

COCKTAILS

CLASSIC

**Sazerac | 16**

Pierre Ferrand 1840 cognac, bacon fat washed Rittenhouse rye, Peychaud bitters, pimento bitters, absinthe

**Corpse Reviver #2 | 15**

Aviation gin, Pierre Ferrand orange curaçao, Cocchi Americano, orange apple cinnamon shrub, absinthe

**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

SEASONAL

**Bobbin' For Apples | 17**

Appleton Estate Signature Blend rum, Laird's Old Apple brandy, cinnamon-apple demerara, fresh lemon

**Dolin Out Winners | 15**

Dolin Blanc vermouth, Cocchi Extra dry vermouth, Cointreau, fresh lemon, rich simple

**Mo Fi-Ya | 17.5**

charred pineapple infused Del Maguey Vida mezcal, Cointreau, Chartreuse Green, spiced honey, fresh lime

**Sunset in Soho | 16**

Old Forester 1920 bourbon, Elijah Craig Small Batch bourbon, Luxardo Maraschino liqueur, fresh lemon, hibiscus infused East India sherry foam

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**

COCKTAILS

HOUSE

**I'm The Captain Now | MKT**

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

**Girls Just Wanna Have Pho | 16**

pho spice infused Belle Isle 100 proof, aquavit, charred scallion, jalapeño, cilantro, fresh lemon, fresh lime

**Savor The Moment | 17**

shiitake mushroom-thyme washed Suntory whiskey, Chartreuse yellow, maple syrup, Angostura bitters

**Tijuana Apothecary | 16**

Milagro Silver tequila, passionfruit-serrano shrub, agave, fresh lime, passionfruit basil soda

COCKTAILS & SHRUBS

ZERO PROOF

**Smokeshow | 8**

Lapsang black tea, ginger, fresh lime, passionfruit basil soda

**Another One Bites the Husk | 8**

corn horchata syrup, cinnamon, coconut milk, coconut water

.....
Add your preferred spirit and we will take it from there or enjoy on its own with a bit of soda water

Passionfruit Serrano Shrub | 6.5

Orange Apple Cinnamon Shrub | 6

Raspberry Thyme Shrub | 6

WINES

RED

Argyle Pinot Noir *Willamette Valley, OR* **16 | 63**

G.D. Vajra Nebbiolo *Italy* **15 | 59**

Finca Nueva 'Crianza' Tempranillo *Rioja, Spain* **13.5 | 53**

Luke 'The Companion' Red Blend *Columbia Valley, WA* **15.5 | 61**

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

Cline Syrah *Sonoma County, CA* **14 | 55**

WINES

WHITES & BUBBLES

Vavasour Sauvignon Blanc *Awatere Valley, NZ* **13 | 51**

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

Dr. Loosen 'Dr. L' Riesling *Germany* **12 | 47**

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

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

Fork & Knife Caesar grilled artisan romaine heart, toasted brioche, 63 degree egg, boquerones, parmesan / 13

Grilled Prosciutto Wrapped Mozzarella baby kale, quinoa, roasted butternut squash, candied walnuts, red grapes, pomegranate molasses / 15

Crispy Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 15

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko / 19

Wagyu Meatballs tomato sauce, parmesan, garlic grand rustico / 19

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, grand rustico / 19

Crispy Miso Pork Belly cider chili glazed pork belly, apple gochujang puree / 17

Housemade Gnocchi roasted butternut squash, mushrooms, sage brown butter, candied walnuts, parmesan / 15

Crispy Pork Belly Steamed Buns (2) buns, hoisin, scallion, cucumber, jalapeño, cilantro / 18

Charcuterie Plate prosciutto, soppressata, artisan cheeses, pickles, honey, whole grain mustard, grilled grand rustico / 22

Linguine & Clams egg linguine, preserved lemon, baby kale, shaved brussels sprouts, littleneck clams, grilled grand rustico / 19

Togarashi Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 24

7 oz NY Strip* foie gras green peppercorn sauce, potato gratin, pickled tomatoes / 35

Salmon artichoke spinach cream, brioche croutons, olive artichoke relish / 24

Wagyu Burger* Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions / 26
add truffle parmesan fries + 3

Garlic Spinach extra virgin olive oil, preserved lemon, shaved garlic / 5

Roasted Mushrooms mixed mushrooms, garlic, shallot, fresh thyme / 9

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

9.22.2022

TRIST