



## **BEER**

### **DRAFT**

DC Brau, Corruption, IPA (DC local) 6.5%	\$9
Evolution, Lucky 7, Porter (MD) 5.8%	\$9

### **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*

angry orchard “rosé” hard cider (NY) 5.5%	\$7
jailbreak “feed the monkey” hefeweizen (DC local) 5.6%	\$7
evolution craft brewing “Lot #3” IPA (MD local) 6.8%	\$7
3 Stars “ghost white” IPA (DC local) 5.9%	\$7
DC brau “penn quarter” porter (DC local) 5.5%	\$7

### **BULK**

bud light	\$6
yuengling	\$6
stella	\$7
corona	\$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



## FEATURED LIBATIONS & HOOCH

### *Cardamom Rose Martini*

Hendricks Gin | Fresh Lime juice |  
Red Grapefruit Juice | House-made  
Cardamom Rose Syrup  
\$12

### *Limoncello Collins*

Limoncello | Green Hat Gin (*local*) |  
Sour Mix | Mint Sprigs  
\$10

### *Sunrise Tonic*

Bare Knuckle Bourbon (*local*) | House-  
made Earl Grey Syrup | Sour mix |  
Club soda  
\$12

### *Raspberry Ice Pick*

Raspberry Vodka | Iced Tea | Fresh  
Lemon juice | Simple Syrup  
\$10

### *Cherry blossom*

Cherry Vodka | Nigori Sake |  
Strawberry preserves | Cherry Vanilla bitters  
\$9

## THE SPIRIT WORLD

### VODKA

Titos  
Grey Goose  
Ketel One

### RYE

Catoctin Rye (*VA local*)  
Sagamore Farms Rye (*MD local*)  
Whistle Pig Rye

### RUM

Myers Dark  
Malibu Coconut  
Captain Morgan

### WHISKEY

Crown Royal

### GIN

Green Hat (*DC local*)  
Hendricks  
Bombay Sapphire

### BOURBON

Travers City Cherry  
Woodford Reserve  
Knob Creek | Belle Meade  
Bookers | Bullet

### SINGLE MALT SCOTCH

Glenlivet 12yr | Oban 14yr  
Mccallan 12yr | Mccallan 18yr  
Balvenie 14yr | Lagavulin 16yr  
Craggonmore 10yr | Talisker 12yr

### SCOTCH

JW Red  
JW Black  
Chivas Regal



## WINES

### WHITE

	<b>Gl/Btl</b>
2016 ménage a trois, white blend, CA	\$9/\$28
2016 chateau ste michelle, riesling, WA	\$10/\$28
2018 patrizi, moscato blanco, IT	\$9/\$28
2016 deloach, unoaked, chardonnay, CA	\$11/\$30
2017 danzante, pinot grigio, IT	\$10/\$30
2017 brancott estate, marlborough, sauvignon blanc, NZ	\$10/\$28
2016 williamsburg winery, virgina viognier, VA	\$36

### RED

2016 anew, columbia valley rose, WA	\$11/\$28
2015 williamsburg winery, virgina claret, VA	\$40
2015 charles & charles, cabernet & syrah blend, WA	\$11/\$30
2016 maggio, cabernet sauvignon, CA	\$10/\$28
2016 meiom, pinot noir, CA	\$40
2016 poppy, pinot noir, CH	\$11/\$30
2014 lamadrid, malbec, AR	\$11/\$30
2016 clos du bois, merlot, CA	\$10/\$28
2012 shingleback, davey estate, shiraz, AT	\$36



## **BAR BITES**

*Served: Sunday-Thursday 4pm-10:30pm / Friday & Saturday 4pm-11:00pm*

### **PULLED PORK SLIDERS**

Smoked pulled pork, Cattlemen's Carolina tangy Gold BBQ sauce, toasted brioche with bread & butter pickles and harvest apple slaw \$12

### **BUFFALO WINGS**

buffalo sauce with ranch  
6pc \$10 | 9pc \$12 | 12pc \$15

### **CRAB CAKE APPETIZER**

corn relish saucetash | \$16

### **BLACK BEAN & CORN QUESADILLA**

grilled onions | chptolepeppers | boursin cheese | tex mex ranch | \$14

### **BANG BANG SHRIMP**

sweet chili sauce | almonds | scallions | \$14

## **FLATBREADS**

### **BBQ CHICKEN**

grilled chicken covered in whisky-soy BBQ Sauce topped with smoked gouda cheese, red onion and scallions | \$14

### **MARGHERITA**

roasted garlic pesto, roma tomato and basil | \$13

## **HAPPY HOUR – EVERY DAY 4PM-6PM**

**\$6 HOUSE COCKTAILS | \$6 HOUSE WINES**

**\$3 DOMESTIC BOTTLES**

**(BUD LIGHT & YUENGLING LAGER)**

## **HAPPY HOUR/HOUSE WINES**

**\$6 happy hour/ \$9 all other / \$23 bottle**

### **2017 DOMINIO DE EGUREN, PROTOCOLO, BLANCO, ES**

This wine delivers fresh apple, pear, & stone fruit aromas. It's soft on the palate, with saline-rich flavors, supported by fresh acidity, & a steady finish.

### **2012 TERRA UINCA, TEMPRANILLO, SP**

What a gem from Spain.  
70% Tempranillo and 30% Merlot.  
If you are a lover of red wines from Spain we have a gem for you...  
Go ahead try a glass....  
Better yet try a bottle...