

COCKTAILS

CLASSIC



Bees Knees* | 15

Barr Hill Tom Cat gin, honey, fresh lemon, honey foam



Paloma | 14.5

grapefruit infused Altos Reposado tequila, pamplemousse, Q Mixers grapefruit soda, fresh lime, fresh grapefruit



Salt Manhattan | 15

bacon fat washed Rittenhouse rye, Cardamaro Vino amaro, Cocchi Vermouth di Torino, Angostura bitters



Barrel Aged Maple Old Fashioned | 15

Knob Creek Rye, Fee Brothers aromatic bitters, maple syrup

COCKTAILS

HOUSE



I'm The Captain Now | MKT

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



So Fresh & So Green | 14

Hayman's Old Tom gin, basil-pineapple gomme, elderflower, basil oil, fresh lemon



Toki'n On The Bayou | 14

Suntory Toki whiskey, plum, anise, Peychauds bitters



El Duderino | 14.5

Milagro Silver tequila, Cynar, Zucca Rabarbaro, coffee syrup, coconut cream, vanilla chocolate cream

COCKTAILS

SEASONAL



Heirloom | 18

Banhez mezcal, coco nib infused Campari, Ancho Reyes chile liqueur, cranberry rosemary shrub

*limited availability + excluded from our happy hour specials



Gran Papa* | 15

lapsang infused Old Grand Dad bourbon, Zucca Rabarbaro, honey, egg white, fresh lemon, orange bitters



Moonlighting | 13.5

red bell pepper infused Bell Isle moonshine, Bonal Gentiane Quina apertif, green pepper, honey, fresh lemon



Hide the Rum | 14.5

Laird's Old Apple brandy, Rhum Barbancourt, Appleton Estate 12yr rum, St. Elizabeth allspice dram, cinnamon syrup, Angostura bitters

COCKTAILS

ZERO PROOF



The Elixir | 8

salted cucumber, ginger, lemon, Q Mixers ginger beer



Sans Souffrance | 8

pineapple, raspberry, fresh lime, fresh orange, cream of coconut

WINES

RED

Argyle Pinot Noir Willamette Valley, OR 2017 **15 | 59**

Maison Noir "Horsehoes & Handgrenades" Red Blend Garage d'Or, USA 2016 **15 | 59**

Sean Minor Cabernet Sauvignon North Coast, CA 2017 **16 | 63**

Saldo Zinfandel California 2018 **18 | 71**

WINES

WHITE

Spy Valley Sauvignon Blanc Marlborough, NZ 2018 **13 | 51**

Textbook Chardonnay Napa Valley, CA 2016 **14 | 55**

Sokol Blosser Riesling Washington 2018 **11 | 43**

WINES

ROSÉ

Early Mountain Rosé Madison, VA 2019 **14 | 55**

WINES

BUBBLES

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

Nicolas Feuillatte Champagne Champagne, France **(splits) | 34**

Luc Belaire Rare Rosé Provence, France **(splits) | 26**

BEERS

DRAFTS

Atlas Tropic Thunder IPA Washington, DC 6.1% | **7.5**

Rotating Selections | MKT

*ask about our current selections

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 Sagaponack, NY 6% | **8.5**

- Crispy Calamari** Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 14
- Tuna Tartare Nachos*** wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko / 16
- Steamed Buns** Crispy Pork Belly OR Duck Confit
(2) buns, hoisin, scallion, cucumber, jalapeño, cilantro / 16
- Wagyu Meatballs** tomato sauce, parmesan, garlic grand rustico / 19
- Hummus** spiced Wagyu beef, pine nuts, pickled chillies, housemade garlic flatbread / 14
- Gambas al Ajillo** garlic shrimp, olive oil, preserved lemon, arbol chili, grand rustico / 18
- Pork Belly Tataki** cucumber wakame salad, pickled ginger, spicy aioli / 14
- Housemade Gnocchi** roasted mushrooms, brussels sprouts, butternut squash, crispy sage, candied walnuts, brown butter /15
- Artisan Cheese Plate** three artisan cheeses, fig compote, candied walnuts, honeycomb, sesame lavash crackers / 19
- Togarashi Crusted Tuna*** seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 22
- Tempura Fried Branzino*** grilled broccolini, orange soy glaze, togarashi peanut gremolata / 23
- 7 oz NY Strip*** foie gras green peppercorn sauce, potato gratin, pickled tomatoes / 35
- Wagyu Burger*** Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions / 24
add Truffle Parmesan Fries + 3
- Garlic Spinach** extra virgin olive oil, preserved lemon, shaved garlic / 5
- Roasted Mushrooms** mixed mushrooms, garlic, shallot, fresh thyme / 8
- Truffle Parmesan Fries** grated parmesan, white truffle oil, rosemary / 7.5
- Chocolate Cheesecake** citrus supremes, hot fudge sauce, sea salt, whipped cream / 10
- Salted Caramel Crème Brûlée** flaky sea salt, fresh berries / 10
- Seasonal Sorbet** mixed berries / 8

GENERAL MANAGER MICHAEL BOLEA | EXECUTIVE CHEF DANE SEWLALL

* 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

10.01.2021

It's a Party