



“THE BEST HAPPY HOUR IN WASHINGTON DC”



Wednesday thru Sunday 3pm-7pm

All Day Monday & Tuesday!

\$7 WINES

six ounce pour, nine ounce pours for 1.5x price

Chef Geoff's Cava

Chef Geoff's Verdejo

CG Daily Chardonnay

CG Daily Cabernet

SNACKS

Caesar Frites 5⁹⁵

Bacon Nachos 9⁹⁵

Falafel 8⁹⁵

White Truffle Parmesan Popcorn 5⁹⁵

Guacamole & Plantain Chips 8⁹⁵

Honey Sriracha Cauliflower 8⁹⁵

Hummus & Housemade Pita 9⁹⁵

Bacon Brussels Sprouts 8⁹⁵

Buttermilk Fried Chicken Wings 9⁹⁵

Sweet Potato Fries 4⁹⁵

House Frites 4⁹⁵

\$4 TACO

Baja Fish Taco

battered cod, crema, shredded cabbage, cotija cheese, avocado

order as many as you want, \$4 each

\$7⁵⁰ COCKTAILS

Daily Punch

bartender's choice

Peachy Keen Sangria

white wine, apricot brandy, peach schnapps, peach bitters,
peach nectar, orange juice

Cucumber Basil Mule

vodka, cucumber, basil, lemon juice, simple syrup, ginger beer

DRAFT BEERS

SUPERMUGS 9⁹⁵ \$1 OFF ALL PINTS

Miller Lite

Yuengling Lager

Goose Island IPA

Devil's Backbone Lager

Shock Top Belgian White

New Belgium Fat Tire Ale

Great Lakes Seasonal

Ommegang Rare Vos

Victory Hop Devil IPA

Port City Porter

Magic Hat #9

Starr Hill Seasonal

Chef Geoff's Starr IPA

Pilsner Urquell

Sam Adams Seasonal

DC Brau The Public

Tröegs Hopback Amber

Angry Orchard Rosé

Lagunitas Pilsner

Mystery Pint

PBR 16 OZ CANS \$3⁹⁵ - MYSTERY PINT \$5 - MYSTERY SUPERMUG \$8

\$5 DESSERT

Turtle Brownie Sundae

vanilla bean ice cream, dark chocolate brownie, toasted pecans,
caramel, hot fudge, whipped cream, amarena cherries

PIZZA PIES

\$4 OFF ALL PIZZAS

Hawaiian

gouda, pineapple, country ham, bacon, jalapeño, scallion

Thick Cut Pepperoni

provolone, tomato sauce, parmesan

Sausage & Peppers

mozzarella, hot cherry peppers, roasted red peppers

Spicy Shrimp

lemon ricotta, pesto, roasted tomatoes, spinach, chili flakes

Asparagus

lemon ricotta, béchamel, country ham, red onion

Wild Mushroom

taleggio, fontina, truffle pecorino, thyme

Straight Up

mozzarella, tomato sauce, basil, evoo

HALF PRICE BURGERS

served with house frites or balsamic greens
substitute a gluten free bun for \$3

Chef Geoff Burger

cheddar, bacon, lettuce, tomato, red onion

Black Bean Burger

pepper jack, fried jalapeño, guacamole

Turkey Burger

cheddar, turkey bacon, avocado, tomato, dijonaise

Salmon Burger

arugula, tomato, bacon, arugula aioli

\$11 MEATLOAF MADNESS

Open Face Veal Meatloaf

housemade mozzarella, tomato sauce,
grilled ciabatta, mixed greens