



small plates

MARINATED OLIVES 6 v GF
house-made marinated olives

MINI MEATBALL SLIDER 4.5
Lena's signature mini meatball,
brioche bun

CHICKEN PARMESAN SLIDER 4.5
breaded chicken, marinara sauce,
mozzarella, provolone, brioche bun

BRUSCHETTA 8.5 v
toasted crostini, baby heirloom tomatoes,
basil, greek olives, red onions

GRILLED SEASONAL VEGGIES 6.5 v GF
grilled yellow squash & zucchini,
balsamic reduction

happy hour

Monday & Tuesday 4 - 9 pm
Wednesday - Friday 4 - 7 pm

\$7 wines
\$6 draft beers (excludes Guinness)

snacks

GARLIC BREAD 7
focaccia, pepperoni sauce

FRIED MOZZARELLA 8
fresh mozzarella, spicy marinara

GARLIC-PARMESAN WINGS 9
calabrese ranch dip

HAPPY HOUR DRINKS

beers \$6

Lena's Lager, Golden Lager, VA | 5.1%

Lena's IPA, India Pale Ale | 6.8%

Lionshead Pilsner, Bavarian Pilsner, PA | 4.5%

Fair Winds, Quayside Kolsch, German Golden Ale, VA | 4.5%

Devil's Backbone, Vienna Lager, VA | 5.2%

Port City, Optimal Wit, Belgian Style White Ale, VA | 4.5%

Bold Rock, Draft, Apple Hard Cider, VA | 4.7%

Denizens, Southside Rye IPA, MD | 7.2%

Three Notch'd, 40 Mile IPA, VA | 6%

Solace, Suns Out Hops Out, Session IPA, VA | 4.8%

New Realm, Hazy Like a Fox, New England Style IPA, VA | 6.5%

Lost Rhino, Hammerhead Helles Lager, Helles German-Style Lager,
Ashburn, VA | 5.2%

Port City, Seasonal Selection, VA

Craft Beer Seasonal Rotator

Craft Beer Seasonal Rotator

wines \$7

Lena's House Wines
Rosé, Cabernet, Pinot Grigio

cocktails

Frosé 9.5

Seasonal Frozen Drink 9.5

Peach Rosé Sangria 7.5

Summer Citrus White Sangria 7.5

Italian Red Sangria 7.5

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SPECIALS AND EVENTS

V = Vegetarian
GF = Gluten Free