

CLASSIC



Sazerac | 16

Pierre Ferrand 1840 cognac, bacon fat washed Rittenhouse rye, Peychaud bitters, pimento bitters, absinthe



Corpse Reviver #2 | 15

Aviation gin, Pierre Ferrand orange curaçao, Cocchi Americano, orange apple cinnamon shrub, absinthe



Salt Manhattan | 15

bacon fat washed Rittenhouse rye, Cardamaro Vino amaro, Cocchi Vermouth di Torino, Angostura bitters



Barrel Aged Maple Old Fashioned | 15

Knob Creek Rye, Fee Brothers aromatic bitters, maple syrup

TAPTAILS



A Tipsy 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, cranberry, rosemary, 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

BEERS

DRAFTS

Atlas Tropic Thunder IPA *Washington, DC* 6.1% | 7.5

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



Skål | 15

Linie Aquavit, Ancho Reyes chili liqueur, Chartreuse Green, dill, fennel, fresh lime



Mal Joven | 16

Banhez mezcal, Amaro Montenegro, Dolin Genepy le Chamois, rosemary agave, ginger infused Peychauds



Mo Fi-Ya | 17.5

charred pineapple infused Del Maguey Vida mezcal, Cointreau, Chartreuse Green, spiced honey, fresh lime



Sunset in Soho | 16

Old Forester 1920 bourbon, Elijah Craig Small Batch bourbon, Luxardo Maraschino liqueur, fresh lemon, hibiscus infused East India sherry foam

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



Apply Pressure | 15

ginger root sous vide Macchu Pisco, Disaronno, cranberry, rosemary, fresh lemon, fresh lime, egg white, Angostura bitters



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

WINES

RED

Argyle Pinot Noir *Willamette Valley, OR* 16 | 63

G.D. Vajra Nebbiolo *Italy* 15 | 59

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* 16 | 63

Cline Syrah *Sonoma County, CA* 14 | 55

WINES

WHITES & BUBBLES

Vavasour Sauvignon Blanc *Awatere Valley, NZ* 13 | 51

Textbook Chardonnay *Napa Valley, CA* 14 | 55

Dr. Loosen 'Dr. L' Riesling *Germany* 12 | 47

Early Mountain Rosé *Madison, VA* 14 | 55

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

Fork & Knife Caesar grilled artisan romaine heart, toasted brioche, 63 degree egg, boquerones, parmesan / 13

Crispy Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 15

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko / 19

Wagyu Meatballs tomato sauce, parmesan, garlic grand rustico / 19

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 / 19

Crispy Miso Pork Belly cider chili glazed pork belly, apple gochujang puree / 17

Housemade Gnocchi roasted butternut squash, mushrooms, sage brown butter, candied walnuts, parmesan / 15

Crispy Pork Belly Steamed Buns (2) buns, hoisin, scallion, cucumber, jalapeño, cilantro / 18

Charcuterie Plate prosciutto, soppressata, artisan cheeses, pickles, honey, whole grain mustard, grilled grand rustico / 22

Pappardelle Bolognese braised Wagyu beef ragout, herbed whipped ricotta, parmesan crisp / 18

Togarashi Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 24

Braised Beef Short Rib garlic herb aioli patatas bravas, mojo roji, charred broccolini, red wine jus / 35

Butter Poached Lobster Tail saffron lobster risotto, fennel sofrito, fines herbes / 37

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 / 5

Roasted Mushrooms mixed mushrooms, garlic, shallot, fresh thyme / 9

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

12.15.2022

TRISTE