

BEERS

PINTS

33oz supermug add 5⁵⁰

Mystery Pint! 7⁵⁰

seasonal

Starr Hill 7²⁵

Great Lakes 8²⁵

Samuel Adams 7⁷⁵

Mystery 7⁵⁰

hops

Chef Geoff's Starr IPA, Starr Hill Brewery 7⁵⁰

Bell's Two Hearted Ale 8²⁵

Goose Island IPA 7²⁵

Victory Nitro Hop Devil IPA 7⁵⁰

Tröegs Hopback Amber Ale 7²⁵

New Belgium Fat Tire Amber Ale 7⁷⁵

Ommegang Rare Vos Belgian Pale Ale 8⁵⁰

Brew Republic Vanguard 7⁹⁵

crisp & refreshing

Angry Orchard Easy Apple* 7⁷⁵

Miller Lite 5⁷⁵

Stella Artois 8²⁵

Lagunitas Pilsner 7⁹⁵

Devil's Backbone Vienna Lager 7⁵⁰

Yuengling Lager 5⁷⁵

Magic Hat #9 7⁵⁰

DC Brau The Public 8²⁵

wheat

Shock Top 6²⁵

Paulaner Hefeweizen 8²⁵

dark stuff

Port City Porter 7⁵⁰

Guinness Stout 8²⁵

BOTTLES & CANS

Budweiser 5²⁵

Bud Light 5²⁵

Corona 6²⁵

Heineken 6

Duvel 14

Omission IPA* 6

Pabst Blue Ribbon (16 oz) 3⁹⁵

Kaliber Non-Alcoholic 5⁷⁵

* Gluten Free

COCKTAILS

Blackberry Mule

smirnoff vodka, blackberry liqueur,
lime juice, ginger beer 10

Pisco Sour

la caravedo pisco, lemon juice,
lime juice, egg white 10⁵⁰

The Professor

bluecoat gin, del professore white vermouth,
cocchi americano, lemon juice, simple syrup,
sparkling wine, thyme 10⁵⁰

30 Day Manhattan

barrel aged in house in 5 liter oak barrels
dc-based filibuster bourbon, sweet vermouth,
angostura bitters 12

Maple Old Fashioned

bulleit bourbon, orange bitters,
peychauds bitters, angostura bitters,
maple foam, orange peel 10⁵⁰

Three Amigos Margarita

el jimador tequila, silencio mescal, lime juice,
jalapeno-infused simple syrup 10

Captain's Sidecar

knob creek bourbon, captain morgan spiced rum,
cointreau, lemon juice, simple syrup 11

SEASONAL SANGRIA

Apple Sangria

red wine, tuaca, apple cider, orange juice,
lemon juice, vanilla simple syrup
9/glass 32/carafe

SKINNY SODAS

non-alcoholic, low sugar housemade sodas 3⁹⁵

Ginger Lime

Toasted Coconut Pineapple

Passion Fruit Tea

HAPPY HOUR!

DAILY 3 UNTIL 7 IN THE BAR AREA ...

ALL DAY MONDAY & TUESDAY

WHITES

6oz/9oz/Bottle (‡ = Offered by the Glass)

Featured White

chardonnay

St. Francis, Sonoma County, California '15

*bright and crisp, with honeydew melon,
juicy apple flavors, and toasty notes on the smooth finish*

12/18/48

Bubbles

cava †

Chef Geoff's Private Label, Penedes, Spain nv 8⁵⁰/12⁷⁵/29

brut

Roederer Estate, Anderson Valley, California nv 65

brut

G.H. Mumm *Cordon Rouge*, FR, nv 95

Crisp

chardonnay †

Chef Geoff's Private Label, Thracian Valley '16 8⁵⁰/12⁷⁵/29

verdejo †

Chef Geoff's Private Label, Spain '14 8⁵⁰/12⁷⁵/29

pinot grigio †

Di Lenardo, Venetie, Italy '14 9⁵⁰/14²⁵/36

sauvignon blanc †

Manu, Marlborough, New Zealand '13 9⁵⁰/14²⁵/38

pinot gris

Wild Hills, Willamette Valley, Oregon '16 49

fumé blanc †

Robert Mondavi, Napa, California '15 12/18/48

sauvignon blanc

Hall, Napa, California '16 55

sancerre

Domaine Gérard Fiou, Loire Valley, France '16 69

Full

riesling *wine on tap* †

Dr. Heyden *Kabinett*, Rheinhessen, Germany '16 9/13⁵⁰

gruner veltliner *wine on tap* †

Pratsch, Austria '15 10/15

chardonnay †

Michael Pozzan, Russian River, California '16 12/18/48

riesling

Hexamer *Quarzit*, Nahe, Germany '14 52

chardonnay †

Martin Ray, Sonoma, California '16 13/19⁵⁰/52

chardonnay

La Crema *Appellation Series*, Los Carneros, CA '15 69

Reserve *not included in half price wine*

sauvignon blanc

Merry Edwards, Russian River Valley, California '16 75

chardonnay

Paul Hobbs Crossbarn, Sonoma Coast, California '16 85

chardonnay

Cakebread, Napa Valley, California '14 90

REDS

6oz/9oz/Bottle (‡ = Offered by the Glass)

Featured Red

pinot noir

Cambria *Benchbreak Vineyard*, California '13

*abundant red fruit, dark berry aromas and flavors,
with solid tannin flavors and a long fruity finish*

(12/18/48)

Pink

rosé *grenache, syrah, mourvedre, carignan* †

Klinker Brick, Lodi, California '16 9⁵⁰/14²⁵/38

rosé

Chateau d'Esclans *Whispering Angel*, France '17 59

Light

tempranillo †

Maximo, Castilla-La Mancha, Spain '13 8/12/32

grenache †

André Brunel, Rhone Valley, France '15 9/13⁵⁰/36

rhône blend *grenach-syrah-mourvedre* †

Cline *Cashmere*, Sonoma, California '16 11/16⁵⁰/44

pinot noir *wine on tap* †

Eighty 20, *Pareto's Estate*, Monterey, California '14 11/16⁵⁰

pinot noir †

Erath, Oregon '14 13/19⁵⁰/52

pinot noir

Taken *Complicated*, Sonoma Coast, California '15 59

chianti †

Monsanto *Riserva*, Tuscany, Italy '13 13/19⁵⁰/52

pinot noir

Argyle, Willamette Valley, Oregon '16 65

Big

cabernet sauvignon †

Chef Geoff's Private Label, Thracian Valley '14 8⁵⁰/12⁷⁵/29

malbec *wine on tap* †

Gotham Project *El Rede*, Mendoza, Argentina '14 9⁵⁰/14²⁵

malbec

Zuccardi Q, Mendoza, Argentina '14 49

cabernet sauvignon †

Ross Andrew "Hunstman", Washington '13 13/19⁵⁰/52

merlot

Napa Cellars, Napa, California '14 56

sangiovese

Massi di Mandorlaia, Tuscany, Italy '14 56

cabernet sauvignon

J Lohr *Hilltop Vineyard*, Paso Robles, California '15 69

Reserve *not included in half price wine*

pinot noir

Penner Ash, Willamette Valley, Oregon '14 75

cabernet sauvignon

Galerie Pleinair, Napa, California '13 80

cabernet sauvignon

Jordan, Alexander Valley, Sonoma, California '13 95

HALF PRICE WINE NIGHT

Every Wednesday! So Many Bottles!

BEVERAGE MANAGER David Lynch

BEVERAGE DIRECTOR Kristin Hopkins