

## CLASSIC

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### Aviation | 16.5

Open Road Distilling Co. American gin, Salers Gentian aperitif, Rothman & Winter creme de violette, rosemary, yuzu



### Clover Club\* | 16

Open Road Distilling Co. American gin, Domaine de Canton, raspberry, orange blossom, egg white, fresh lemon



### Whiskey Sour | 17.5

apricot infused James E Pepper 1776 rye whiskey, rosemary, yuzu, plum bitters, Angostura aromatic bitters



### Barrel Aged Maple Old Fashioned | 16

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

## HOUSE

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### I'm The Captain Now | MKT

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



### Lavender Haze\* | 16

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



### Sunset In Lima | 16

hibiscus oolong infused Macchu Pisco, Plantation 3 Stars rum, raspberry, tamarind, fresh lemon, egg white, cranberry bitters, Angostura orange bitters



### Mo Fi-Ya | 17.5

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



### Dracarys | 17

banana sousvide Plantation pineapple rum, Laphroaig 10yr Single Malt scotch, Amaro Montenegro, turbinado, fresh lime, Bittermens Tiki bitters



### Savor The Moment | 17

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

## BEERS

## DRAFTS

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**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

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**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

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### My Boy Blue | 16

blueberry infused Open Road Distilling Co. American vodka, Suze, blueberry, fresh lemon, house-made tonic



### Let The Beet Build | 18

Monkey Shoulder blended scotch, red beets, ginger, fresh lemon



### Free Smoke | 17.5

Open Road Distilling Co. Independence bourbon, Aperol, Amaro y Arroyo, passionfruit, pandang extract



### Can't Stop, Won't Stop | 18.5

fresno-serrano infused Hornitos Reposado tequila, Aperol, Velvet Falernum, Amaro y Arroyo, fresh lime, Bittermen's Habanero bitters

## TAP TAILS

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### Cat Called Thyme | 16

Barr Hill Tom Cat gin, Cote Mas Brut, thyme, pomegranate, pear, sage, fresh lemon



### Quit Spritz'n Around | 14

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

## ZERO PROOF

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### Under Pressure | 8

pear, sage, cinnamon, fresh lemon, Q Mixers elderflower tonic



### Somebody To Love | 9

blueberry, rosemary, yuzu, fresh lemon, house-made tonic

## WINES

## RED

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**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

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

**Textbook Chardonnay** Napa Valley, CA 14 | 55

**Dr. Loosen 'Dr. I' Riesling** Germany 12 | 47

**Early Mountain Rosé** Madison, VA 14 | 55

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

**Burrata** garlic grand rustico, sweet pea ricotta, roasted tomatoes, basil pesto, toasted pine nuts, balsamic reduction / 17

**Crispy Calamari** Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 17

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

**Spring Salad** grilled asparagus, English peas, charred spring onions, whipped goat cheese, romaine, fresh herbs, lemon poppyseed vinaigrette, spiced almonds / 13

**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 / 20

**Filet Sliders** horseradish blue cheese aioli, crispy onions, brioche bun / 23

**Housemade Gnocchi** English peas, baby spinach, asparagus, roasted garlic parmesan cream, sun dried tomato vinaigrette / 16

**Crispy Pork Belly Steamed Buns** (2) buns, hoisin, scallion, cucumber, jalapeño, cilantro / 19

**Charcuterie Plate** prosciutto, soppressata, artisan cheeses, pickles, honey, whole grain mustard, grilled grand rustico / 25

**Spicy Bucatini** guanciale, onion confit, spicy tomato sauce, parmesan / 18

**Togarashi Crusted Tuna\*** seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 25

**BBQ Short Rib** charred pepper & tomato slaw, crispy potatoes, jalapeno aioli, salsa verde / 35

**Crab Cake** tarragon aioli, warm fingerling potato salad, grilled asparagus / 22

**Wagyu Burger\*** Ovoka Farm VA Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun / 32  
add truffle parmesan fries + 3

**7oz Center Cut Filet** grilled asparagus, roasted garlic mashed potatoes, truffle demi / 42

**Garlic Spinach** extra virgin olive oil, preserved lemon, shaved garlic / 8

**Grilled Asparagus** tarragon aioli, herbed breadcrumbs / 8

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

**TRISTE**

**SENIOR GENERAL MANAGER EDDIE LANE | EXECUTIVE CHEF ALFREDO LOPEZ**

\* 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

03.28.2024