

COCKTAILS

CLASSIC



Bees Knees* | 14

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



The Sazerac | 14

Pierre Ferrand ambré cognac, Absinthe, Peychauds bitters, demarara sugar cube



Martinez | 13

Haymans Old Tom gin, Antica Formula sweet vermouth, Luxardo Marachino, Angostura bitters



Barrel Aged Maple Old Fashioned | 14

Redemption Rye whiskey, Fee Brothers aromatic bitters, maple syrup



Mai Tai | 15

Appleton 12yr dark rum, Barbancourt 5yr rhum agricole, Pierre Ferrand dry curacao, Disaronno amaretto, almond orgeat, pineapple, fresh lime

COCKTAILS

HOUSE



Smoking On A Plane | 15

Knob Creek rye whiskey, Amaro Montenegro, Pierre Ferrand dry curaçao, pickled strawberry, cherry smoke



I'm The Captain Now | 14

bartenders flavor of the week, only for the adventurous tipplers



Into The Woods | 15

Maximo mezcal, Salers apertif, Zirbenz pine liqueur, honey, Angostura bitters

COCKTAILS

SEASONAL



A Bitter Twist | 13

Rhum Barbancourt 5yr, Fernet Branca, fresh lemon, Angostura bitters, Peychauds bitters, Angostura orange bitters



Toki'n On The Bayou | 13

Suntory Toki whiskey, plum, anise, Peychauds bitters



Balance of Sour | 14

Legent bourbon, Horseshoes & Handgrenades red blend, hibiscus foam, cranberry shrub, fresh lemon



A Winter Soda Land | 12

Skyy vodka, cranberry shrub, fresh lemon, ginger, rosemary soda water

COCKTAILS

ZERO PROOF



The Elixir | 8

salted cucumber, ginger, lemon, Q Mixers ginger beer

WINES

RED

- Argyle Pinot Noir** Willamette Valley, OR 2017 **15 | 59**
Elizabeth Spencer Grenache Mendocino, VA 2016 **13 | 51**
Maison Noir "Horseshoes & Handgrenades" Red Blend 14 | 55
Garage d'Or, USA 2016
Tenet "The Pundit" Syrah Columbia Valley, WA 2016 **13 | 51**
Sean Minor Cabernet Sauvignon North Coast, CA 2017 **16 | 63**
Saldo Zinfandel California, 2017 **18 | 71**

WINES

WHITE

- Pfaffl Grüner Veltliner** Weinviertel, Austria 2016 **13 | 51**
Spy Valley Sauvignon Blanc Marlborough, NZ 2018 **12 | 47**
Domaine De La Rossignole Sancerre Sancerre, France 2017 **16 | 63**
Textbook Chardonnay Napa Valley, VA 2016 **14 | 55**
Burgans Albarino Rias Baixas, Spain 2016 **11 | 43**
Sokol Blosser Evolution Riesling Washington, 2017 **11 | 43**

WINES

BUBBLES

- Chronic Cellars Spritz & Giggles Grand Cuvee** 13 | 51
California
Nicolas Feuillatte Champagne Champagne, France (splits) | 34
Luc Belaire Rare Rose Provence, France (splits) | 26

BEERS

DRAFTS



EXCLUSIVE BREW
Atlas Tropic Thunder IPA | 7.5
Washington, D.C. 6.1%

- Left Hand Milk Stout** Longmont, CO 6% | 7
Reason Beer Blonde Charlottesville, VA 4% | 7
Solace Partly Cloudy Dulles, VA 7.5% | \$7.5
Champion Shower Beer Charlottesville, VA 4.5% | \$6.5
Rotator | MKT

BEERS

BOTTLES

- Miller Lite** Milwaukee, WI 4.2% | 5.5
Corona Mexico 4.6% | 5.5
Founders All Day IPA Grand Rapids, MI 4.7% | 6.75
Dogfish 90 Min IPA Milton, DE 9.0% | 9
Port City Optimal Wit Alexandria, VA 5% | 7
Wolffer Estate Dry Cider Sagaponack, NY 6% | 8.5

Caramelized Onion Dip with housemade chips / 10

Peking Duck Steamed Buns (2) five-spiced duck confit, hoisin, scallion, cucumber, jalapeño, cilantro / 14

Pork Belly Steamed Buns (2) crispy pork, hoisin, scallion, cucumber, jalapeño, cilantro / 14

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko / 16

Crispy Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 13

Hummus spiced Wagyu beef, pine nuts, pickled chillies, with housemade garlic flatbread / 12

Gambas al Ajillo garlic shrimp, olive oil, preserved lemon, arbol chili, grand rustico / 18

Pork Belly Tataki cucumber wakame salad, pickled ginger, spicy aioli / 13

Housemade Burrata apple butter, apple mostarda spiced almonds, fall spiced crouton / 14

Wagyu Burger* Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions, truffle dusted housemade chips / 21

Sesame Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 18

24 oz Cowboy Ribeye* Allen Brothers, red wine jus / 55 | add mushroom + 4

Truffle Parmesan Chips grated parmesan, white truffle oil, rosemary / 7.5

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

Roasted Mushrooms mixed mushrooms, garlic, shallot, fresh thyme/ 8

Dark Chocolate Torte luxardo cherry syrup, candied walnuts, whipped cream / 10

Salted Caramel Creme Brûlée salted caramel custard, flaky sea salt / 10

TRISTE