

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

COCKTAILS SEASONAL



What's The Dill | 13
Wheatley vodka, Suze, fresh lemon, botanicals, dill



Don't Call It A Honeydew | 13
Don Q Cristal rum, St. Germain elderflower liqueur,
salted cucumber, fresh lemon, simple



Into The Woods | 15
Maximo mezcal, Salers apertif, Zirbenz pine liqueur,
honey, Angostura bitters



We Found The Cure | 14
Barr Hill Tom Cat gin, housemade beet-lemon shrub,
fresh lemon, cucumber

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 "Horsehoes & 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

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

Housemade Burrata sauce vierge, basil pesto, grilled grand rustico / 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 / 13

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

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

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

Key Lime Pie mixed berries, meringue brûlée / 10

It's a Party