

Provision No. 14 features a cocktail menu compiled of handcrafted, pre-Prohibition, and modern American drinks. Juices are hand squeezed and all syrups, tonics, and infusions are crafted in house daily.

PRESSES

\$44

Large format cocktail - serves 4 to 5

Whiskey Press

Old Forester 86 Bourbon, sherry, black tea, lemon, demerara

Mango-Rose Press

Macchu Pisco, Hendrick's Gin, Combier Rose, Marsala, mango, cherry blossom-rose tea

Spring Harvest

Redemption Rye, Applejack Brandy, black pepper, lemon, thyme, orange

Clearly Refreshing

Hendrick's Gin, clarified lime, simple, bay leaf, fennel & fronds, cucumber

Grapefruit Press

Stolichnaya Vodka, grapefruit, mint, basil

DRAFT-TAILS

\$11

by the glass

\$38

by the bottle

Happy Gilmore

Stolichnaya Vodka, demerara sugar, lemon, mint tea

Rosé Sangria

Rujero Singani Brandy, St Germaine, Rosé wine, grapefruit, simple syrup

NON-ALCOHOLIC

\$6

Blackberry Ginger Beer

raspberry, lemon, ginger, soda

Grapefruit Rickey

grapefruit, lime, ginger, soda

SPECIALS

Tuesday - \$8 Frozen Slushies

Wednesday - 1/2 Off Presses

Thursday - 1/2 Off Red/White & House Sparkling Wine Bottles

Happy Hour

Monday - Thursday 5 - 9 pm

Friday 5 - 8 pm Saturday 4 - 8 pm

FROZENS

\$11

Mango Habanero Margarita

El Jimador Tequila, habanero, mango, triple sec, tajín

Moscow Mule

Stolichnaya Vodka, lime, ginger, Chinese five spice

SIGNATURES

\$3 off during happy hour

Thyme Will Tell \$12

Grey Goose Vodka, Combier Rose, thyme, lime

Applejack Mule \$13

Laird's Applejack Brandy, lime, ginger, raspberry, ginger beer

IPA Cocktail \$12

Tullamore Dew Irish Whiskey, grapefruit, hop water, lemon, beer

Spring Margarita \$13

El Jimador Reposado, El Silencio Mezcal, egg white, lime, simple syrup

P14 Gin & Tonic \$12

Ivy City Gin, grapefruit & basil tonic, lime juice

Lime In A Coconut \$11

Clement Select Rhum, coconut orgeat, lime

Corazón Reposado \$14

El Jimador Reposado, El Silencio Mezcal, Benedictine, Amaro Bonollo, coffee bitters, kaffir lime leaf

Scofflaw \$13

Copperfox Rye, house grenadine, blanc vermouth, orange bitters, lemon

Rosemary Sour \$11

Old Forester 86, rosemary demerara, lemon

Metronome \$14

Redemption Rye, Don Ciccio Amaro, Benedictine, absinthe bitters

Redenbacher Old Fashioned \$13

Popcorn-infused Lyon Rum, brown sugar, Angostura bitters

Cigar Lover's \$14

*Cigar & charcoal smoked
Copper King's Brandy, Bonal, bitters,
almond tea smoke*

PROVISION

LIBATIONS

DRAFT BEERS

Brooklyn Lager \$7

Brooklyn Brewery
Red Lager
New York | 5.2%

Old Rasputin \$9

North Coast Brewing Company
Imperial Stout
California | 9%

Bold Rock Virginia Cider \$7

Bold Rock Cidery & Brewpub
Cider
Virginia | 4.7%

Feed The Monkey \$8

Jailbreak Brewing Co.
Hefeweizen
Maryland | 5.6%

White Rascal \$8

Avery Brewing Company
Witbier
Colorado | 5.6%

Allagash White \$7

Allagash Brewing Company
White
Maine | 5.0%

Yuengling Lager \$6

Yuengling Brewery
American Pale Lager
Pennsylvania | 4.4%

Stella Artois \$7

InBev Belgium
Pale Lager
Belgium | 5.2%

FATTI Bio-Perle \$9

Schlossbrauerei Stelzer
German Pilsner
Germany | 4.7%

Tank 7 \$10

Boulevard Brewing Company
Saison
Missouri | 8.5%

Black Butte \$7

Deschutes Brewery
American Porter
Oregon | 5.2%

Hopback Amber Ale \$6

Tröegs Brewing Co.
Amber Ale
Pennsylvania | 6%

Summer Love \$7

Victory Brewing Company
Blonde Ale
Pennsylvania | 5.2%

Sculpin IPA \$10

Ballast Point Brewing Company
American IPA
California | 7.0%

A Little Sumpin' IPA \$8

Lagunitas Brewing Company
Belgian IPA
California | 8.8%

BOTTLES / CANS

Hazy Little Thing IPA \$7

Sierra Nevada Brewing Co.
American IPA
California | 6.7%

The Citizen \$6

DC Brau Brewing Company
Belgian Pale Ale
Washington, DC | 7%

Corona Extra \$6

Modelo Group
Lager
Mexico | 4.6%

Bud Light \$6

Anheuser-Busch
Lager
Missouri | 4.2%

Corona Light \$6

Modelo Group
Lager
Mexico | 4.6%

Stella Artois Cidre \$7

InBev Belgium
Cider
Belgium | 4.5%

WINES

Served by the glass or bottle

SPARKLING

Cricova \$8/30

Brut Sparkling Wine | Moldova
fresh | citrus peel | prosecco-like

McPherson \$13/45

Sparkling Brut | Texas
lively | green apple | citrus | frothy

Veritas Mousseux (Bottle) \$60

Sparkling Rosé | Virginia
dry | strawberry | raspberry | fruity

Veuve Clicquot (Bottle) \$150

Brut | France
yellow apple | almond | lingering

Perrier-Jouet (Bottle) \$100

Grand Brut | France
pear | citrus peel | brioche | creamy

RED

Meritage \$12/44

Merlot/Cabernet | 2016 | Virginia
floral | raspberry | cherry | silky

Bedell \$13/48

Malbec | 2015 | New York
juicy | blueberry | blackberry | smooth

Three Saints \$10/38

Pinot Noir | 2012 | California
black cherry | vanilla | strawberry | bright

Santa Barbara \$13/48

Syrah | 2010 | California
smoky | black cherry | plum | vanilla

Ross Andrew \$11/38

Cabernet Sauvignon | 2014 | Washington
dense | cassis | blackberry | chocolate

ROSÉ

Paradise Springs 11/42

Cabernet Franc Blend | 2016 | Virginia
dried strawberry | white pepper | refreshing

WHITE

McPherson \$11/38

Chenin Blanc | 2015 | Texas
fresh | green apple | melon | crisp

Breaux \$12/42

Chardonnay | 2016 | Virginia
soft | yellow apple | baked pear | creamy

Mokoroa \$10/34

Sauvignon Blanc | 2016 | New Zealand
lime | grapefruit | juicy | lively

Anne Amie \$12/42

Pinot Gris | 2015 | Oregon
floral | pear | lemon | refreshing

Provisioner \$12/42

Chenin / Colombard | 2016 | Arizona
honeysuckle | mango | pineapple | creamy