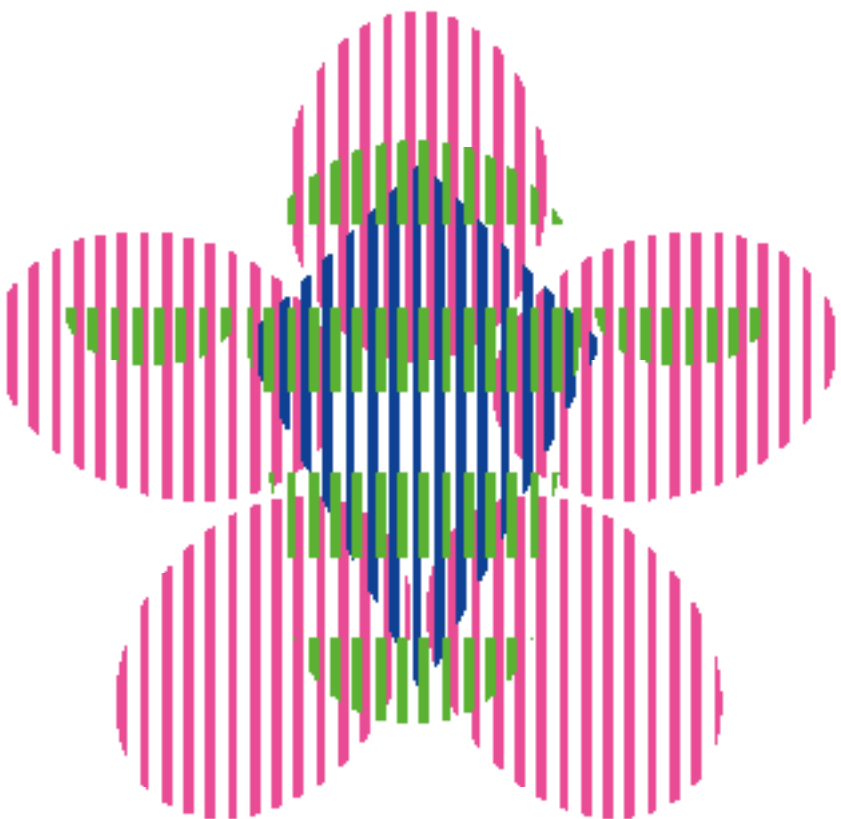


THE DISTRICT

Import. Export. DC was the conduit.
So many of the cultural exchanges
across America (and the world) –
the growth and the improvements
– happened on the local, capital-
level first.



FLUTE | BRIGHT, BUBBLES! | ALWAYS DANCING



Drum Break - DC (21)-76

"Disco" is forever

Concrete Pierre Ferrand, cornerstore cordial,
beechwood bubbles, lemon cacao butter

\$23

HIGHBALL | BRIGHT, ZESTY COLLINS | SUNDOWNER



Silver Wreath

8264 by any other name

Bisongrass rum, cascara fino, triple citrus,
cardamom, berbere & rose soda

\$15 (available boozeless - \$11)

HIGHBALL | SPICY, SAVOURY | ZESTY APERITIF



Half-Smoke Rickey

u street's finest

Fennel seed Ford's gin, lime, flat top shrub, soda

\$15 (available boozeless - \$11)



Presidential Gift

Not for the archives...

Very Old Highland Aberfeldy Scotch

"exceptional single cask", DC honey,

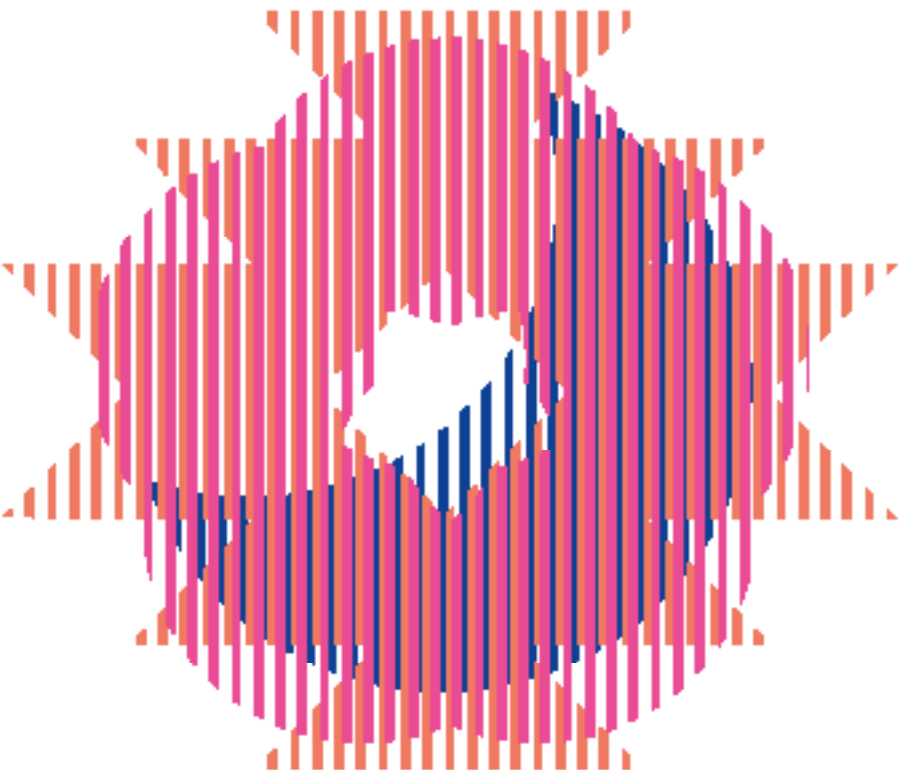
applejacked bitters

\$375

THE IDEA BUSINESS

Cultural products, evolutions and customs can take on unexpected forms, crossing boundaries and pushing ideas that spread across the world.

The original memes!





Coverband

de Nimes, with love

Jack Daniel's Single Barrel, sour pineapple,
lemon balm, Fauxbergé foam, Red Tag bitters

\$21 (available boozeless - \$14)



Frosted Tips

It's showbiz, baby!

Hendrick's gin, frozen white grape, honeydew
sherbet, aloe Soju, lingonberry stardust

\$17



Hepcat Negroni

Not for moldy figs

Syncopated Altos Blanco, squash vermouth,
bone, fig amaro, viper bitters

\$21



World's Fair Punch ('64 Edition)

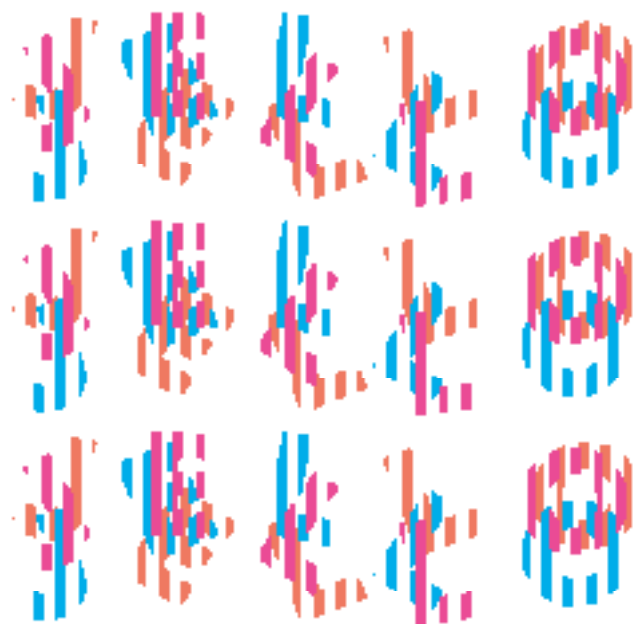
Breaking all the rules!

Kokuto shochu, Porter's Tropical Old Tom,
aquavit, rooibos tepache, turbo kola bitters

\$23

FLIGHTS OF FANCY

Brilliance – without the bling.
Some of our faves, with an
added flair – calling on American,
European and our own Lyan history.



Jello Fruit Basket

2 pieces each:

- Belvedere Lychee Martini with sakura salt
- Banks Strawberry Daiquiri with mango seed salt
- Ming River Melon Ball with ibérico salt
- Bacardi Mojito with black lime sugar

WITH _____

4 shots of Laurent-Perrier La Cuvée Brut Champagne

\$80



Mystic Hustle

What d'ya call someone from Connecticut?

Santa Teresa Rum, tropics wine, carom tea,
wooden nutmeg, kinda orange twist

\$19



Jurassic Fizz

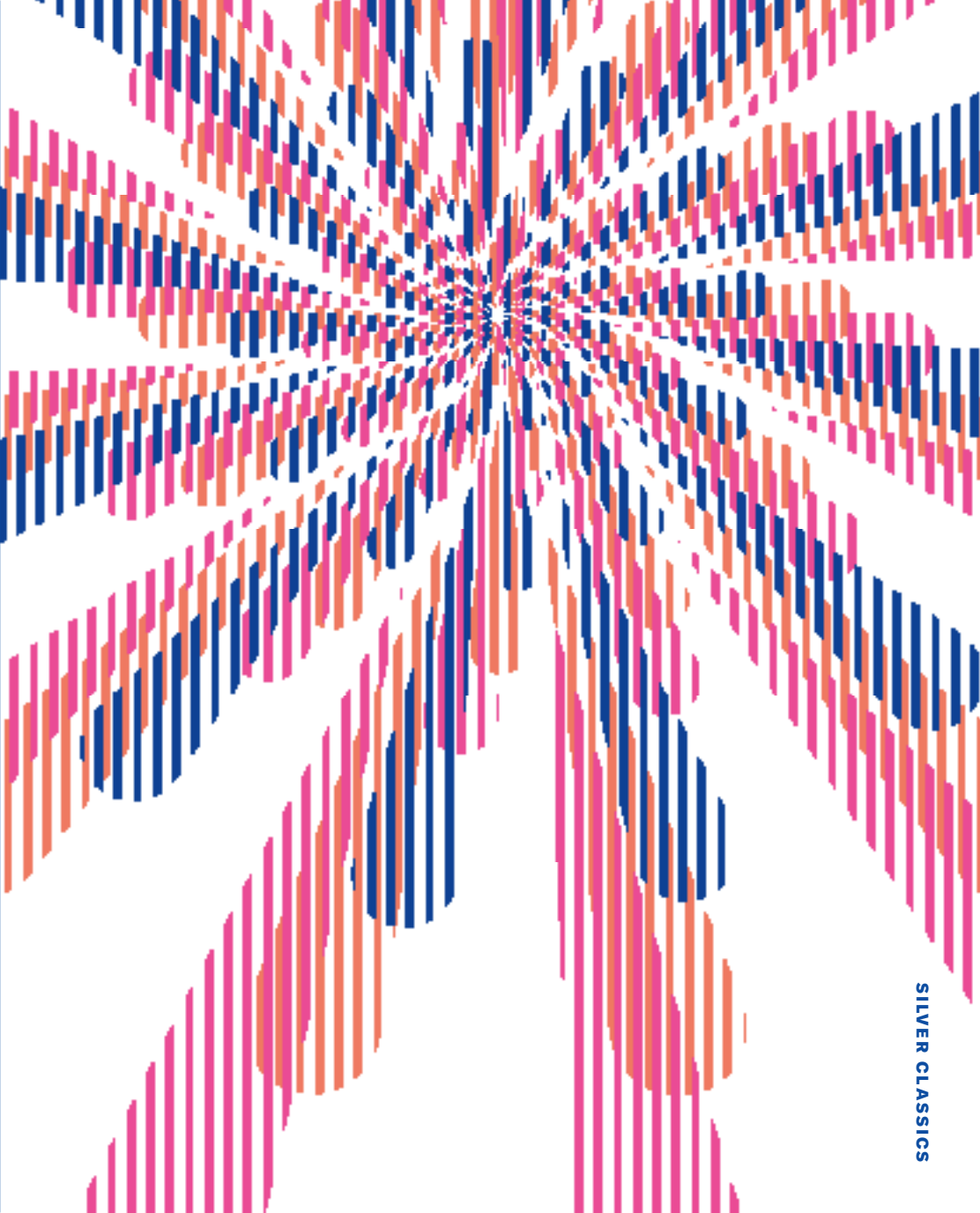
Lo-fi time machines

Haku vodka, maidenhair orgeat, saffron
cream, citron, apricot caviar

\$21

SILVER CLASSICS

After an initial menu – looking at some of our research exploring the stories of exchange across DC & America – we've picked a few of our (and your!) faves to live on within the bar.



SILVER CLASSICS

COUPETTE | FULL, COMFORTING | WARM HUG



Project Manhattan

Westward whiskey, Laird's applejack, vermouths, blackcurrant. Nuked

\$19

COCKTAIL | CRISP, PLAYFUL | UNEXPECTED GOODNESS



Appletini

Belvedere, green apple sour mix, jasmine blanc, lime

\$17 (available boozeless - \$14)

COCKTAIL | AROMATIC, COMPLEX | END OF EVENING



Season's Sazerac

Solera fruit Pierre Ferrand cognac, Michter's rye, Peychaud, absinthe paint

\$19



Silver Service Martini

CHOOSE FROM:

Beefeater gin, served wet
with orange bitters

OR

Belvedere vodka, served dry
with Amalfi lemon distillate

OR

Fords gin, served 50:50 with
Dolin vermouth

OR

Absolut Elyx vodka, served dirty
with house brine

*Each served with oyster, olive,
house-pickled onion and lemon*

For one → \$23

For two → \$42

SUGGESTED SERVES

Tots 'n Shots

CHOOSE FROM:

Frozen Belvedere Smogóry Forest

OR

Grey Goose turbo lemon drops

*Served with tater tots, buttermilk ranch,
and sweet or pickled chasers*

For two → \$26

For four → \$48

Supersize with a split of Laurent-Perrier Champagne

For two → \$68

For four → \$90

Toki Highball

Toki, lacto lemon, soda

\$17

Boilermaker

Miller High Life, pop of Maker's
Mark bourbon

\$14

Paloma

Fortaleza Blanco, squirt,
lime, chili salt

\$17

Hauf & Hauf

Guinness, pop of JJ Corry Irish
whiskey

\$16