




COCKTAILS CLASSIC

-  Bees Knees* | 14.5
Barr Hill Tom Cat gin, honey, fresh lemon, honey foam
-  Paloma | 14
grapefruit infused Altos Reposado tequila, pamplemousse, Q Mixers
grapefruit soda, fresh lime, fresh grapefruit
-  Clover Club* | 13.5
Roku gin, Zucca amaro, raspberry, rose water, egg white, fresh lime
-  Barrel Aged Maple Old Fashioned | 15
Knob Creek Rye, 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 | MKT
bartender's 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 | 13.5
Suntory Toki whiskey, plum, anise, Peychauds bitters

COCKTAILS SEASONAL

-  So Fresh & So Green | 14
Hayman's Old Tom gin, basil-pineapple gomme, elderflower,
basil oil, fresh lemon
-  Conquistador | 14
Macchu Pisco, Passoã passionfruit liqueur, passionfruit, ginger, fresh
lime, Q Mixers ginger beer, Fee Brothers cranberry bitters
-  Tantalizing | 13.5
Cocchi Rosa, Salers apertif, Côté Mas Crémant de Limoux Brut, fresh
grapefruit, Angostura bitters
-  Passionate* | 14
Don Q Cristal rum, Ancho Reyes chile ancho, passionfruit, agave, fresh
lime, egg white, Angostura orange bitters

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, CA 2016 14 | 55

WINES ROSÉ

- Early Mountain Rosé Madison, VA 2019 14 | 55

WINES BUBBLES

- Côté Mas Brut Crémant de Limoux, France 13.5 | 53
- Nicolas Feuillatte Champagne Champagne, France (splits) | 34
- Luc Belaire Rare Rosé 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% | 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

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 / 18

Hummus spiced Wagyu beef, pine nuts, pickled chillies, housemade garlic flatbread / 13

Gambas al Ajillo garlic shrimp, olive oil, preserved lemon, arbol chili, grand rustico / 18

Pork Belly Tataki cucumber wakame salad, pickled ginger, spicy aioli / 14

Di Stefano Burrata summer panzanella, pickled cucumbers, cherry tomatoes, kalamata olives, rustic croutons,
grilled scallion pesto / 15

Artisan Cheese Plate three artisan cheeses, fig compote, candied walnuts, honeycomb, sesame lavash crackers / 19

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

Black Cod* sticky rice, soy sherry broth, mushrooms, baby spinach, radish, scallion, edamame / 22

24 oz Cowboy Ribeye* Allen Brothers, red wine jus / 58
add mushroom + 4

Wagyu Burger* Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions / 22
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

Chocolate Cheesecake citrus supremes, hot fudge sauce, sea salt, whipped cream / 10

Passionfruit Panna Cotta toasted coconut, fresh berries, basil oil / 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,
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

10.01.2021

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