

HALEY'S HONEY MEADERY

MEAD MENU

FLIGHT OF 4
TWO FLIGHTS OF 4

\$12 FLIGHT
\$22 2 FLIGHTS

SESSION CARBONATED MEADS

1. THE POINT- HONEY MEAD	6%	\$7 GLASS
2. LOVE YOUR MELONS-WATERMELON MEAD	6%	\$7 GLASS
3. THE PATCH-STRAWBERRY MEAD	6%	\$7 GLASS
4. THE HILL- BLUEBERRY MEAD	6%	\$7 GLASS

STILL MEAD

5. FIVE AND DIME WARRIOR

SEMI-SWEET VIRGINIA MEAD- YEAR ROUND 12% ABV \$86 / 18B

The go-to in an introduction to mead. We ferment Virginia Finest honey, water and yeast, then age it for 3 months to smooth it out. It's really a lot more complicated than this, but the finished product is a smooth light bodied semi sweet traditional mead. From the first timer to the old pro meader, this is as simple as it comes.

6. GO-SIP (BLACKBERRY) 12% ABV \$96 / 18B

Blackberry and Blackbeard go hand in hand. Now belly up to the bar and get some blackberry mead, but don't guzzle too much or you might gossip. Mind your P's and Q's and drink some Go-Sip. Ingredients: Blackberries and honey

7. DRAGON HEART (CHERRY MEAD) 12% ABV \$96 / 18B

Do you have what it takes to grab a Dragon's Heart? This cherry mead will give you the courage to go on an epic adventure.

8. MIDNIGHT ELIXIR (BLACKBERRY + CHERRY) 12% ABV \$96 / 18B

Midnight Elixir is a dark, decadent berry blend from juicy blackberries and cherries.

9. BLUE DEVIL (BLUEBERRY MEAD) 12% ABV \$96 / 18B

The taste of Blueberry is smooth up front, then the Oak hits you on the backend. It's a nice compliment that lets you have the Virginia Blueberries and honey with the Devil's touch at the end.

10. FOUR FAIRIES MEAD 12% ABV 96 / 18B

Four Fairies is not just for your typical fairy. It has a smooth, perfect tart taste with a mixture of Black Currants, Cherries, Red Raspberries, and Blackberries.

Mead (honey wine) dates back to biblical times and was very popular in early England. In fact, the term "honeymoon" relates to the early English custom of newlyweds drinking mead for the first month of their marriage. This honey mead is best served at room temperature or slightly chilled. Mead is Fermented honey.