

COCKTAILS

CLASSIC

**Bees Knees* | 15**

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

**G & T | 14.5**

strawberry infused Hayman's Old Tom gin, strawberry, fresh lemon, Fee Brother's rhubarb bitters, elderflower tonic

**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

**Pimm(p)s Cup | 16**

rosemary infused Malfy Con Limone gin, Pimm's liqueur, cucumber, dill, fresh lemon, Q Mixers ginger beer

**Side Eye | 15.5**

Rhum Barbancort 8yr rum, Goslings Dark rum, brown sugar, fresh lime, mint, Bittermens Tiki bitters, Angostura bitters

**Nuthin' But a "T" Thang | 14.5**

pom oolong tea infused Camarena reposado tequila, pineapple lemongrass agave, cucumber, dill, fresh lime

**Gin & Juice | 14**

rosemary infused Malfy Con Limone gin, Salers apertif, fresh lemon, hibiscus pineapple soda

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**

Maison Noir "Horsehoes & Handgrenades" **15.5 | 61**

Red Blend Garage d'Or, USA

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**

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

COCKTAILS

HOUSE

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

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

**The Like Button | 16**

Rhum Barbancort 8yr, Blue Chair Bay Banana rum, Velvet Falernum, fresh blood orange, fresh lime

**Savor The Moment | 17**

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

**Tijuana Apothecary | 14.5**

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

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

Passionfruit Serrano Shrub | 6.5

Pineapple Cilantro Shrub | 6

Raspberry Thyme Shrub | 6

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**

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

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

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

Hummus choice of spiced Wagyu beef **OR** charred eggplant baba ganoush 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 asparagus, peas, spinach, sundried tomato vinaigrette, roasted garlic parmesan cream / 15

Crispy Pork Belly Steamed Buns (2) buns, hoisin, scallion, cucumber, jalapeño, cilantro / 16

Charcuterie Plate prosciutto, soppressata, artisan cheeses, pickles, honey, whole grain mustard, grilled grand rustico / 21

Crab Cake preserve lemon aioli, charred asparagus, raw asparagus, marinated cherry tomatoes, arugula, sherry vinaigrette / 22

Togarashi Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 22

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

Salmon spring onion vin blanc, cauliflower, spring vegetable hash, charred spring onion chimichurri / 22

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

Asparagus preserve lemon aioli, herbed breadcrumbs / 8

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

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

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

4.13.2022

TRISTE