

CLASSIC

- **Salt Margarita | 17.5**
Mi Campo Reposado tequila, Amaras Verde Espadin mezcal, Italicus, mint, agave, fresh lime
- **New York Sour | 18**
Open Road Distilling Co. Independence bourbon, Old Grand Dad barrel proof bourbon, sweet potato cordial, fresh lemon, vanilla, Argyle pinot noir
- **Barrel Aged Maple Old Fashioned | 17**
Open Road Distilling Co. Eagle Eye rye, Fee Brothers aromatic bitters, maple syrup
- **Rum Old Fashioned | 18.5**
Planteray Grand Reserve 5yr rum, Cointreau, St. George Spiced Pear liqueur, spiced maple, Fee Brothers Aztec bitters, Angostura aromatic bitters

HOUSE

- **I'm The Captain Now | MKT**
Bartender's flavor of the week, only for the adventurous tipplers
- **High Horse | 16**
Roku gin, apple cider, lemon verbana, fresh lemon, rose water, Q Mixers soda water
- **Sunset In Bangkok | 17**
Mushroom lemongrass infused Belle Isle moonshine, Ancho Reyes chile liqueur, curry cordial, coconut water, fresh lime, fresh lemon
- **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
- **Cat Called Thyme | 15.5**
Barr Hill Tom Cat gin, brut, thyme, pomegranate, pear, sage, fresh lemon
- **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

* Mo-Fi-Ya available upon request

MOCKTAILS

- **Las Palabras De Amor | 12**
Grilled pineapple turbinado, fresh orange, fresh lime, cream of coconut, coconut water
- **Innuendo | 11**
Fresh lime, matcha, lavender, ginger, orange blossom water, honey
- **Calling All Girls | 10**
pineapple, jalapeño, basil, coconut water, fresh lime, Q Mixers ginger beer

SEASONAL

- **First Sin | 17**
Laird's Old Apple brandy, Cappelletti Apertivo, Disarrono amaretto, fresh lime
- **Stacy's Mom | 17.5**
Macchu pisco, Leblon cachaca, Chinola Passionfruit liqueur, elderflower, jalapeño, coconut, fresh lime, brut
- **Capoeira | 16**
Leblon cachaca, almond orgeat, fresh lime, coconut milk clarification
- **House of Ango | 18.5**
Angostura aromatic bitters, Eagle Eye rye, St. Elizabeth allspice dram, Cynar, espresso, demerara

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**

Burrata honey poached pears, winter squash ricotta, pistachio pesto, arugula, pickled red onion, balsamic reduction / 19

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

Fork & Knife Caesar grilled artisan romaine, toasted brioche, fried capers, boquerones, parmesan / 14

Hummus choice of spiced wagyu beef **OR** Za'atar spiced cauliflower, pine nuts, pickled chillies, housemade garlic flatbread / 16.5

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 / 25

Gnocchi wild mushrooms, butternut squash, Brussels sprouts, brown butter sauce, candied walnuts / 18

Soy Glazed Pork Belly cucumber wakame salad, furikake, scallions, spicy aioli / 18

Artisan Cheeses aged gouda, idiazabal, toma truffle, marinated olives, pickles, honeycomb, whole grain mustard, rustic bread / 26

Short Rib and Wagyu Beef Bolognese pappardelle, rosemary, thyme, herb gremolata, whipped ricotta / 29

Green Curry Tuna* Thai green coconut curry sauce, crispy sushi rice, charred cauliflower, cashew scallion chili crisp / 28

Charred Branzino mixed olive chimichurri, pimentón papas bravas, pickled sweet peppers, smoked paprika aioli / 32

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 / 45

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

It's

GENERAL MANAGER MIKE GRAHAM | 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

1.15.26