

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



Pop It Like It's Hot | 15

Tito's Handmade vodka, orange curaçao, mint, lemongrass, cranberry bitters, raspberry popsicle



Feels Like Summer | 16

banana sous vide Plantation 3 Stars rum, coconut infused Campari, pineapple, turbinado, fresh lime



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

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

Burrata grilled peach panzanella, cucumbers, red onion, basil, arugula, heirloom cherry tomatoes, garlic croutons, champagne vinaigrette, peach marmalade / 16

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

Wagyu Meatballs tomato sauce, parmesan, garlic grand rustico / 20

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

Crispy Miso Pork Belly cider chili glazed pork belly, apple gochujang puree / 18

Housemade Gnocchi summer squash, sweet corn, eggplant, 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

Bucatini Carbonara guanciale, English peas, parmesan, pecorino, Calabrian chili oil / 20

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 basil crème fraiche, corn & tomato relish, pickled haricot verts / 28

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 / 8

Sautéed Haricot Verts crispy garlic, shallots, parsley / 8

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

TRUFFLES

SENIOR GENERAL MANAGER EDDIE LANE | 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

6.08.2023