

COCKTAILS 14

Tropic Swizzle

Wheatley Vodka, Passionfruit, Lime, Dr. Bird Jamaican Rum, Angostura, Mint

Santorini Summer

Hendrick's Neptunia Gin, Ketel One Cucumber Botanicals, Braulio Amaro, Lime, Greek Yogurt, Mint

Gingeration X

X by Glenmorangie, Ginger Syrup, Ginger Juice & Ginger Beer, Lime, Buckspice Bitters

Drops of Jupiter

Bacardí Superior Rum, Don Ciccio Luna, Banane du Brasil, Hampden Rum Fire, Lime, Pineapple, Angostura Bitters

Montauk Highball

Mizu Shochu, Pacharán, Avua Cachaca, Ilegal Mezcal, Pierre Ferrand Dry Curacao, Lemon, Simple, Bittermen's Hopped Grapefruit Bitters

Stormy Weather

Vodka, Creme de Violette, Watermelon, Basil, Verjus Rouge, Lemon

It's a Smash

Marker's Mark Bourbon, Mint, White Pepper, Lavender, Strawberry, Simple

Got my Peaches from Kentucky

Wild Turkey 101 Bourbon, Macerated Peach, Suze, Mancini Vermouth, Cocchi Americano, Dry Curacao, Orange Bitters

All Things Mexico

Ilegal Mezcal, Dolin Genepy, Housemade Tepache, Coconut, Lime, Lemon

Spill the Tea

Iwai 45 Japanese Whiskey, Yuzu, Bermutto Vermouth, Sencha Green Tea

Frozen Daiquiri! 12 Bacardí Superior & Añejo Cuatro, Lime, Simple

NON-ALCOHOLIC 9

Doctor's Orders

Honey, Lemon, Ginger, Ginger Beer

Lower Eastside

Cucumber, Lime, Mint, Q Tonic

Copita Azteca

Tepache, Lime, Pineapple, Pomegranate

In compliance with DC's new "Zero Waste Act", straws are available by request.

BITES

Chicken Skins | 8

green goddess

Blistered Shishito Peppers | 8

sweet & sour

Buffalo Chicken Dip | 11

fried Old Bay saltines

Wings *seven per order* | 16

whiskey, cajun dry rub, Old Bay, buffalo, apricot jalapeño,

Manor Hill Pilsner | 8

German Pilsner, Ellicott City, MD, 5.3%

Upland Champagne Velvet | 8

German Lager, Bloomington, IN 5.2%

Beyond the Gnome World | 8

Saison, Silver Spring, MD 4.9%

Sierra Nevada Pale Ale | 8

Pale Ale, Chico, CA, 5.6%

Jack's Abbey Shipping Out of Boston | 8

Amber Lager, Framingham, MA, 5.3%

Two Roads Passionfruit Gose | 8

Sour Gose, Stratford, CT, 5.2%

New Belgium "La Folie" | 8

Sour Brown Ale, Fort Collins, CO, 7%

Maui Coconut Hiwa | 8

Porter, Kihei, Hawaii, 6%

Silver Branch Cloud Nine | 8

Hefewizen, Silver Spring, MD, 5%

WINE

Rosé | 12/48

Glatzer 2020 | Carnuntum, Austria

Chardonnay | 12/48

RoseRock Drouhin 2017 | Willamette Valley, Oregon

Cabernet Sauvignon | 13/52

Tapiz 2015 | Mendoza, Argentina

Moët & Chandon Imperial NV | 19/80

Champagne, France

Black-eye Pea Hummus | 8

crudité & lavash crackers

Maryland Deviled Eggs | 9

togarashi, chives

Fried Mac & Cheese | 10

Truffle Aioli

BEER

Coors Light (12oz. can) | 6

Lager, Golden, CO, 4.2%

Shacksbury Cider (12oz. can) | 6

Dry Cider, Vergennes, VT, 5.5%

Cigar City Guayabera | 8

Citra Pale Ale, Tampa, FL, 5.5%

DC Brau Full Transparency

Orange Crush | 8

Hard Seltzer, Silver Spring, MD 5%

Allagash White | 8

Belgian Witbier, Portland, MA 5.1%

Flying Dog Numero Uno | 8

Agave Lager, Frederick, MD 4.9%

Maine Lunch | 9

American IPA, Freeport, ME 7%

Cushwa Same Page | 9

Double Hazy IPA, Williamsport, MD, 8.2%

Sauvignon Blanc | 12/48

Kumusha Wines 2020 | Sondagskloof, South Africa

Pinot Noir | 13/52

Jeff Carrel "En Coteaux" 2020 | Vin de Pays, France

Prosecco Rosé | 14/56

Angelini 2020 | Veneto, Italy

Chandon NV | 13/52

Carnemos, California

Dom Pérignon 2009 | 48/220

Champagne, France