

Cocktails



All of our cocktails are made from fine local and craft spirits. Drink recipes come from generations of American mixology exploration. Inspired recipes steeped in local tradition with a thoughtfulness and desire towards honoring the classics.

BEER COCKTAILS

BEGGAR'S BANQUET
catoctin creek organic roundstone rye (va),
maple syrup, hopped-grapefruit bitters,
india pale ale \$11
method: *mix, rocks, collins*

SHANDY
rye whiskey,
laird's apple jack, local ale \$10
method: *blend, serve up*

APERITIFS

SAZERAC
rye whiskey, absinthe,
peychaud's bitters,
simple syrup \$11
method:
swill, rocks, dash, stir

NEGRONI
bluecoat gin, campari,
carpano antica \$13
method:
rocks, blend, orange

EPIGONI
bols genever gin,
cynar amaro, honey syrup,
orange bitters \$13
method:
inspired by the vandalo

BOTTLED COCKTAIL

limited availability

GIN & TONIC EXPERIENCE

barhill gin, tonic, juniper berries, lemon grass, rosemary sprig
method: *bottled, pop, serve*
\$15⁰⁰

BARREL AGED COCKTAILS

SEASONALLY
CRAFTED

AGED IN
CHARRED OAK

\$15⁰⁰

Parties of 6 or more may include 18% service charge.

*Cooked to Order. Consuming raw or undercooked, meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

ROYALES

“champagne cocktails”

AIRMAIL

ron zacapa 23 yr rum, honey
syrup, lime, burlesque bitters,
sparkling wine \$12

method:

a classic, just older

NORTH BY N.W.

ransom old tom gin,
carpano antica, limoncello,
lime, sparkling wine \$14

method:

blend, fizz, add juniper

FRENCH 75

sunset hills gin (va),
lemon, sugar,
sparkling wine \$12

method:

blend, fizz, peel

CLASSICS

LADY RANDOLF'S REQUEST

catoctin creek organic
roundstone rye (va),
carpano antica,
peychaud's bitters \$13

method: *only ever stir*

OLD FASHIONED

virginia gentleman bourbon,
orange, syrup, bitters \$12

method:

add fruit, muddle, rocks

THE MARTINEZ

ransom old tom gin, carpano
antica, luxardo maraschino,
orange bitters \$14

method: *go old school*



REAPER'S JOY

absinthe, carpano antica,
aquavit, harlequin l'orange \$13

method: *equal parts,*

shaken hard 'til deathly cold

SEASONAL

ERNESTO TENENTE

pusser's navy rum,
luxardo maraschino, lime,
grapefruit, simple syrup \$12

method: *shake, strain, fresh*

LAST OF THE OAXACANS

mezcal, green chartreuse,
luxardo maraschino,
chile syrup, lime,

sal de gasano "worm salt" \$14

method: *south of the
border style*

HUMO ANTIGUO

reposado tequila,
carpano antica, aperol,
cardamom & clove syrup,
charred sugar cane \$12

method: *stir, rocks, torch*

MONTICELLO

brandy, madeira wine,
harlequin l'orange,
sugar, lime \$12

method: *aged,
strong, and sweet*

FIZZES

A. BOWMAN'S BRAMBLE

sunset hills gin (va),
st. germain elderflower
liqueur, blackberries,
soda water \$12

method: *sweeten, muddle,
rocks, roll*



SANDGRASS

botanist islay gin, st. germain
elderflower liqueur, basil,
rosemary, lime,
soda water \$13

method: *splash, season*



ANTEBELLUM MINT JULIP

catoctin creek 1757 brandy,
mint leaves, sugar \$12

method: *bruise,
sweeten, relax*

Wines

SPARKLING & WHITE

		
GLORIA FERRER / CUVÉE BRUT / SONOMA	\$10	\$40
ALLURE / BUBBLY MOSCATO / CALIFORNIA	\$9	\$36
PARDUCCI / PINOT GRIS / MENDOCINO	\$10	\$40
BILTMORE ESTATE / RIESLING / NORTH CAROLINA	\$10	\$40
BLACK STALLION		
SAUVIGNON BLANC / NAPA VALLEY	\$11	\$44
EQUILIBRIUM		
WHITE BLEND / NAPA VALLEY	\$12	\$48
TERRA D'ORO / CHENIN BLANC / CLARKSBURG	\$12	\$48
BARBOURSVILLE / VIOGNIER RESERVE / VIRGINIA	\$14	\$56
CANVAS / CHARDONNAY / CALIFORNIA	\$9	\$36
THE FEDERALIST		
CHARDONNAY / RUSSIAN RIVER VALLEY	\$14	\$56

ROSÉ

CHARLES & CHARLES		
ROSÉ OF SYRAH / WASHINGTON	\$9	\$36

DESSERT WHITE

WILLIAMSBURG "PETITE FLEUR"		
MUSCAT OTTONEL, VIDAL BLANC / VIRGINIA	\$12	\$48 (1/2 BOTTLE)



Wines

RED



CANVAS / PINOT NOIR / CALIFORNIA	\$9	\$36
LINCOURT "LINDSEY'S VINEYARD" PINOT NOIR / SANTA RITA HILLS	\$14	\$56
HANDCRAFT / MALBEC / CALIFORNIA	\$9	\$36
MONTEVINA "SKYLAND RIDGE" BARBERA / AMADOR COUNTY	\$10	\$40
MOTTO "UNABASHED" / ZINFANDEL / CALIFORNIA	\$12	\$48
MUCKRAKER "ROBBER BARON ERA" RED FIELD BLEND / CALIFORNIA	\$10	\$40
THE SPECIALYST MERLOT (46%), ZIN (40%), PETITE SIRAH / CALIFORNIA	\$11	\$44
CHELSEA GOLDSCHMIDT MERLOT / ALEXANDER VALLEY	\$12	\$48
BARBOURSVILLE CABERNET FRANC / VIRGINIA	\$15	\$60
CANVAS / CABERNET SAUVIGNON / CALIFORNIA	\$9	\$36
KULETO ESTATE "FROG PRINCE" CABERNET (60%), MERLOT, PETIT VERDOT / NAPA	\$14	\$56
FREAKSHOW / CABERNET SAUVIGNON / LODI	\$15	\$60

PORT

FOX RUN

MERLOT (50%), LEMBERGER (40%) / FINGER LAKES

\$12 \$48

(1/2 BOTTLE)

