



\$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 6

Bacon Nachos 10

Honey Sriracha Cauliflower 9

Hummus & Housemade Pita 10

Crispy Brussels Sprouts 9

Caramelized Onion Dip 7

Sweet Potato Fries 5

House Frites 5

\$4 TACO

Baja Fish Taco

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

order as many as you want, \$4 each

"THE BEST HAPPY HOUR IN TYSONS"

Wednesday thru Sunday 3pm-7pm
All Day Monday & Tuesday until 9pm!

\$8 COCKTAILS

Cinnamon Apple Sangria

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

Spiced Pear Martini

vodka, domain de canton, pear puree, spiced turbinado syrup, lemon juice

DRAFT BEERS

SUPERMUGS 10 \$1 OFF ALL PINTS

Shiner Bock

Bell's Seasonal

Starr Hill Seasonal

Mustang Sally Amber Lager

Chef Geoff's IPA

Port City Optimal Wit

Yuengling Lager

Miller Lite

DBB Seasonal

DC Brau The Public

Blue Mountain Full Nelson

Blue Moon Belgian White

Mama's Little Yella Pils

Uinta Hop Nosh IPA

Bold Rock Cider

Modelo Especial

MYSTERY SUPERMUG \$8 MYSTERY PINT \$5

PBR 16 OZ CANS \$4 HIGHBALL COCKTAILS \$6



PIZZA PIES

\$4 OFF ALL PIZZAS

Thick Cut Pepperoni

provolone, tomato sauce, arugula, parmesan

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

Turkey Burger

cheddar, turkey bacon, avocado, tomato, dijonaise

\$11 PASTA MADNESS

Housemade Rigatoni

italian sausage & tomato ragù, basil, parmesan
grilled ciabatta, mixed greens

\$5 DESSERT

Turtle Cheesecake

toasted pecans, whip cream

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.