

Buttermilk, marinated chicken leg and thigh, deep fried to a crispy outside with mouth watering flavor on the inside. Served with mashed potatoes, vegetable of the day, johnny cake and a house salad.

Apple Marinated Pork Chop

\$12.95

Hand-cut boneless pork chop marinated with apples and a blend of spices, char-grilled to medium-well, then topped with a fresh apple compote. Served with mashed potatoes, vegetable of the day, johnny cake and a house salad.

Country Fried Steak And Gravy

\$12.95

Marinated flank steak, lightly breaded and pan fried, then topped with our own beef gravy. Served with mashed potatoes, vegetable of the day, johnny cake, and a house salad

Beef Stroganoff

\$11.95

Sauteed ground beef, garlic, and yellow onion in a traditional sour cream sauce then tossed over egg noodles and topped with green onions. Served with a side of texas toast.

Shrimp And Grits

\$12.95

Sauteed gulf shrimp, bell pepper, and yellow onion tossed in a spicy cajun butter sauce and served over fresh cheesy grits with a side of texas toast.

Fish And Chips

\$13.95

Fresh basa filets fried to a crispy golden brown, served with seasoned French Fries, johnny cake, and cole slaw.

HALF ORDER

\$7.95

Consuming raw or under cooked meat, shellfish, or seafood may increase your risk of food bourne illness

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating." -- Luciano Pavarotti and William Wright, from

Pavarotti My Own Story

Stressed spelled backwards is desserts.

Coincidence? I think not!

~Author Unknown

White Chocolate Raspberry Cheesecake \$3.95

Raspberry swirled into a creamy white chocolate cheesecake.

Banana Pudding \$3.95

Everybody's favorite, fresh bananas covered in a creamy banana pudding, layered with vanilla wafers.

French Vanilla Butter Cake \$3.95

Homemade Butter cream cake topped with vanilla Ice cream and fresh Blueberries.

"Seize the moment. Remember all those women on the 'Titanic' who waved off the dessert cart."

-Erma Bombeck

