

HOUSE WINES



2016 DOMAINE ESTRADE, CÔTES DE GASCOGNE
US Importer owner Roy Cloud of Vintage '59 is a friend of the hotel. This is just a bright, crisp, and refreshing glass of colombar blended with sav blanc and a ugni blanc that speaks of the beautiful countryside nestled by the sea.



2016 LA FIERA
MONTEPULCIANO D'ABRUZZO

just super-duper delish! this soft and supple red from the eastern coast of italy has gobs of red, jammy fruit and a silky soft finish. the kind of wine you can, and will, drink in gulps

\$7 happy hour / \$8 all other / \$20 bottle

WINES

WHITE

	Gl/Btl
2015 Eighty Twenty, Pareto's Estate, Chardonnay, CA	\$9/\$28
2014 Landmark, "Overlook", Chardonnay, CA	\$45
2016 Ruffino, Lumina, Pinot Grigio, IT	\$9/\$28
2015 Peter Zemmer, Pinot Grigio, Alto Adige, IT	\$36
2014 Chateau ste michelle Riesling	\$9/\$28
2017 Brancott Estate, Marlborough, Sauvignon Blanc, NZ	\$9/\$28
2015 La Cana, Albarino, Galicia, ESP	\$32
2015 14 Hands, Moscato, WA	\$9/\$28

RED

2015 Tortoise Creek, Red Zinfandel, CA	\$9/\$28
2015 Drumheller, Columbia Valley, Cabernet Sauvignon, WA	\$9/\$28
2014 Roblar, Cabernet Sauvignon, CA	\$9/\$28
2015 F. Coppola, Claret Black Label, Cabernet Sauvignon, CA	\$32
2015 The Seeker, Pinot Noir, FR	\$9/\$28
2013 Corvidae, "Lenore", Syrah, Columbia Valley, WA	\$33
2015 Porcupine Ridge, Merlot, ZA	\$9/\$28
2014 Tooth & Nail, "Tolliver Ranch", Cab/Malbec, Paso Roles, CA	\$53
2014 Santa Julia, Malbec, ARG	\$9/\$28
2013 Collina dei Lecci, Sangiovese, Tuscany, IT	\$9/\$28
2011 Castellani, Chianti, Tuscany, IT	\$28
2014 Black Slate, Gratallops, Priorat, ESP	\$32
2016 Gran Passione, Veneto, Merlot, IT	\$28
2012 Shingleback, Davey Estate, Shiraz, AT	\$36
2016 Mont Gravet, Rose, FR	\$9/\$28

BUBBLES

Villa Jolanda, Prosecco, 187ml, IT	\$10
Villa Jolanda, Moscato, 187ml, IT	\$10
Villa jolanda, Prosecco, IT	\$30
Oudinot, Cuvee Brut, FR	\$75
Ouident, Cuvee Rose, FR	\$95
Gaston Chiquet, Champagne	\$125
Veuve Clicquot, "Yellow Label" 375ml	\$95
Veuve Clicquot, "Yellow Label"	\$125
Veuve Clicquot, "La Grande Dame"	\$350



GRIST MILL

SERIOUS COMFORT FOOD

HAPPY HOUR - EVERY DAY 4PM-6PM
\$7 HOUSE COCKTAILS | \$7 HOUSE WINES | \$4 DOMESTIC BOTTLES

FEATURED LIBATIONS & HOOCH

DCocktail	\$11
Traverse Cherry Bourbon Cherry Vanilla Bitters Dry vermouth Ginger Ale	
Ginger Toddy	\$11
Catoctin Creek Roundstone Rye (<i>local</i>) Fresh Ginger Honey Hot Tea Lemon	
The Gin Mill	\$11
Green Hat Gin (<i>Local</i>) Dolin Genepy des Alpes Lemon House Made Simple Syrup	
Chocolate-tini	\$12
Stoli Vanilla Vodka Godiva Chocolate Liquor Frangelico Light Cream	
The Grist Mint Julep	\$11
Bulleit Bourbon Fresh Mint Leaves Sugar Dash of Water	

BEER

DRAFT

3 Stars "Southern Belle" Brown Ale (DC local) 8.7%	\$8
Dogfish Head, Flesh & Blood, IPA (DE) 7.5%	\$8

CRAFT

We promote interesting, local beers whenever possible. Almost all beers brewed within 90 miles of the hotel and are listed by alcohol by volume percentage

Bold Rock "Virginia Draft" Amber Apple Cider (VA) 4.7%	\$7
Jailbreak "Feed The Monkey" Hefeweizen (DC local) 5.6%	\$7
Evolution Craft Brewing "Lot #3" IPA (MD) 6.8%	\$7
3 Stars "Ghost White" IPA (DC local) 5.9%	\$7
DC Brau "Penn Quarter" Porter (DC local) 5.5%	\$7
Hardywood Bourbon Barleywine 750ml (VA) 13.3%	Gl \$8 /Btl \$30

BULK

Bud Light	\$6
Yuengling	\$6
Stella	\$7
Corona	\$7
Blue Moon	\$7

WHY DRINK MICRO BREWS?

- made by real people with names like mike, stan & floyd. most of them have tattoos
- the bottom line craft brewers are primarily concerned about is, does it taste good?
- better ingredients=better drinking
- dogs are welcome in most craft breweries and dogs are awesome
- craft breweries are adding to the workforce, so its patriotic
- more styles, more flavor, more character-it's like the "rebel yell" of alcohol