




CLASSIC

 **Whiskey Sour | 17.5**
apricot infused James E Pepper 1776 rye whiskey, rosemary, yuzu, plum bitters, Angostura aromatic bitters


 **Salt Manhattan | 16**
bacon fat washed Rittenhouse rye, Cardamaro Vino amaro, Cocchi Vermouth di Torino, Angostura bitters


 **Sidecar | 18.5**
ginger infused Pierre Ferrand cognac, St George's pear liqueur, Pierre Ferrand orange curacao, pear, sage, fresh lemon, Fee brothers black walnut bitters


 **Barrel Aged Maple Old Fashioned | 16**
Open Road Distilling Co. Eagle Eye rye whiskey, Fee Brothers aromatic bitters, maple syrup


HOUSE


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

 **Must Be Nice | 18.5**
Open Road Distilling Co. Eagle Eye rye whiskey, Appleton Estate Signature rum, Averna amaro, cinnamon, fresh lemon

 **Dracarys | 17**
banana sousvide Plantation pineapple rum, Laphroaig 10yr Single Malt scotch, Amaro Montenegro, turbinado, fresh lime, Bittermens Tiki bitters

 **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

 **Lavender Haze | 16**
Empress 1908 gin, Emilio Lustau Manzanilla sherry, lavender, sage, honey, fresh lemon, Angostura orange bitters

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


 **Za'Pop'A | 17**
popcorn sousvide Ron Zacapa No.23 rum, Open Road Distilling Co. Independence bourbon, Disaronno, Angostura aromatic bitters, Angostura orange bitters, turbinado


 **La Bella Noche | 16**
Hornitos Plata tequila, ginger infused Lillet Blanc, cinnamon, fresh lime, plum bitters, Angostura orange bitters, plum cordial float

 **Cat Called Thyme | 16**
Barr Hill Tom Cat gin, Cote Mas Brut, thyme, pomegranate, pear, sage, fresh lemon

 **Sunset In Lima | 16**
hibiscus oolong infused Macchu Pisco, Plantation 3 Stars rum, raspberry, tamarind, fresh lemon, egg white, cranberry bitters, Angostura orange bitters


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

 **Under Pressure | 8**
pear, sage, cinnamon, fresh lemon, Q Mixers elderflower tonic

 **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

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

Burrata apple butter, apple mostarda, toasted almonds, fall spiced croutons, balsamic glaze, basil oil / 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 brown butter, roasted mushrooms, brussels sprouts, roasted butternut squash crispy sage, candied walnuts, parmesan / 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

Pappardelle Bolognese egg pappardelle, braised beef ragout, whipped ricotta, parmesan / 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

TRISTE

SENIOR GENERAL MANAGER EDDIE LANE | EXECUTIVE CHEF ALFREDO LOPEZ

* 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

12.13.2023