

# The Hamilton

600 14th St NW 20005-2008 · +12027871000 · Updated: Jan 14, 2026

[View online menu](#)



## STARTERS 10

<b>Classic Meatballs &amp; Pomodoro</b>	<b>\$15.99</b>
parmesan polenta, pecorino romano	
<b>Grilled Octopus</b>	<b>\$17.99</b>
fingerling potato, olive relish, guajillo romesco, squid ink emulsion	
<b>Mozzarella Arancini</b>	<b>\$11.99</b>
pomodoro sauce, pecorino romano fonduta	
<b>Mussels Fra Diavolo</b>	<b>\$19.99</b>
piquillo peppers, sweet basil, white wine tomato broth, crostini	
<b>Smoked Trout Dip</b>	<b>\$13.99</b>
grilled brioche, fried capers, preserved lemon relish	
<b>Angus Cheeseburger Sliders</b>	<b>\$17.99</b>
black garlic steak sauce, espresso aioli, onion jam, Gruyère cheese, brioche	
<b>District Wings</b>	<b>\$15.99</b>
mumbo sauce	
<b>Point Judith Rhode Island Calamari</b>	<b>\$16.99</b>
crispy delicata squash, pickled cherry peppers, watercress, remoulade, lemon	
<b>Miso Soup (GF)</b>	<b>\$8.99</b>
tofu, scallions, shiitake mushrooms, seaweed	
<b>Cream of Crab Soup</b>	<b>\$9.99</b>

## CHARCUTERIE 2

<b>Cheese</b>	<b>AVAILABLE OPTIONS</b>
cranberry-walnut bread, pickled red onion, honey walnuts, fig jam Asher Blue*—natural rind raw cow's milk   Sweet Grass Dairy, Thomasville, GA Cabra La Mancha—washed rind goats milk   Firefly Farms, Accident, MD Friesago—natural rind sheeps milk   Shepherd's Way Farms, Nerstrand, MN Grayson—washed rind raw cows milk   Meadow Creek Dairy, Galax, VA	1: \$9.00 2: \$16.00 3: \$23.00
<b>Meats</b>	<b>AVAILABLE OPTIONS</b>
country sourdough bread, bread & butter pickles, house mustard 18-month Prosciutto di Parma—salt-cured pork Miguel & Valentino, Italy Soppressata—Italian-style pork salami Columbus Craft Meats - San Fransisco, CA Bresaola—Beef prosciutto Volpi -St. Louis, MO	1: \$9.00 2: \$16.00 3: \$23.00

## GREENS 7

<b>Mixed Greens (GF)</b>	<b>\$11.99</b>
Arcadian lettuce mix, carrots, cucumbers, cherry tomatoes, radishes lemon-basil vinaigrette	
<b>The Hamilton Caesar</b>	<b>\$15.99</b>
Little gem lettuce, purple endive, miso caesar dressing, shaved pecorino, toasted garlic bread crumbs	
<b>Shaved Brussels Sprout Salad</b>	<b>\$14.99</b>
dried cranberries, pine nuts, pecorino romano, lemon mustard vinaigrette	
<b>Grilled Chicken Salad</b>	<b>\$23.99</b>
Keystone Farms chicken, Tuscan kale, arugula, farro, quinoa, dried blueberries, toasted pecans, maple vinaigrette	
<b>Autumn Market Salad (GF)</b>	<b>\$15.99</b>
red oak leaf lettuce, arugula, Asian pears, honeycrisp apples, candied walnuts, Jasper Hill Farms cheese, white balsamic vinaigrette	
<b>Wedge Salad</b>	<b>\$14.99</b>
baby iceberg lettuce, buttermilk ranch, white balsamic vinaigrette, bacon lardons, pickled red onions, hard boiled eggs, blue cheese	
<b>Grilled Steak Salad*</b>	<b>\$26.99</b>
Long Island steak, chicory, avocado, pickled onions, Danish cheese, brandy-horseradish vinaigrette	

## ENTRÉES 11

<b>Jumbo Lump Crab Cake</b>	<b>AVAILABLE OPTIONS</b>
french fries, coleslaw, tartar sauce, lemon	Single: \$26.99
	Double: \$45.99
<b>Steak Frites* (GF)</b>	<b>\$31.99</b>
8-oz. NY strip steak, french fries, watercress, shallot-dijon cream sauce	
<b>George Bank Scallops</b>	<b>\$35.99</b>
Cauliflower puree, brown butter, heirloom cauliflower, bee pollen, pine nut gremolata	
<b>Faroe Island Salmon*</b>	<b>\$28.99</b>
beluga lentils, Swiss chard, butternut squash purée, apple-mustard relish	
<b>Keystone Farms Roast 1/2 Chicken</b>	<b>\$30.99</b>
brown butter polenta, maitake mushrooms, marsala-rosemary ju	
<b>Shrimp Linguini</b>	<b>\$26.99</b>
heirloom cherry tomatoes, sweet basil, white wine-lemon butter sauce, chili-garlic gremolata	
<b>Ragu Americana &amp; Rigatoni</b>	<b>\$24.99</b>
red wine braised short rib, Nonna's meatballs, grana padano	
<b>Frutti Di Mare</b>	<b>\$29.99</b>
bucatini, clams, mussels, shrimp, spicy pomodoro sauce	
<b>Butternut Squash Creste Di Gallo</b>	<b>\$22.99</b>
sage, parmesan broth, Gruyère cheese, pumpkin seed oil	

<b>Sausage Radiatori</b>	<b>\$24.99</b>
vodka-fennel cream, ricotta salata	
<b>Duck Confit Agnolotti</b>	<b>\$23.99</b>
miso duck broth, citronette	

## FISH MARKET 5

<b>Atlantic Swordfish</b>	<b>\$32.99</b>
butternut squash caponata	
<b>Whole Roasted Red Snapper</b>	<b>\$33.99</b>
black garlic rub, pine nut gremolata	
<b>Hoisin Glazed Himachi</b>	<b>\$35.99</b>
charred scallions, nước chấm	
<b>Lemon-Herb Jumbo Shrimp</b>	<b>\$32.99</b>
white wine butter sauce	
<b>Whole Roasted Branzino</b>	<b>\$34.99</b>
tomato caper confit	

## STEAKS & CHOPS 6

<b>Filet Mignon</b>	<b>\$49.99</b>
Cedar River Farms® - 8oz.	
<b>New York Strip</b>	<b>\$46.99</b>
Cedar River Farms® - 14oz.	
<b>Bone-In Cowboy Ribeye</b>	<b>\$54.99</b>
Cedar River Farms® - 20oz.	
<b>Double-Cut Lamb Chops</b>	<b>\$41.99</b>
rosemary-garlic crust, salsa verde	
<b>Pork Blade Steak</b>	<b>\$32.99</b>
black pepper spiced	
<b>Choice of Sauce</b>	
shallot-dijon cream / chimmichurri / black garlic-red wine	

## BURGERS & SANDWICHES 6

<b>Hamilton Burger*</b>	<b>\$19.99</b>
smoked bacon, sunny-side up egg, Vermont cheddar, sesame seed bun	
<b>Classic Cheeseburger</b>	<b>AVAILABLE OPTIONS</b>
American, Swiss, Blue, Cheddar, Pepperjack	\$18.99
	add bacon: \$1.99

<b>Roasted Carrot and Chickpea Burger</b>	<b>\$19.99</b>
tzatziki, feta , tomato, arugula, red onion, brioche bun	
<b>The Rachel</b>	<b>\$17.99</b>
roast turkey, coleslaw, swiss, thousand island, marble rye	
<b>Fried Chicken</b>	<b>\$18.99</b>
mumbo sauce, bread and butter pickle slaw, brioche bun	
<b>Jumbo Lump Crab Cake</b>	<b>\$26.99</b>
coleslaw, tartar sauce, potato roll	

## SIDES 10

<b>Truffle-Rosemary Fries (GF)</b>	<b>\$8.99</b>
Pecorino Romano	
<b>Mushroom Fricassee</b>	<b>\$8.99</b>
brown butter polenta, Grana Padano	
<b>Mashed Potatoes (GF)</b>	<b>\$8.99</b>
Yukon Gold potatoes	
<b>Macaroni &amp; Cheese</b>	<b>\$8.99</b>
garlic butter breadcrumbs	
<b>Creamed Spinach</b>	<b>\$8.99</b>
crispy shallots, parmesan	
<b>Crispy Brussels Sprouts</b>	<b>\$8.99</b>
togarashi spiced	
<b>Chili-Garlic Broccolini</b>	<b>\$9.99</b>
chili flakes, lemon oil	
<b>Short Rib Rigatoni</b>	<b>\$9.99</b>
crushed tomato, pecorino romano fonduta	
<b>Confit Rainbow Carrots</b>	<b>\$8.99</b>
citronette, pepitas	
<b>Crab Fried Rice</b>	<b>\$12.99</b>
egg, garlic, chili crisp, scallions	

## MILKSHAKES 7

<b>Vanilla</b>	<b>AVAILABLE OPTIONS</b>
	\$12.99
	with Frangelico: \$15.99

## Chocolate

### AVAILABLE OPTIONS

\$12.99

with Malibu Coconut Rum: \$15.99

## Mint Chip (GF)

### AVAILABLE OPTIONS

\$12.99

with Creme de Cacao: \$15.99

## Cookies & Cream

### AVAILABLE OPTIONS

\$12.99

with Kahlua: \$15.99

## Chocolate Chip Cookie Dough

### AVAILABLE OPTIONS

\$12.99

with Bailey's Irish Cream: \$15.99

## Espresso

### AVAILABLE OPTIONS

\$12.99

with Myers's Spiced Dark Rum: \$15.99

## LATE NIGHT 2

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### American Farmhouse Cheese

#### AVAILABLE OPTIONS

cranberry-walnut bread, pickled red onion, honey walnuts, fig jam Asher Blue\*—natural rind raw cow's milk | Sweet Grass Dairy, Thomasville, GA Cabra La Mancha—washed rind goats milk | Firefly Farms, Accident, MD Friesago—natural rind sheeps milk | Shepherd's Way Farms, Nerstrand, MN Grayson—washed rind raw cows milk | Meadow Creek Dairy, Galax, VA

(1): \$9.00

(2): \$16.00

(3): \$23.00

### Charcuterie

#### AVAILABLE OPTIONS

country sourdough bread, bread & butter pickles, house mustard

(1): \$9.00

(2): \$16.00

(3): \$23.00

## NIGIRI / SASHIMI 8

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### Shrimp (GF)

**\$8.99**

### Yellowtail\* (GF)

**\$8.99**

### Ora King Salmon\* (GF)

**\$10.99**

### Tuna\* (GF)

**\$9.99**

### Eel\*

**\$12.99**

### Fatty Tuna\* (GF)

**\$16.99**

### Waloo\* (GF)

**\$10.99**

### Red Snapper\* (GF)

**\$12.99**

**ROLLS** 21

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<b>Salmon-Avocado*(GF)</b>	<b>\$11.99</b>
<b>Spicy Tuna*(GF)</b>	<b>\$11.99</b>
<b>Spicy Salmon* (GF)</b>	<b>\$11.99</b>
<b>Yellowtail-Jalapeño*</b>	<b>\$11.99</b>
<b>Crunchy Tuna*</b>	<b>\$12.99</b>
<b>Pink Hornet*</b>	<b>\$16.99</b>
<b>Fire Dragon*</b>	<b>\$19.99</b>
<b>Tiger Fur*</b>	<b>\$17.99</b>
<b>Garden (GF)</b>	<b>\$13.99</b>
<b>Tsunami*</b>	<b>\$17.99</b>
<b>Imperial*</b>	<b>\$18.99</b>
<b>Rainbow* (GF)</b>	<b>\$19.99</b>
<b>Dynamite*</b>	<b>\$17.99</b>
salmon, mixed eel, spicy scallops, butternut squash, red oak lettuce, soy bean paper	
<b>Spicy Crab</b>	<b>\$11.99</b>
<b>California (GF)</b>	<b>\$12.99</b>
<b>Eel Avocado</b>	<b>\$12.99</b>
<b>Shrimp Tempura</b>	<b>\$12.99</b>
<b>Fire Cracker</b>	<b>\$16.99</b>
<b>Caterpillar Roll*</b>	<b>\$15.99</b>
<b>Lobster Roll*</b>	<b>\$21.99</b>
lobster, avocado, maitake mushrooms, masago habanero caviar, seaweed	
<b>Queen Traident Roll</b>	<b>\$20.99</b>
fatty tuna, waloo, avocado, nori seaweed paper, ikura (salmon roe), furikake	

**PLATTERS** 4

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<b>The Hamilton Platter*</b>	<b>\$40.99</b>
<b>Lucky 13 (GF)</b>	<b>\$31.99</b>
<b>Exotic Platter*</b>	<b>\$28.99</b>

**Samurai Seven\*** **\$35.99**

**BENTO** 4

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**Shrimp Tempura Bento** **\$19.99**

**Salmon Bento\*** **\$19.99**

**Tuna Bento\*** **\$18.99**

**Poke Bento\*** **\$26.99**

tuna, salmon, yellowtail, sushi rice, seaweed salad, pickled cucumbers, edamame, pineapple salsa

**SAKE** 4

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**Hakutsuru (Junmai) Kobe Prefecture, 720 ml** **\$30.00**

**Konteki "Tears of Dawn" (Daiginjo), Kyoto Prefecture, 300 ml** **\$27.00**

**Tozai "Snow Maiden" (Junmai Nigori) Kyoto Prefecture, 300 ml** **\$18.00**

**Rihaku "Wandering Poet" (Junmai Ginjo) Shimane Prefecture, 300 ml** **\$22.00**

**JAPANESE WHISKEY** 6

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**Kaiyo 'Mizunara Oak'** **\$15.99**

**Iwai 45 'Bartenders Edition'** **\$11.99**

**Nikka 'Coffey' Grain** **\$15.99**

**Nikka 'From The Barrel'** **\$16.99**

**Nikka 'Miyagikyo'** **\$19.99**

**Nikka 'Yoichi'** **\$19.99**

**BRUNCH ENTRÉES** 14

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**Eggs Benedict\*** **\$19.99**

Canadian bacon, two poached eggs, English muffin, hollandaise, brunch potatoes

**Eggs Chesapeake\*** **\$26.99**

crab cakes, two poached eggs, English muffin, old bay hollandaise, brunch potatoes

**Eggs Florentine\*** **\$20.99**

sautéed spinach, two poached eggs, English muffin, hollandaise, brunch potatoes

**Chicken & Biscuit** **\$20.99**

fried chicken thighs, bacon, buttermilk biscuit, sausage gravy, two sunny-side up eggs, scallions

<b>French Toast</b>	<b>\$18.99</b>
apple compote, powdered sugar, whipped cream, vermont maple syrup...	
<b>Shrimp &amp; Grits (GF)</b>	<b>\$24.99</b>
creamy white corn grits, andouille sausage, shallots, white wine-tomato broth	
<b>Jumbo Lump Crab Cake</b>	<b>AVAILABLE OPTIONS</b>
french fries, coleslaw, tartar sauce, lemon	single: \$26.99
	double: \$45.99
<b>French Toast</b>	<b>\$18.99</b>
apple compote, powdered sugar, whipped cream, vermont maple syrup	
<b>Steak &amp; Eggs* (GF)</b>	<b>\$30.99</b>
Linz Heritage Angus 6-oz.Long Island strip steak, two sunny-side-up eggs, brunch potatoes, garlic butter, bordelaise	
<b>Faroe Island Salmon*(GF)</b>	<b>\$28.99</b>
beluga lentils, Swiss chard, butternut squash purée, apple-mustard relish	
<b>Keystone Farms Roast 1/2 Chicken</b>	<b>\$28.99</b>
brown butter polenta, maitake mushrooms, marsala-rosemary jus	
<b>Butternut Squash &amp; Goat Cheese Frittata</b>	<b>\$19.99</b>
sage, Tuscan kale, arugula salad, crostini	
<b>Peanut Butter Pancakes</b>	<b>\$19.99</b>
peanut butter brittle, salted caramel, choice of bacon, sausage patty, or chicken apple sausage	
<b>Prosciutto &amp; Fontina Omelet</b>	<b>\$19.99</b>
arugula, pickled onions, Grana Padano	

## SUSHI - NIGIRI / SASHIMI 8

<b>Shrimp (GF)</b>	<b>\$8.99</b>
<b>Yellowtail* (GF)</b>	<b>\$8.99</b>
<b>Ora King Salmon* (GF)</b>	<b>\$10.99</b>
<b>Tuna* (GF)</b>	<b>\$9.99</b>
<b>Eel*</b>	<b>\$12.99</b>
<b>Fatty Tuna* (GF)</b>	<b>\$16.99</b>
<b>Waloo* (GF)</b>	<b>\$10.99</b>
<b>Red Snapper (GF)</b>	<b>\$12.99</b>

## SUSHI - ROLLS 20

<b>Salmon-Avocado* (GF)</b>	<b>\$11.99</b>
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<b>Spicy Tuna* (GF)</b>	<b>\$11.99</b>
<b>Spicy Salmon* (GF)</b>	<b>\$11.99</b>
<b>Yellowtail-Jalapeno*</b>	<b>\$11.99</b>
cilantro, red onion, fried shallots	
<b>Crunchy Tuna*</b>	<b>\$12.99</b>
tuna, avocado, wasabi mayo, red tempura flakes	
<b>Pink Hornet*</b>	<b>\$16.99</b>
Tuna,tempura shrimp, avocado, habanero masago, spicy mayo	
<b>Fire Dragon*</b>	<b>\$19.99</b>
spicy tuna, eel, avocado, smelt roe, scallion	
<b>Tiger Fur*</b>	<b>\$17.99</b>
tuna, salmon, yellowtail, avocado, kelp wrap	
<b>Garden (GF)</b>	<b>\$13.99</b>
avocado, carrots, cucumber, lettuce, miso dressing	
<b>Tsunami* (GF)</b>	<b>\$17.99</b>
salmon, jumbo lump crab, cream cheese, jalapeno, onion, cilantro, dipped in tempura	
<b>Imperial*</b>	<b>\$18.99</b>
tuna, jumbo lump crab, salmon, avocado, red tempura flakes	
<b>Rainbow* (GF)</b>	<b>\$19.99</b>
tuna, salmon, yellowtail & shrimp over California Roll	
<b>Dynamite*</b>	<b>\$17.99</b>
salmon, mixed eel, spicy scallops, butternut squash, red oak lettuce, soy bean paper	
<b>Spicy Crab</b>	<b>\$11.99</b>
<b>California</b>	<b>\$12.99</b>
blue crab, avocado, cucumber	
<b>Eel Avocado *</b>	<b>\$12.99</b>
unagi, avocado	
<b>Shrimp Tempura</b>	<b>\$12.99</b>
pineapple, lettuce	
<b>Fire Cracker</b>	<b>\$16.99</b>
spicy crab, tempura shrimp, tempura flakes	
<b>Caterpillar Roll</b>	<b>\$15.99</b>
tempura shrimp, sushi ebi, cucumber, avocado, spicy mayo, wasabi mayo, scallions	
<b>Queen Traident Roll</b>	<b>\$20.99</b>
fatty tuna, waloo, avocado, nori seaweed paper, ikura (salmon roe), furikake	

## SUSHI - BENTO 4

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### Shrimp Tempura Bento \$19.99

5 pcs shrimp, spicy crab roll, seaweed salad, sushi rice

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### Salmon Bento\* \$19.99

5 pcs Ora King salmon nigiri over sushi rice, 1 pc soy salmon over seaweed salad, spicy salmon roll

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### Tuna Bento\* \$18.99

5pcs tuna nigiri over sushi rice, 1 pc seared tuna over seaweed salad, spicy tuna roll

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### Poke Bento\* \$26.99

tuna, salmon, yellowtail, sushi rice, seaweed salad, pickled cucumbers, edamame, pineapple salsa

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## SUSHI - PLATTERS 4

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### The Hamilton Platter \$40.99

Fire Cracker roll, Tiger Fur roll, California roll, calamari salad hand roll

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### Lucky 13 \$31.99

sashimi or nigiri: 3 pcs tuna, 2 pcs salmon, 2 pcs yellowtail, 2 pcs waloo, 2 pcs mackerel, 2 pcs red snapper

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### Exotic Platter\* \$28.99

sashimi: fatty tuna, soy marinated salmon, seared tuna & charred waloo, salmon roll topped with avocado, pineapple salsa and crispy tempura

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### Samurai Seven \$35.99

tuna, salmon, yellowtail, sushi ebi, snapper, mackerel, waloo nigiri, Caterpillar roll

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## MILKSHAKE 1

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### Milkshake \$12.99

vanilla (GF) / chocolate / cookie dough / mint chip (GF) / cookies & cream

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## BOOZY MILKSHAKES 6

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### Vanilla \$15.99

Frangelico

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### Chocolate \$15.99

Malibu Coconut Rum

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### Chocolate Chip Cookie Dough \$15.99

Bailey's Irish Cream

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### Mint Chip (GF) \$15.99

Crème de Cacao

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### Cookies & Cream (GF) \$15.99

Kahlua

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## COCKTAILS 14

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<b>Spiced Apple Sangria</b>	<b>\$15.99</b>
Four Roses Bourbon. Clyde's Red Wine. Apple Cider. Orange-Cinnamon-Clove	
<b>Hamilton Mule</b>	<b>\$14.99</b>
Absolut Vodka. Ginger. Simple. Lime. Soda	
<b>Pueblo Paloma</b>	<b>\$15.99</b>
Jose Cuervo 'Tradicional' Blanco Tequila. Giffard Crème de Pampelmousse Rosé. Grapefruit. Lime. Soda	
<b>Apple To Apple</b>	<b>\$15.99</b>
Maggie's Farm 50/50 Pineapple Rum. FUmus Pumilla Smoked Apple Brandy. Mint. Simple. Lime, Soda	
<b>Pont Du Gard</b>	<b>\$14.99</b>
Diplomatico 'Mantuano' Rum. Smith & Cross Jamaican Rum. Rosemary Honey. Lime.	
<b>Hemingway In Tokyo</b>	<b>\$16.99</b>
Roku Gin. Mommenpop Grapefruit Aperitif. Maggie's Farm Falernum. Lime. Q Grapefruit Soda	
<b>Sweet Heat</b>	<b>\$14.99</b>
Chacho Jalapeno Aguardiente. Blackberry-Ginger. Grapefruit. Lime. Ginger Beer	
<b>Northern Lights</b>	<b>\$16.99</b>
Delord Napoleon Armagnac. St. George Spiced Pear. Maple. Lemon. Aquafaba. Laphroaig 10 year Scotch Rinse	
<b>Pumpkin Spiced Espresso Martini</b>	<b>\$15.99</b>
Crop Pumpkin Vodka. Maggie's Farm Pumpkin Coffee Liqueur. Kahlua Coffee Liqueur. Horchata.	
<b>Hot &amp; Bothered (Hot)</b>	<b>\$14.99</b>
Sagamore 'Signature' Rye Whiskey. Pennsylvania Boilo (Ginger Ale, Honey, Orange, Apple, Raisin, Cinnamon, & Cloves)	
<b>White Elephant</b>	<b>\$15.99</b>
Drumshanbo Gunpowder Irish Gin. Forthave Genepi. Cocchi Americano	
<b>Pear of Aces</b>	<b>\$16.99</b>
New Riff Bottled-In-Bond Bourbon. Noces Royales Cognac & Poire William Liqueur. Cocchi Americano. Fee Brothers Orange Bitters	
<b>X Marks The Spot</b>	<b>\$18.99</b>
KO Wheated Cask Strength Bourbon. Peloton de la Muerte Mezcal. Forthave Aperitivo. Demerara. Peychaud Bitters. Fee Brothers Black Walnut Bitters	
<b>Shot Caller 2.0</b>	<b>\$22.99</b>
Sagamore 'Hamilton' Single Barrel' Rye Whiskey. St. George 'Baller' Single Malt Whiskey. Cascara. Bittermen's 'Elemakule' Tike Bitters	

## WHAT TO DRINK WHEN YOU'RE NOT DRINKING 3

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<b>Apple Of My Eye</b>	<b>\$9.99</b>
Apple Cider. Cranberry. Orange-Cinnamon-Clove. Lemon	
<b>Hawaiian Sunrise</b>	<b>\$11.99</b>
Lyre's White Cane Spirit, Orgeat, Grenadine, Lemon, Lime	

**La Repuesta****\$11.99**

Ritual Tequila Alternative. Grapefruit. Lavender. Lime

**BEER - DRAUGHT** 9**Yuengling Amber Lager****\$7.59**

(Pottsville, PA, ABV 4.40%)

**Blue Moon Belgian White****\$7.39**

(Golden, CO, ABV 5.40%)

**Stella Artois****\$8.99**

(Leuven, Belgium, ABV 5.20%)

**Devils Backbone Vienna Lager****\$7.99**

(Lexington, VA, ABV 5.20%)

**Port City Monumental "American Style" IPA****\$7.99**

(Alexandria, VA, ABV 6.30%)

**DC Brau "The Public" Pale Ale****\$8.59**

(Washington, DC, ABV 6.00%)

**Guinness Stout****\$9.59**

(Dublin, Ireland, ABV 4.20%)

**Black & Blue****\$8.59****Black & Tan****\$8.59****BEER - BOTTLES** 10**Budweiser Lager****\$6.99**

(Williamsburg, VA, ABV 5.00%)

**Bud Light Lager****\$6.29**

(Williamsburg, VA, ABV 4.20%)

**Michelob Ultra****\$6.99**

(Williamsburg, VA, ABV 4.20%)

**Modelo Especial Pilsner-Style Lager****\$8.59**

(Mexico City, Mexico, ABV 4.60%)

**Corona Extra****\$6.79**

(Mexico City, Mexico, ABV 4.60%)

**Heineken****\$6.79**

(Amsterdam, The Netherlands, ABV 5.00%)

**Allagash White Wheat Beer****\$8.99**

(Portland, ME, ABV 5.20%)

<b>Port City Robust Porter</b>	<b>\$7.59</b>
(Alexandria, VA, ABV 7.20%)	
<b>Heineken Premium Lager 0.0 N/A</b>	<b>\$7.59</b>
(Amsterdam, The Netherlands)	
<b>Sapporo</b>	<b>\$6.99</b>
Hokkaido Prefecture, Japan 5%	

## BEER - CANS 4

<b>Austin Eastciders Pineapple Cider</b>	<b>\$7.99</b>
(Austin, TX abv 5.00%)	
<b>Anderson Valley Blood Orange Gose</b>	<b>\$8.59</b>
(Boonville, CA, abv. 4.20%)	
<b>3 Floyds Brewing 'Zombie Dust' Pale Ale</b>	<b>\$8.59</b>
(Munster, IN, abv 6.50%)	
<b>Old Ox 'FestivAle' Cherry Saison</b>	<b>\$7.99</b>
(Ashburn, VA abv 6.0%)	

## HARD SELTZER 4

<b>Topo Chico Strawberry Guava (GF)</b>	<b>\$7.59</b>
(100 Calories, abv 4.20%)	
<b>DC Brau Full Transparency Orange Crush</b>	<b>\$6.59</b>
(100 Calories, 5% ABV)	
<b>High Noon Vodka &amp; Grapefruit (GF)</b>	<b>\$7.99</b>
(100 Calories, 4.5% ABV)	

## DESSERT 6

<b>Apple Crumble</b>	<b>\$10.99</b>
cinnamon and brown sugar crumble, vanilla ice cream	
<b>Peanut Butter Pie</b>	<b>\$10.99</b>
caramel sauce, peanut butter crunch, whipped cream	
<b>Key Lime Pie</b>	<b>\$10.99</b>
blueberry compote, lime meringue	
<b>Warm Brownie Sundae</b>	<b>\$12.99</b>
chocolate sauce, vanilla & chocolate ice cream, Amarena cherries	

## Häagen Dazs Sorbet

raspberry

### AVAILABLE OPTIONS

one scoop: \$5.99

three scoops: \$9.99

## South Mountain Creamery Ice Cream

hazelnut-almond cold brew, chocolate, or vanilla

### AVAILABLE OPTIONS

one scoop: \$5.99

three scoops: \$9.99

## COFFEE & TEA <sup>4</sup>

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### French Press

**\$5.99**

served with steamed milk; Choose your blend: Hamilton Blend; Decaffeinated Hamilton Blend; Fair Trade Blend; French Roast

### Espresso

### Cappuccino

**\$4.59**

### Choice of Tea

**\$4.79**

Chamomile; Earl Grey; Keemun Choice; Moroccan Mint; Sencha Green

## DESSERT WINE <sup>1</sup>

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### Malvaxia Passito

**\$49.00**

Barboursville, Virginia 2006 (1,067 CS)

## SHERRY & MADEIRA <sup>3</sup>

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### Oloroso "Don Gonzalo"

**\$11.99**

Valdespino, OS Jerez, Spain

### Reserve 5 yr old

**\$9.99**

Broadbent / Justino Henriques, Island of Madeira

### Colheita Madeira

**\$13.99**

Broadbent / Justino Henriques, Island of Madeira 1996

## PORTO <sup>3</sup>

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### Late Bottled Vintage Porto

**\$11.99**

Smith Woodhouse, Oporto, Portugal 2003

### Aged Tawny Porto 10 Years

**\$13.99**

Taylor-Fladgate, Oporto, Portugal

### Aged Tawny Porto 20 Years

**\$22.99**

Taylor-Fladgate, Oporto, Portugal

## BRANDY <sup>5</sup>

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**Grappa****\$10.99**

Traminer di Poli, Jacopo Poli, Veneto, Italy

**Armagnac V.S.O.P****\$12.99**

Larressingle, Gascony, France

**Cognac VSOP Hine, Maison Fondée****\$10.99**

Jarnac, France

**Cognac VSOP Monnet****\$13.99**

Jarnac, France

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