





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, Aperol, Amaro Montenegro,
Pierre Ferrand dry curacao, 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**

Maison Noir "Horseshoes & Handgrenades" Red Blend 14 | 55
Garage d'Or, USA 2016

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

WINES WHITE

Spy Valley Sauvignon Blanc Marlborough, NZ 2018 **12 | 47**

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

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