

BEERS

PINTS

33oz supermug add 5⁵⁰

Mystery Pint! 7⁵⁰

seasonal

Devil's Backbone 7²⁵

Flying Dog 8²⁵

Samuel Adams 7⁷⁵

Angry Orchard* 7⁷⁵

Mystery 7⁵⁰

hops

Chef Geoff's IPA, Devil's Backbone Brewery 7⁵⁰

Bell's Two Hearted Ale 8²⁵

Goose Island IPA 7²⁵

Tröegs Hopback Amber Ale 7²⁵

New Belgium Fat Tire Amber Ale 7⁷⁵

Ommegang Rare Vos Belgian Pale Ale 8⁵⁰

Pilsner Urquell Blond Lager 7⁹⁵

crisp & refreshing

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

Franziskaner Hefe-Weisse 8²⁵

dark stuff

Port City Porter 7⁵⁰

O'Conner Irish Stout 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

vodka, blackberry liqueur, lime juice,
q drinks ginger beer 10

Pomegranate Spritz

tito's vodka, st. germain, cava,
pomegranate juice, rosemary 11

Spanish Gin & Tonic

bluecoat gin, q tonic water, cucumber, lime,
rosemary, herbs 12

Spiced Captain

captain morgan spiced rum, apple cider,
amaretto disaronno 11

Mango Jalapeño Margarita

el jimador blanco, mango puree, lime juice
jalapeño simple syrup, strawberry coulis 10

Smokey Old Fashioned

bulleit bourbon, silencio mezcal, cinnamon syrup,
angostura bitters, orange peel 12

30 Day Manhattan

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

SEASONAL SANGRIA

Cinnamon Apple Sangria

red wine, ginger brandy, apple cider,
cinnamon syrup, triple sec, orange juice,

cinnamon sugar rim

9/glass 32/carafe

SKINNY SODAS

non-alcoholic, low sugar housemade sodas 3⁹⁵

Ginger Lime

Mixed Berry

Cherry Almond

HAPPY HOUR!

DAILY 3 UNTIL 7 IN THE BAR AREA ...

ALL DAY MONDAY & TUESDAY

WHITES

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

Featured White chenin blanc

Badenhorst "Secateurs", South Africa '17
*grown on 60 year old vines, this wine has intense floral, honey,
orange blossom and stone fruit flavors. dry with a slight sweetness.*
10/15/40

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 '17 8⁵⁰/12⁷⁵/29

pinot grigio ‡

Di Lenardo, Venetie, Italy '17 9⁵⁰/14²⁵/36

sauvignon blanc ‡

Manu, Marlborough, New Zealand '18 9⁵⁰/14²⁵/38

pinot gris

Wild Hills, Willamette Valley, Oregon '16 49

sauvignon blanc ‡

Domaine Baron *Touraine*, Loire, France '16 11/16⁵⁰/44

sauvignon blanc

Quivira, Sonoma, California '16 55

sancerre

Domaine Reverdy *Les Vignes Silex*, France '17 65

Full

riesling *wine on tap ‡*

Gotham Project, New York '17 9/13⁵⁰

gruner veltliner *wine on tap ‡*

Pratsch, Austria '15 10/15

chardonnay ‡

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

riesling blend *riesling, muscat, pinot blanc, gewürztraminer*

Brooks *Amycas*, Willamette Valley, Oregon '17 48

chardonnay ‡

Martin Ray, Sonoma, California '17 13/19⁵⁰/52

chardonnay

La Crema, Sonoma Coast, CA '16 65

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 '15 90

REDS

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

Featured Red syrah blend

Stolpman Vineyards *La Cuadrilla*, California '16
*full bodied and juicy, this wine blasts flavors of fresh red plum,
boysenberry & blueberry with well balanced tannins and acidity.*
13/19⁵⁰/52

Pink

rosé *grenache, syrah, mourvedre, carignan ‡*

Klinker Brick, Lodi, California '17 9⁵⁰/14²⁵/38

rosé

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

Light

tempranillo ‡

Maximo, Castilla-La Mancha, Spain '15 8/12/32

grenache ‡

André Brunel, Rhone Valley, France '16 9/13⁵⁰/36

rhône blend *grenach-syrah-mourvedre ‡*

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

pinot noir *wine on tap ‡*

Annabella, Napa, California '14 11/16⁵⁰

pinot noir ‡

Erath, Oregon '16 13/19⁵⁰/52

pinot noir

Sean Minor *4 Bears*, Sonoma Coast, California '17 48

pinot noir

Argyle, Willamette Valley, Oregon '17 65

Big

cabernet sauvignon ‡

Chef Geoff's Private Label, Thracian Valley '12 8⁵⁰/12⁷⁵/29

malbec *wine on tap ‡*

Santa Julia, *Riserva*, Mendoza, Argentina '16 9⁵⁰/14²⁵

malbec

Zuccardi Q, Mendoza, Argentina '16 49

cabernet sauvignon ‡

Ross Andrew "Hunstman", Washington '17 13/19⁵⁰/52

merlot

Napa Cellars, Napa, California '14 56

bordeaux supérieur

Château de Parenchère, Bordeaux, France '15 56

montepulciano

Vigneto di Popoli, Valle Reale, Italy '11 56

cabernet sauvignon

Galerie Pleinair, Napa California '13 69

Reserve *not included in half price wine*

pinot noir

Penner Ash, Willamette Valley, Oregon '15 75

red blend *zinfandel-petite sirah-carignane-grenache*

Ridge *Three Valleys*, Sonoma County, California '16 80

cabernet sauvignon

Jordan, Alexander Valley, Sonoma, California '14 95

HALF PRICE WINE NIGHT

Every Wednesday! So Many Bottles!

BEVERAGE MANAGER Hector Carmona

BEVERAGE DIRECTOR Kristin Hopkins