



123 W BROAD ST RVA 23220  
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@barsolitarva

## BAR MENU

SPECIALTY COCKTAILS

### Hunter's Carnelian | 15

Hunter & Scott, Cherry Heering, lemon, tarragon, celery + orange bitters

### Twilight Glade | 13

Sailor Jerry, Pinot Noir, raspberry, spiced honey + black walnut bitters

### Special Affair | 14

Nolet's Silver, St. Germain, matcha green tea, agave + lemon

### Jungle Boogie | 13 \*throwback\*

Tequila, Campari, pineapple, lime + simple

### Solita Mule | 12 | 52

Vodka, passionfruit, pineapple + ginger beer

### Spicy Serenity | 12 | N/A

DrØmme Awake, pomegranate, cranberry + ginger

### Morning Shade | 12 | N/A

Amethyst Botanical, blueberry, ginger, mint, lavender + lime

### WELL DRINKS | 5

highballs or shots made with house spirits

### HOUSE WINES | 7

red, white, or rosé

### DRAFT BEERS | 5

listed on the next page

### CLASSIC COCKTAILS | 7

classic cocktails below made with house spirits

MONDAY - FRIDAY 5 - 7 PM

### Crispy Brussels | 7

### Papas Bravas | 7

### Crispy Zucchini | 7

### Snack Slate | 12

HAPPY HOUR DRINKS

HAPPY HOUR FOOD

CLASSIC COCKTAILS

### Manhattan

### Gimlet

### Bee's Knees

### Dark n Stormy

### Paloma

classic cocktails are made with our house spirits



CANNED COCKTAILS

### High Noon Vodka Seltzer | 7

pineapple or lime

### High Noon Tequila Seltzer | 7

lime or grapefruit

SHARING IS CARING

### Super Solita Mule | 52

96oz of our Signature Cocktail  
4 or more people

### French 750 | 52

a shareable version of the French 75  
4 or more people

### House Shooter | 8

Chilled Limoncello made locally at Trial + Error Distillery

SPARKLING + ROSE

11 | 15 | 40

**Cava**

Oriol Rossell Brut

elegant | citrus zest | polished

ESP

12 | 16 | 44

**Cava**

Oriol Rossell Brut Rosé

fresh | strawberry | floral

ESP

13 | 18 | 50

**Grenache Blend**

Mirabeau “X Rose”

round | nectarine | almond flower

FR

WHITE + ORANGE

11 | 15 | 40

**Chardonnay**

Lafage “Novellum”

perky | pineapple | powerful

FR

11 | 15 | 40

**Vinho Verde**

Broadbent Vinho Verde

crisp | green apple | effervescent

PRT

14 | 19 | 50

**Sauvignon Blanc**

Cantina “Tramin”

bracing | eucalyptus | zesty

IT

14 | 19 | 50

**Trebbiano**

Cirelli “Orange”

bright | floral | apricot

IT

RED

11 | 15 | 40

**Pinot Noir**

Closerie des Lys

light-bodied | fresh cherry | bright

FR

11 | 15 | 40

**Tempranillo**

Rosario Vera “Amona”

ripe plum | vanilla | velvet

ESP

12 | 16 | 44

**Gamay**

Le Pas Rouge

juicy | black cherry | pepper

FR

13 | 18 | 48

**Cabernet Sauvignon**

Bogle “Juggernaut”

structured | blueberry | baking spices

CA

DRAFTS

**Bingo | Lager | 7**

5% | Richmond, VA

**d’Achouffe | La Chouffe Golden Ale | 9**

8% | Achouffe, BEL

**Benchtop | Proven Theory IPA | 8**

7% | Norfolk, VA

**Ardent | POP! Pale Ale | 7**

5.5% | Richmond, VA

**Urban Artifact | Gadget Sour | 8**

8% | Cincinnati, OH

**Downeast | Passion-Guava Cider | 8**

5% | East Boston, MA

**Von Trapp | Bohemian Pilsner | 7**

5.4% | Stowe, VT

**Shocktop | Belgian Wheat Ale | 7**

5.2% | St. Louis, MO

**Triple Crossing | Baby Falcon IPA | 7**

4.5% | Richmond, VA

**Pacifico | Mexican Lager | 7**

4.5% | Mazatlán, MX

**Vasen | Golden Walrus Stout | 8**

6.3% | Richmond, VA

BOTTLES + CANS

**Miller Lite | 4**

**Peroni | 6**

**Stone Hazy IPA | 6**

**Devil’s Backbone Vienna Lager | 7**

**Bold Rock Imperial Cider | 6**

NON - ALCOHOLIC BEER

**Athletic Upside Dawn Golden N/A | 6**

**Brooklyn N/A IPA | 6**

## SPARKLING + ROSE

Henri Champliau	<i>Brut Authentique</i>	Pinot Noir	Cremant du Bourgogne	FR	54
La Collina	<i>Rosa Luna</i>	Salamino	Lambrusco	IT	48
Laurent Perrier	<i>La Cuvee Brut</i>	Chardonnay	Champagne	FR	95

## WHITE + ORANGE

Vincent Careme	<i>Spring Vouvray</i>	Chenin Blanc	Loire Valley	FR	48
Schmelzer	<i>Gruner Vetliner</i>	Gruner Vetliner	Burgenland	AUT	52
Conreria D'Scala Dei	<i>Les Brugueres</i>	Garnatxa Blanca	Priorat	ESP	70
Januik	<i>Cold Creek Vineyard</i>	Chardonnay	Washington	US	60
Philippe Tessier	<i>Les Sables</i>	Romorantin	Cour-Cheverny	FR	60
Catena Zapata	<i>La Marchigiana</i>	Bonarda	Mendoza	ARG	55
Lectore Vini	<i>Pomagrana</i>	Xarello	Conca de Barbera	ESP	48
Altos de Montanech	<i>Vegas Altas Orange</i>	Cayetana	Extremadura	ESP	48
Benjamin Taillandier	<i>Blanc</i>	Grenache Blanc	Vin de France	FR	50
Jonc Blanc	<i>Fleur</i>	Sauvignon Blend	Vin de France	FR	48

## RED

Cantele	<i>Amativo</i>	Primitivo	Salento IGT	IT	65
Domaine de La Chevalerie	<i>Galichets</i>	Cabernet Franc	Bourgueil	FR	65
Cacique Maravilla	<i>Pipeno</i>	Pais	Secano Interior	CHL	48
Early Mountain	<i>Young Wine</i>	Chamourcin	Virginia	US	44
Laurent Family	<i>Reserva</i>	Cabernet Sauvignon	Valle del Maipo	CHL	44
Fabien Jouves	<i>Tu Vin Plus</i>	Malbec Blend	Trepoux-Rassiel	FR	52