

# LIBATIONS

happy hour 5 pm to 8 Monday - Friday / 4 pm to 8 pm Saturday

## PRESSES

\$44

Large format cocktail - serves 4 to 5  
1/2 off all day Wednesday

### Whiskey Press

Jim Beam Bourbon, sherry, black tea,  
lemon, demerara

### Spring Harvest

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

### Clearly Refreshing

Damrak Gin, clarified lime, simple,  
bay leaf, fennel & fronds, cucumber

### Grapefruit Press

Stolichnaya Vodka, grapefruit, mint, basil

## SIGNATURE COCKTAILS

\$3 off during happy hour

### Thyme Will Tell

Grey Goose Vodka, Combier Rose,  
thyme, lime

\$12

### Applejack Mule

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

\$13

### A Perfect Date

Traverse City cherry infused bourbon,  
Dolin Blanc, date syrup, lemon

\$13

### Smokey Sour

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

\$13

### P14 Gin & Tonic

Ivy City Gin, grapefruit & basil tonic,  
lime juice

\$12

### Lime In A Coconut

Clement Select Rhum, coconut orgeat,  
lime

\$11

### Corazón Reposado

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

\$14

### Shot In A Beer

Toki Japanese whisky, Catocin Creek rye,  
hops, demerara, lemon, cherry bitters

\$14

### 1912 Bridge

D.C Civic vodka, Campari, lemon,  
cherry blossom syrup, grenadine

\$13

### Paper Plane

Bulliet bourbon, Don Ciccio Ninino  
Amaro, Aperol, lemon juice, demerara

\$13

### Redenbacher Old Fashioned

Sous-vide Popcorn-infused Lyon Rum,  
brown sugar, Angostura bitters

\$13

### Smoke On The Water

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

\$14

## SLUSHIES

\$8 all day Tuesday

### Mango Habanero Margarita \$11

El Jimador Tequila, triple sec, fresh mango pureé,  
habaneros, lime juice, simple syrup

### Moscow Mule Slushy \$11

Stolichnaya Vodka, chinese five spice, lime, ginger

## DRAFT-TAILS

\$7 during happy hour

### Strawberry Rumenade \$11

Captain Morgan Spiced Rum, lemon,  
strawberry, ginger, vanilla

### Watermelon Aperol Spritz \$11

Sparkling wine, Aperol,  
watermelon pureé

### Rosé Sangria \$11

Macchu Pisco Brandy, St Germaine,  
Rosé wine, grapefruit

### Grapefruit Punch \$11

Stolichnaya Vodka, grapefruit,  
mint, basil

## DRAFT BEERS

\$5 during happy hour, only for items with \*

### Brooklyn Lager

Red Lager | NY | 5.2%

\$8

### Bold Rock Virginia Cider

Cider | VA | 4.7%

\$7

### Feed The Monkey

Hefeweizen | MD | 5.6%

\$8

### Optimal Wit \*

Witbier | VA | 5%

\$8

### Partly Cloudy

New England Style IPA | VA | 7.5%

\$8

### Stella Artois

Pale Lager | Belgium | 5.2%

\$7

### Down Right Pilsner \*

Pilsner | VA | 4.8%

\$7

### Mahou \*

Lager | Spain | 5.5%

\$7

### Founders Porter

Robust Porter | MI | 6.5%

\$8

### Sly Fox Grisette

Belgian Wheat Saison | PA | 5.6%

\$8

### Summer Love \*

Golden Ale | PA | 5.2%

\$7

### Two Hearted Ale

American IPA | MI | 7%

\$8

### Sour Monkey

Sour Ale | PA | 9.5%

\$9

### Old Rasputin

Russian Imperial Stout | CA | 9%

\$9

### Cherry Blossom Lager

Lager | DE | 5.2%

\$8

## BOTTLES & CANS

\$4 during happy hour, only for items with \*

### Hazy Little Thing IPA

American IPA | CA | 6.7%

\$7

### Dos Equis

Lager | Mexico | 4.2%

\$6

### Lagunitas IPA

IPA | CA | 6.2%

\$7

### Atlas Dance of Days

Pale Ale | Washington, DC | 5.7%

\$6

### Bud Light \*

Lager | MO | 4.2%

\$6

### Dogfish SuperEIGHT Gose

Gose | DE | 5.3%

\$7

### Dogfish Dragons & YumYums

Pale Ale | DE | 6.5%

\$7

## WINE

\$7 during happy hour \* / 1/2 off bottles all day Thursday

### WHITE

#### Mesta Verdejo \*

Moscato | 2017 | Spain  
lemongrass | white pepper | fennel

\$11/40

#### Mokoroa \*

Sauvignon Blanc | 2017 | New Zealand  
gooseberry | passionfruit | citrus

\$12/42

#### Lunardi \*

Pinot Grigio | 2016 | Italy  
full bodied | fruity | grapefruit

\$12/42

51519

### RED

#### Ca' Bea Del Maniero \*

Pinot Noir | 2016 | Italy  
red cherry | cranberry | earthy

\$12/38

#### Hand Work (liter) \*

Tempranillo | 2017 | Spain  
blueberries | cherries | ripe

\$12/50

#### Greystone \*

Cabernet Sauvignon | 2015 | California  
raspberry | vanilla oak | satsuma plum

\$12/44

### ROSÉ

#### Bricco Dei Tati \*

2017 | Italy  
strawberry | raspberry | lemon peel

\$12/42

### SPARKLING

#### Campo Viejo

Sparkling Cava | Spain  
apple | floral | crisp

\$12/42

#### Riondo Sparkling Rose

Rose | Italy  
floral | sweetness | velvety finish

\$12/45