

COCKTAILS

CLASSIC



Bees Knees* | 14

Barr Hill Tom Cat gin, honey, fresh lemon, honey foam



Paloma | 14

grapefruit infused Altos Reposado tequila, pamplemousse, lava saline water, fresh lime, fresh grapefruit



Clover Club | 13

Roku gin, Zucca amaro, raspberry, rose water, egg white, fresh lime



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



I'm The Captain Now | 14

bartenders flavor of the week, only for the adventurous tipplers



Into The Woods | 15

Maximo mezcal, Salers apertif, Zirbenz pine liqueur, honey, Angostura bitters



Toki'n On The Bayou | 13

Suntory Toki whiskey, plum, anise, Peychauds bitters

COCKTAILS

SEASONAL



So Fresh & So Green | 14

Haymans Old Tom gin, basil-pineapple gomme, elderflower basil oil, fresh lemon



Easy On The Eyes | 13

Barbancourt 5yr rhum agricole, carrot, ginger, cinnamon, fresh lemon



Vegan Fizz | 15

avocado washed Cuervo Tradicional silver tequila, macha infused Luxardo Maraschino, rice water, fresh lemon, fresh lime, vanilla, orange blossom water, vegan foam



Atypical Caipirinha | 13

coconut oil washed Leblon cachaca, Passoa, plantain turbinado, fresh lime

COCKTAILS

ZERO PROOF



The Elixir | 8

salted cucumber, ginger, lemon, Q Mixers ginger beer



Sans Souffrance | 8

pineapple, raspberry, fresh lime, fresh orange, cream of coconut

WINES

RED

Argyle Pinot Noir Willamette Valley, OR 2017 **15 | 59**

Maison Noir "Horsehoes & Handgrenades" Red Blend 15 | 59
Garage d'Or, USA 2016

Sean Minor Cabernet Sauvignon North Coast, CA 2017 **16 | 63**

WINES

WHITE

Spy Valley Sauvignon Blanc Marlborough, NZ 2018 **13 | 51**

Textbook Chardonnay Napa Valley, VA 2016 **14 | 55**

WINES

ROSÉ

Early Mountain Rosé Madison, VA 2019 **14 | 55**

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%

Rotating Selections | MKT

*ask about our current selections

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**

Crispy Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 13

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko / 16

Steamed Buns Crispy Pork Belly OR Duck Confit
(2) buns, hoisin, scallion, cucumber, jalapeño, cilantro / 14

Beef Carpaccio black pepper crusted, white truffle aioli, dried horseradish, gaufrette potatoes, micro celery / 16

Hummus spiced Wagyu beef, pine nuts, pickled chillies, with housemade garlic flatbread / 12

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

Housemade Burrata spring panzanella, pickled cucumbers, cherry tomatoes, kalamata olives, rustic croutons,
grilled scallion pesto / 14

Artisan Cheese Plate three artisan cheeses, fig compote, candied walnuts, honeycomb, sesame lavash crackers / 18

Togarashi Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 20

Chilean Sea Bass* sticky rice, soy sherry broth, mushrooms, baby spinach, radish, scallion, edamame / 22

24 oz Cowboy Ribeye* Allen Brothers, red wine jus / 55
add mushroom + 4

Wagyu Burger* Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions / 21
add 4 oz seared Hudson Valley foie gras + 16
add Truffle Parmesan Fries + 3

Garlic Spinach extra virgin olive oil, preserved lemon, shaved garlic / 5

Roasted Mushrooms mixed mushrooms, garlic, shallot, fresh thyme / 8

Truffle Parmesan Fries grated parmesan, white truffle oil, rosemary / 7.5

Dark Chocolate Torte Luxardo cherry syrup, candied walnuts, whipped cream / 10

Salted Caramel Creme Brûlée salted caramel custard, flaky sea salt / 10

Seasonal Sorbet mixed berries / 8

GENERAL MANAGER MICHAEL BOLEA | EXECUTIVE CHEF DANE SEWLALL

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS.

IT'S