

CLASSIC



Salt Margarita | 17.5

Mi Campo Reposado tequila, Amaras Verde Espadin mezcal, Italicus, mint, agave, fresh lime



New York Sour | 18

Open Road Distilling Co. Independence bourbon, Old Grand Dad barrel proof bourbon, sweet potato cordial, fresh lemon, vanilla, Argyle pinot noir



Barrel Aged Maple Old Fashioned | 17

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



Rum Old Fashioned | 18.5

Planteray Grand Reserve 5yr rum, Cointreau, St. George Spiced Pear liqueur, spiced maple, Fee Brothers Aztec bitters, Angostura aromatic bitters



I'm The Captain Now | MKT

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



Jungle Hawk | 17

Rhum Barbancout 5yr, Smith & Cross Navy rum, Campari, grilled pineapple turbinado, fresh orange, fresh lime, cream of coconut, coconut water



Sunset In Bangkok | 17

Mushroom lemongrass infused Belle Isle moonshine, Ancho Reyes chile liqueur, curry cordial, coconut water, fresh lime, fresh lemon



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 | 15.5

Barr Hill Tom Cat gin, brut, thyme, pomegranate, pear, sage, fresh lemon



Matcha My Freak | 14.5

Lemon sous-vide Open Road Distilling Co. American vodka, Disarrono, matcha, lavender, cream of coconut, vanilla, fresh lemon, honey



Jedi Mind Tricks | 17

Amaras Verde Joven mezcal, Toki Suntory whiskey, yuzu, rosemary, strawberry agave, ginger, orange blossom water

* ask for fire and we will always give you Mo-Fi-Ya

MOCKTAILS



Las Palabras De Amor | 12

Grilled pineapple turbinado, fresh orange, fresh lime, cream of coconut, coconut water



Innuendo | 11

Fresh lime, matcha, lavender, ginger, orange blossom water, honey



I Want To Break Free | 10

Lemon verbana, apple cider, fresh lemon, vanilla

SEASONAL



Mario vs. Luigi | 18

Our friendly battle between our sister restaurant, Heirloom, continues, this season's classic riff is a Negroni. You decide whose is the best for the season.



The G.O.A.T. | 15

Goat cheese fat-washed American vodka, luxardo shrub, fresh lime



High Horse | 16

Roku gin, apple cider, lemon verbana, fresh lemon, rose water, Q Mixers soda water



Menace | 17.5

Eagle Eye rye whiskey, elderflower, matcha lavender cordial, fresh lemon, Angostura orange bitters

BEERS

DRAFTS

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

Atlas Bullpen Pilsner Washington, DC 4.7% | **8**

Rotating Selections | MKT Ask about our current offerings

BEERS

BOTTLES

Miller Lite Milwaukee, WI 4.2% | **6.5**

Corona Mexico 4.6% | **7**

Founders All Day IPA Grand Rapids, MI 4.7% | **7**

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**

WINES

RED

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

G.D. Vajra Nebbiolo Italy **17.5 | 69**

Torres 'Crianza' Tempranillo Rioja, Spain **14.5 | 57**

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

Advice From John Merlot California **19 | 75**

WINES

WHITES & BUBBLES

Vavasour Sauvignon Blanc Awatere Valley, NZ **15 | 59**

Textbook Chardonnay Napa Valley, CA **15 | 59**

Cherrier 'Les Chailloux' Sancerre Loire Valley, FR **17.5 | 69**

Early Mountain Rosé Madison, VA **15 | 59**

Avissi Prosecco Veneto, IT **16 | 63**

Burrata Bruschetta roasted red grapes, green grapes, shaved fennel, pickled red onion, port wine vinaigrette, arugula, fresh tarragon, chopped parsley / 19

Crispy Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 18

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

Fork & Knife Caesar grilled artisan romaine, toasted brioche, fried capers, boquerones, parmesan / 14

Hummus choice of spiced wagyu beef **OR** Za'atar spiced cauliflower, pine nuts, pickled chillies, housemade garlic flatbread / 16.5

Gambas al Ajillo garlic shrimp, olive oil, preserved lemon, arbol chili, brandy, grand rustico / 21

Filet Sliders* horseradish blue cheese aioli, crispy onions, brioche bun / 25

Gnocchi wild mushrooms, butternut squash, Brussels sprouts, brown butter sauce, candied walnuts / 18

Soy Glazed Pork Belly cucumber wakame salad, furikake, scallions, spicy aioli / 18

Artisan Cheeses aged gouda, idiazabal, toma truffle, marinated olives, pickles, honeycomb, whole grain mustard, rustic bread / 26

Short Rib and Wagyu Beef Bolognese pappardelle, rosemary, thyme, herb gremolata, whipped ricotta / 29

Togarashi Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 27

Red Wine Braised Short Rib horseradish potato puree, fingerling potatoes, asparagus, red wine jus, fried onions / 39

Soy Glazed Chilean Seabass carrot ginger puree, garlic spinach, citrus beurre blanc / 38

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* asparagus tips, crispy layered potatoes, truffle demi / 45

Crispy Layered Potatoes persillade, parmesan / 10

Garlic Spinach extra virgin olive oil, preserved lemon, shaved garlic / 10

Grilled Asparagus tarragon aioli, herbed breadcrumbs / 10

Truffle Parmesan Fries grated parmesan, white truffle oil, rosemary / 10

GENERAL MANAGER MIKE GRAHAM | **SENIOR EXECUTIVE CHEF** RUBEN RODRIGUEZ

* 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

10.02.25

It's