

# CLASSIC

---



## Sidecar | 17.5

Walnut sous-vide Pierre Ferrand Ambre cognac, St. George Spiced Pear liqueur, Domaine de Canton ginger liqueur, dried fruit, vanilla, fresh lemon, Hot Wheels



## Winter Negroni | 18

Rose hip-infused Open Road Distilling Co. American gin, dried cherry sous-vide Campari, Cocchi di Torino sweet vermouth, Angostura orange bitters



## Whiskey Sour | 17.5

Apricot infused James E Pepper 1776 rye whiskey, rosemary, yuzu, plum bitters, Angostura aromatic bitters



## Barrel Aged Maple Old Fashioned | 16.5

Open Road Distilling Co. Eagle Eye rye whiskey, Fee Brothers aromatic bitters, maple syrup



## I'm The Captain Now | MKT

bartender's flavor of the week, only for the adventurous tipplers



## Sunset In San Fernando\* | 16

Open Road Distilling Co. American vodka, cacao nib sous-vide Belle Isle Cold brew, passionfruit, vanilla, fresh lime, passionfruit foam



## Mo Fi-Ya | 17.5

charred pineapple infused 400 Conejos Joven mezcal, Cointreau, Chartreuse Green, spiced honey, fresh lime



## Daddy Issues | 17.5

Open Road Distilling Co. Independence bourbon, Banhez Espadin & Barril mezcal, Ausano Ramazzoti amaro, spiced honey, Angostura aromatic bitters, Angostura orange bitters



## Cat Called Thyme | 15

Barr Hill Tom Cat gin, Côté Mas Brut, thyme, pomegranate, pear, sage, fresh lemon



## Cloud IX\* | 18.5

Empress 1908 gin, Chambord, raspberry, pineapple, fresh lemon, orange blossom water, vanilla bitters, egg white, Q Mixers soda water



## If You Seek...Amy | 16

Hornitos Reposado tequila, Ancho Reyes Chile liqueur, Strega Liqueur, passionfruit, cacao, basil, cilantro, Angostura orange

# ZERO PROOF

---



## You Don't Fool Me | 10

winter spice syrup, creme of coconut, coconut water, orange cordial, fresh lemon, fresh orange, Q Mixers ginger beer



## Keep Yourself Alive | 9

lemon verbena, fresh pressed apple celery soda, fresh lemon

# SEASONAL

---



## Fooled Me Twice | 17

Rhum Barbancourt 5 year, Pierre Ferrand dry curacao, Lustua East India sherry, coffee cordial, espresso, Fernet Branca spray, shame on me



## Karen | 16.5

Rose hip-infused Open Road Distilling Co. American gin, hibiscus infused Pierre Ferrand dry curacao, lemon verbena, fresh lemon, egg white, Angostura orange bitters, manager is on the way



## Roberto Roy | 18.5

Hornitos Reposado tequila, Laphroaig 10 year Single malt scotch, Carpano Antica sweet vermouth, winter spice, Angostura orange bitters, Fee Brothers Aztec chocolate bitters



## Duck Hunt | 18.5

Duck fat washed Open Road Distilling Co. Eagle Eye rye, dried cherry sous-vide Campari, Carpano Antica sweet vermouth, Fee Brothers cherry bitters, rubber ducky

## BEERS

# DRAFTS

---

**Atlas Tropic Thunder IPA** Washington, DC 6.1% | **8.75**

**Atlas Bullpen Pilsner** Washington, DC 4.7% | **7.5**

**Rotating Selections** | MKT Ask about our current offering

## BEERS

# BOTTLES

---

**Miller Lite** Milwaukee, WI 4.2% | **6**

**Corona** Mexico 4.6% | **6**

**Founders All Day IPA** Grand Rapids, MI 4.7% | **6.75**

**Dogfish 90 Min IPA** Milton, DE 9% | **9**

**Port City Optimal Wit** Alexandria, VA 5% | **7**

**Wolffer Estate Dry Cider** Saggaponack, NY 6% | **8.5**

## WINES

# RED

---

**Argyle Pinot Noir** Willamette Valley, OR **17.5 | 69**

**G.D. Vajra Nebbiolo** Italy **16 | 63**

**Finca Nueva 'Crianza' Tempranillo** Rioja, Spain **14 | 55**

**Sean Minor Cabernet Sauvignon** North Coast, CA **17 | 67**

**Barnard Griffin Syrah** Columbia Valley, WA **14 | 55**

## WINES

# WHITES & BUBBLES

---

**Vavasour Sauvignon Blanc** Awatere Valley, NZ **14.5 | 57**

**Textbook Chardonnay** Napa Valley, CA **14 | 55**

**Cherrier 'Les Chailloux' Sancerre** Loire Valley, FR **16.5 | 65**

**Early Mountain Rosé** Madison, VA **14 | 55**

**Côté Mas Brut** Crémant de Limoux, France **13.5 | 53**

**Burrata** apple butter, apple mostarda, spiced almonds, fall spiced croutons, basil oil, balsamic glaze / 19

**Crispy Calamari** Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 17.5

**Tuna Tartare Nachos\*** wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko, sweet soy glaze / 21

**Chopped Salad** baby kale, chickpeas, pickled tomatoes, soppressata, aged Manchego, olives, creamy parmesan vinaigrette, brioche croutons / 12

**Hummus** choice of spiced Wagyu beef **OR** za'atar spiced cauliflower pine nuts, pickled chillies, housemade garlic flatbread / 15

**Gambas al Ajillo** garlic shrimp, olive oil, preserved lemon, arbol chili, brandy, grand rustico / 20

**Filet Sliders\*** horseradish blue cheese aioli, crispy onions, brioche bun / 24

**Housemade Gnocchi** roasted butternut squash, mushrooms, brussels sprouts, sage brown butter, candied walnuts, parmesan / 17

**Crispy Pork Belly Steamed Buns** (2) buns, hoisin, scallion, cucumber, jalapeño, cilantro, radish / 19

**Charcuterie Plate** prosciutto, soppressata, artisan cheeses, pickles, honey, whole grain mustard, grilled grand rustico / 26

**Wagyu Bolognese** egg pappardelle, braised wagyu beef bolognese, whipped ricotta, shaved parmesan / 21

**Togarashi Crusted Tuna\*** seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 26

**Braised Short Rib** roasted garlic potato puree, mushroom & carrot ragout, baby kale, pearl onions, red wine jus / 36

**Soy Glazed Chilean Seabass** carrot ginger puree, garlic spinach, citrus beurre blanc / 37

**Wagyu Burger\*** Allen Brothers Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun / 33  
add truffle parmesan fries + 4

**7oz Center Cut Filet\*** grilled asparagus, roasted garlic mashed potatoes, truffle demi / 44

**Garlic Spinach** extra virgin olive oil, preserved lemon, shaved garlic / 8

**Grilled Asparagus** tarragon aioli, herbed breadcrumbs / 8

**Truffle Parmesan Fries** grated parmesan, white truffle oil, rosemary / 8

**Allen  
Brothers**

**SENIOR GENERAL MANAGER EDDIE LANE | EXECUTIVE CHEF ALFREDO LOPEZ**

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

12.19.2024