

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

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

Angry Orchard Rosé* 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

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

Cucumber Basil Mule

russian standard vodka, lemon juice,
muddled cucumber & basil,
simple syrup, ginger beer 10

Pisco Sour

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

Thyme For Bubbles

hendrick's gin, grapefruit 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

Smokey Old Fashioned

bulleit bourbon, silencio mezcal, cinnamon syrup,
angostura bitters, orange peel 10⁵⁰

Mango Jalapeño Margarita

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

Kentucky Blossom

maker's mark bourbon, rum, lemon juice,
honey orange blossom syrup 11

SEASONAL SANGRIA

Peachy Keen Sangria

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

pinot gris

Solena, Willamette Valley, Oregon '16

lively and refreshing, loaded with ripe peach and pear flavors, the natural acidity keeps this wine poised and balanced

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 '17 8⁵⁰/12⁷⁵/29

pinot grigio ‡

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

sauvignon blanc ‡

Manu, Marlborough, New Zealand '16 9⁵⁰/14²⁵/38

pinot gris

Wild Hills, Willamette Valley, Oregon '16 49

fumé blanc ‡

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

sauvignon blanc

Quivira, Sonoma, California '16 55

sancerre

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

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 blend *riesling, muscat, pinot blanc, gewürztraminer*

Brooks *Amycas*, Willamette Valley, Oregon '16 48

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 Crossbar, Sonoma Coast, California '16 85

chardonnay

Cakebread, Napa Valley, California '14 90

REDS

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

Featured Red

rosé

Alexander Valley Vineyards, California '17

well known for the vibrant color, enticing nose and bright fruit flavors with aromas of guava, strawberry, watermelon, raspberry, and mint.

12/18/48

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 '13 8/12/32

grenache ‡

André Brunel, Rhone Valley, France '14 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 '15 13/19⁵⁰/52

pinot noir

Sean Minor *4 Bears*, Sonoma Coast, California '16 48

chianti

Monsanto *Riserva*, Tuscany, Italy '14 52

pinot noir

Argyle, Willamette Valley, Oregon '16 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 '15 49

cabernet sauvignon ‡

Ross Andrew "Hunstman", Washington '16 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 '15 75

cabernet sauvignon

Galerie Pleinar, Napa, California '13 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