



## Cocktails

### Harlem Stir

buttery bourbon finds  
depth and a touch of  
bitter chocolate in this  
manhattan style drink  
14

### Something like an Old Fashioned

our most popular rye  
cocktail is aptly named  
12

### El Fumaro

this smoky, bitter-sweet  
mezcal drink is like  
smoking a stogie in an  
Italian leather sof a  
14

### Pink Lady

this gin and apple brandy  
classic gracefully walks  
the line between dry and  
sweet  
14

### Sol de Invierno

this bright mezcal  
cocktail with its sweet  
citrus and smoky notes is  
like winter sunshine in a  
glass  
\*contains nuts  
14

### Mocktails - 8

**Wiseman:** sage, honey, apple

**Rupert:** ginger, lime, vanilla

### The Local

D.C.'s Green Hat Gin and a  
touch of rose water create  
a botanical bouquet in  
this refreshing cucumber  
and mint sour  
14

### Mule it Over

a mule with more bite in  
this version of the  
popular vodka drink  
12

### Bitter End

the strong bite of  
Amargo-Vallet is softened  
with the richness of  
cinnamon and a whole egg  
14

## Wine

Sparkling  
12/glass  
Henry Varnay, BdB, France

Rose  
10/glass  
Villa Wolf, Pinot Noir, Germany

White  
12/glass  
Rereve de Rochers, Chardonnay, France

Red  
14/glass  
Alhambra, Malbec Reserva, Argentina

## Beer

Stout  
10/12oz  
Founders "Breakfast Stout", Grand Rapids, MI

I.P.A.  
7/12oz  
Stone, San Diego, CA

Lager  
7/12oz  
Great Lakes "Dortmunder, Cleveland, OH

Pilsner  
7/12oz  
Scrimshaw, Fort Bragg, CA

## Please Mind a Few House Rules

- \* take a break from your phone \* please keep voices down \*
- \* please have a seat at a table or barstool \*
- \* photos are welcome without flash \*

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Light Fare

(till 10: weeknights & sun;  
till 11: fri & sat)

country pork patè 10  
pommery mustard, crostini,  
greens

chicken tinga sandwich 10  
braised chicken, onions,  
chipotle, queso fresco

fish tacos 12  
three grilled fish tacos, fresh  
tomatillo guacamole on corn  
flour tortillas

strip steak 15  
6oz sliced black angus strip,  
arugula, guajillo pepper sauce

lamb chops 18  
a trio of garlic and rosemary  
marinated chops grilled and  
served with a kalamata olive  
puree

Available all-night  
(except sun)

imported cheeses 20  
garoxta, gorgonzola, moliterno  
de tartufo, robiola due latte  
with walnuts, honey comb, fig  
jam

cured meats 20  
finnochiona, hot coppa,  
24 month prosciutto,  
salame rossa

carrot and tahini spread 8  
carrots, sesame, za'atar spice,  
feta, scallions, crostini

roasted almonds 4  
rosemary, sea salt, chili

Sweets

cheesecake 8  
italian-style cheesecake,  
brandied cherry sauce

flourless chocolate cake 8  
raspberry sauce