


# CLASSIC

 **Salt Spicy Margarita | 15.5**  
Ghost Blanco spicy tequila, Amaras Verde Joven mezcal, Luxardo Maraschino, strawberry agave, cayenne, cinnamon, fresh lime


 **Clarified New York Sour | 17**  
Toki Suntory whiskey, rosemary-infused yuzu, ginger, coconut milk, Portillo malbec


 **Barrel Aged Maple Old Fashioned | 17**  
Open Road Distilling Co. Eagle Eye rye, Fee Brothers aromatic bitters, maple syrup


 **Hugo Spritz | 14.5**  
mint-infused St. Elder elderflower liqueur, Midoro melon liqueur, Domaine de Canton, ginger, fresh lemon, brut

# HOUSE


 **I'm The Captain Now | MKT**  
Bartender's flavor of the week, only for the adventurous tipplers


 **Oaxaca Flocka Flame | 17**  
400 Conejos Joven mezcal, Chinola Mango liqueur, Cointreau, cinnamon, cayenne, fresh lime

 **Stacy's Mom | 17.5**  
Macchu pisco, Leblon cachaca, Chinola Passionfruit liqueur, elderflower, jalapeno, coconut, fresh lime, brut


 **Daddy Issues | 17.5**  
Open Road Distilling Co. Independence bourbon, Banhez Espadin & Barril mezcal, Ausano Ramazzoti amaro, spiced honey, Angostura aromatic bitters, Angostura orange bitters

 **Two-Fer | 29**  
Plantation 3 Stars rum, Wray & Nephew Overproof rum, Chinola Passionfruit, Fernet Branca, pineapple turbinado, fresh lemon, Bittermen's Tiki bitters, serves two to three tipplers


 **Matcha My Freak | 14.5**  
Lemon sous-vide Open Road Distilling Co. American vodka, Disarrono, matcha, lavender, cream of coconut, vanilla, fresh lemon, honey

 **Jedi Mind Tricks | 17**  
Amaras Verde Joven mezcal, Toki Suntory whiskey, yuzu, rosemary, strawberry agave, ginger, orange blossom water


# MOCKTAILS


 **Las Palabras De Amor | 12**  
Grilled pineapple turbinado, fresh orange, fresh lime, cream of coconut, coconut water

 **AYo | 11**  
cantaloupe, carrot, ginger, fresh lemon, orange blossom water, Q Mixers tonic water


 **Who Needs You? | 11**  
matcha, lavender, yuzu, rosemary, crème of coconut, coconut water, Q Mixers ginger beer

# SEASONAL

 **Stayed Friends In Miami | 15**  
Appleton Estate Signature rum, strawberry infused Wray & Nephew Overproof rum, pineapple turbinado, crème of coconut, berry coulis, pineapple, fresh lime

 **Care To Elope? | 15.5**  
Open Road Distilling Co. American gin, St. Elder elderflower liqueur, cantaloupe, carrot, fresh lemon

 **Namek | 17**  
Open Road Distilling Co. Eagle Eye rye, Old Grand Dad 114 bourbon, Midori Melon, yuzu, rosemary, fresh lemon

 **Little Birdie | 14.5**  
Mi Campo reposado tequila, Amaras Verde Joven mezcal, Ghost Blanco spicy tequila, berry coulis, fresh lemon, Q Mixers ginger beer

## BEERS

## DRAFTS

**Atlas Tropic Thunder IPA** *Washington, DC* 6.1% | **8.75**

**Atlas Bullpen Pilsner** *Washington, DC* 4.7% | **8**

**Rotating Selections | MKT** Ask about our current offerings

## BEERS

## BOTTLES

**Miller Lite** *Milwaukee, WI* 4.2% | **6.5**

**Corona Mexico** 4.6% | **7**

**Founders All Day IPA** *Grand Rapids, MI* 4.7% | **7**

**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**

## WINES

## RED

**Argyle Pinot Noir** *Willamette Valley, OR* **17.5 | 69**

**G.D. Vajra Nebbiolo** *Italy* **17.5 | 69**

**Torres 'Crianza' Tempranillo** *Rioja, Spain* **14.5 | 57**

**Sean Minor Cabernet Sauvignon** *North Coast, CA* **17 | 67**

**Advice From John Merlot** *California* **19 | 75**

## WINES

## WHITES & BUBBLES

**Vavasour Sauvignon Blanc** *Awatere Valley, NZ* **15 | 59**

**Textbook Chardonnay** *Napa Valley, CA* **15 | 59**

**Cherrier 'Les Chailloux' Sancerre** *Loire Valley, FR* **17.5 | 69**

**Early Mountain Rosé** *Madison, VA* **15 | 59**

**Avissi Prosecco** *Veneto, IT* **16 | 63**

**Garlic Herb Focaccia** whipped feta, honey butter, basil pesto / 11

**Burrata Dip** oven roasted cherry tomatoes, chili flakes, roasted garlic, spring onion pesto, balsamic, toasted pinenuts / 18

**Crispy Calamari** Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 18

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

**Mediterranean Salad** baby arugula, cucumber, red onion, heirloom cherry tomatoes, kalamata olives, chickpeas, Bulgarian feta, dill, oregano vinaigrette, tzatziki, brioche croutons / 15

**Hummus** choice of spiced wagyu beef **OR** Za'atar spiced cauliflower, pine nuts, pickled chillies, housemade garlic flatbread / 17

**Gambas al Ajillo** garlic shrimp, olive oil, preserved lemon, arbol chili, brandy, grand rustico / 21

**Filet Sliders\*** 3 sliders, horseradish blue cheese aioli, crispy onions, brioche bun / 26

**Gnocchi** roasted garlic parmesan cream, asparagus, peas, spinach, sundried tomato vinaigrette / 18

**Crispy Pork Belly** spiced papas bravas, roasted garlic aioli, chimichurri, Calabrian chili hot honey, cilantro / 19

**Artisan Cheeses** aged gouda, idiazabal, toma truffle, marinated olives, pickles, honeycomb, whole grain mustard, rustic bread / 27

**Blue Crab Fettuccine Aglio E Olio** roasted summer squash and garlic emulsion, charred corn, herbed breadcrumbs / 23

**Green Curry Tuna\*** Thai green coconut curry sauce, crispy sushi rice, charred cauliflower, pickled pineapple, cashew scallion chili crisp / 29

**Charred Branzino** mixed olive chimichurri, pimentón papas bravas, pickled sweet peppers, smoked paprika aioli / 38

**Wagyu Burger\*** Allen Brothers wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun / 33  
add truffle parmesan fries + 4

**7oz Center Cut Filet\*** asparagus tips, crispy layered potatoes, truffle demi / 46

**Sticky Glazed Short Rib | For Two** soy sesame cucumbers, pickled red onions, cilantro, gochujang aioli, steamed buns / 75

**Crispy Layered Potatoes** persillade, parmesan / 10

**Garlic Spinach** extra virgin olive oil, preserved lemon, shaved garlic / 10

**Grilled Asparagus** tarragon aioli, herbed breadcrumbs / 10

**Truffle Parmesan Fries** grated parmesan, white truffle oil, rosemary / 10

**TRIST**

**GENERAL MANAGER** LEO PADLA | **SENIOR 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

6.18.26