

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

We're under construction!

*Please enjoy the last of our
summer menu and note some
cocktails may be unavailable as we
prepare to launch our fall selection,
Wednesday, October 5th!*

Stormy Weather

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

It's a Smash

Larceny Small Batch Bourbon
Mint, White Pepper, Lavender,
Strawberry, Simple

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

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.

**Consuming raw or undercooked meats, poultry, seafood, or*
eggs may increase your risk of foodborne illness*

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, buffalo, apricot jalapeño,
mezcal lime, Old Bay dry rub

Black-eye Pea Hummus | 8

crudité & lavash crackers

Maryland Deviled Eggs | 9

togarashi, chives

Fried Mac & Cheese | 10

Truffle Aioli

BEER

Manor Hill Pilsner | 8

German Pilsner, Ellicott City, MD, 5.3%

Beyond the Gnome World | 8

Saison, Silver Branch Brewing, Silver Spring, MD 4.9%

Sierra Nevada Pale Ale | 8

Pale Ale, Chico, CA, 5.6%

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%

Allagash White | 8

Belgian Witbier, Portland, MA 5.1%

Jack's Abby "Copper Legend" | 8

Oktoberfest, Framingham, MA 5.7%

Coors Light (12oz. can) | 6

Lager, Golden, CO, 4.2 %

Shacksbury Cider (12oz. can) | 6

Dry Cider, Vergennes, VT, 5.5%

Union Zadie's Lager (12oz. can) | 7

American Lager, Baltimore, MD, 4.5%

Narragansett (12oz. can) | 6

American Lager, Cranston, RI, 5%

Urban Garden "Chamolite" (12oz. can) | 6

Blonde Ale with Chamomile & Honey, 4.5%,
Washington, DC

Big G's "Uptown Hard Mix" (12oz. can) | 6

Hard Tea & Lemonade, City-State Brewing,
Washington, DC, 8%

Maine Lunch | 9

American IPA, Freeport, ME 7%

Wico St. "Power of the Pomace" | 9

Hazy Double IPA, Baltimore, MD, 8.5%

WINE

Rosé | 12/48

Domaine Dupeuble 2020 | Beaujolais, France

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

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