

CLASSIC



Mai Tai | 18

Barbancourt 8yr Rhum, Appleton Estate Signature rum, Disaronno, Pierre Ferrand orange curaçao, almond orgeat, pineapple, fresh lime



Negroni | 16

Hayman's Old Tom gin, Campari, Bonal Gentiane liqueur, strawberry sous vide Dolin Blanc vermouth



Salt Manhattan | 16

bacon fat washed Rittenhouse rye, Cardamaro Vino amaro, Cocchi Vermouth di Torino, Angostura bitters



Barrel Aged Maple Old Fashioned | 16

Knob Creek Rye, Fee Brothers aromatic bitters, maple syrup

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



Mo Fi-Ya | 17.5

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



Cloudy With A Chance... | 16

Leblon Cachaca, Velvet Falernum, Brazilian lemonade, coconut

BEERS

DRAFTS

Atlas Tropic Thunder IPA *Washington, DC* 6.1% | 8

Atlas Uno Mas Mexican Lager *Washington, DC* 4.8% | 7

Rotating Selections | MKT *Ask about our current offering*

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

SEASONAL



Beet Better Have My Money | 16

Pierre Ferrand 1840 cognac, Salers Gentiane, beet, cucumber, fennel, fresh lemon



What's Up Doc | 16.5

Barr Hill gin, Ancho Reyes chili liqueur, Velvet Falernum, carrot, lemongrass, mint, fresh lemon



Lavender Haze | 16

Empress 1908 gin, Emilio Lustau Manzanilla sherry, lavender, sage, honey, fresh lemon, Angostura orange bitters



Sunset in Toki-oh | 17

Toki Suntory whiskey, Yuzu, Matcha, egg white, fresh lime

TAP TAILS



A Tippy Barista | 14

locally distilled Belle Isle Cold Brew, Kapali coffee liqueur, Snowing in Space Nom Nom cold brew, gomme, espresso



Quit Spritz'n Around | 14

Aperol, Cote Mas Brut, lemongrass, mint, Angostura orange bitters, Fernet Branca spray

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

WINES

RED

Argyle Pinot Noir *Willamette Valley, OR* 17 | 67

G.D. Vajra Nebbiolo *Italy* 16 | 63

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* 17 | 67

Cline Syrah *Sonoma County, CA* 14 | 55

WINES

WHITES & BUBBLES

Vavasour Sauvignon Blanc *Awatere Valley, NZ* 14 | 55

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

Spring Salad grilled asparagus, sweet peas, charred Vidalia onions, whipped goat cheese, romaine hearts, fresh herbs, lemon poppyseed vinaigrette, spiced almonds / 12

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 asparagus, English peas, baby spinach, roasted garlic parmesan cream, sun-dried tomato vinaigrette / 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

Bucatini Carbonara guanciale, English peas, parmesan, pecorino, Calabrian chili oil / 19

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

Braised Beef Short Rib creamy polenta, fava beans, pancetta jus, pea green gremolata / 35

Rockfish Pho pho broth, vermicelli noodles, fava beans, asparagus, aromatic herbs, bean sprouts, chili crisp, zucchini noodles / 25

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

Grilled Asparagus pea green gremolata, parmesan crisp / 8

Truffle Parmesan Fries grated parmesan, white truffle oil, rosemary / 8

TRUFFLES