

GATHER & COORDINATE

BY

SIREN

BY ROBERT WIEDMAIER

AT

THE DARCY

TABLE OF CONTENTS

TERMS & CONDITIONS	3
BREAKFAST	4
LUNCH	9
BREAKS & BEVERAGES	14
DINNER	17
HORS D'OEUVRES	21
DESSERT	23
BARS	26

TERMS & CONDITIONS

MENU PRICING & MINIMUMS

Unless otherwise noted, all menus are priced per person and quantified for a minimum of 10 guests.

SERVICE & TIMING

All displayed "table" meals are priced to be serviced for 90 minutes. Any extension or delay to the service time may jeopardize quality of food and incur additional costs. Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.

ATTENDANT FEES

Chef Attendants: \$150 per station

Bartenders: \$150 up to four (4) hours, to ensure quality and speed of service we hold a 1 bartender to 50 guest ratio

Cash Bar Attendant: \$100 up to four (4) hours, required for events larger than 50 guests

Coat Check Attendant: \$100 up to four (4) hours

STATE SALES TAX & SERVICE CHARGES

Unless otherwise noted all prices are subject to a 23% taxable service charge and applicable 10% District of Columbia sales tax (subject to change without notice). Labor fees are subject to 10% sales tax.

PARKING

The Darcy provides valet parking for all vehicles for any event at \$20 per vehicle. All hosts have the option to post this charge to the Master Account.

EVENT TECHNOLOGY

Quality A/V, lighting, and effects can be the difference between an ordinary event or meeting and one that guests remember. Our in-house Event Technology provider, PSAV, has a full range of state of the art audio-visual equipment and look forward to servicing all your technological needs.

LINEN & EQUIPMENT

The Darcy offers a complimentary selection of house linens, china, glassware, flatware, and votive candles. Our modern white china is a perfect accompaniment to our elegant table setting. The Events department will happily work with you to design and select specialty rental equipment and linens to fit the vision for your event and place the order at an additional cost.

TABLESIDE SELECTIONS

We are pleased to offer a tableside choice of entrée for an additional \$10 per person. For a first course and dessert tableside choice there will be an additional \$12 per person charge. We regret that we are unable to offer this service to parties larger than 30 guests as it will impact the efficiency of service, quality of food, and overall dining experience.

BREAKFAST

THE CONTINENTAL 29

SEASONAL MELON, FRUIT & BERRIES

PASTRIES & BREAD

choice of two

assorted muffins

banana walnut bread

croissants

european danish

bagels (plain | everything | cinnamon raisin)

sliced breads

whipped butter | preserves | cream cheese | honey

FRUIT JUICES

choice of two

orange

apple

pineapple

cranberry

grapefruit

tomato

SANTA LUCIA COFFEE

regular

decaffeinated

TEALEAVES

organic english breakfast

organic chamomile blossoms

organic long life green

FRESH FRUIT & ORGANIC YOGURT

choice of two

seasonal sliced melon & berries
organic plain & fruit yogurt
greek plain & fruit yogurt
yogurt, granola & fruit parfait
mini muesli & berry cups
strawberry & banana fruit smoothies

PASTRIES & BREAD

choice of two

assorted muffins
banana walnut bread
croissants
european danish
bagels (plain | everything | cinnamon raisin)
sliced breads
whipped butter | preserves | cream cheese | honey

FRUIT JUICES

choice of two

orange
apple
pineapple
cranberry
grapefruit
tomato

SANTA LUCIA COFFEE

regular
decaffeinated

TEALEAVES



organic english breakfast
organic chamomile blossoms
organic long life green

THE ALL-AMERICAN 44

*minimum of 30 guests**

PASTRIES & BREAD

choice of two

assorted muffins
banana walnut bread
croissants
european danish
bagels (plain | everything | cinnamon raisin)
sliced breads

whipped butter | preserves | cream cheese | honey

FRESH FRUIT & ORGANIC YOGURT

choice of two

seasonal sliced melon & berries
organic plain & fruit yogurt
greek plain & fruit yogurt
yogurt, granola & fruit parfait
mini muesli & berry cups
strawberry & banana fruit smoothies

EGGS & SPECIALTIES

choice of one

choice of two for additional 6.00 per person

buttermilk griddle cakes | warm vermont maple syrup
scrambled farm eggs with chives
shrimp, boursin cheese & croissant casserole
ham, gruyere, spinach & egg bake
spinach, feta, artichoke & egg bake
house cured salmon with red onion, capers, tomato & cream cheese

SANTA LUCIA COFFEE

regular
decaffeinated

ACCOMPANIMENTS

choice of two

country ham
chicken or pork sausage
applewood smoked bacon
new potatoes home fries | sweet onions
creamy cheddar grits

CEREALS

choice of two

hot oatmeal (brown sugar | red flame raisins)
house made bircher muesli
house made granola
rice krispies
raisin bran
corn flakes
cheerios

FRUIT JUICES

choice of two

orange
apple
pineapple
cranberry
grapefruit
tomato

TEALEAVES

organic english breakfast
organic chamomile blossoms
organic long life green

**Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.*

ENHANCEMENTS

GRAINS & YOGURT

6

choice of one

assorted cold cereals

house made bircher muesli

organic plain & fruit yogurt

greek plain & fruit yogurt

hot oatmeal

brown sugar | red flame raisins

PARFAIT STATION

10

choice of two

house made granola & dragon fruit parfait

raspberry & chia jam parfait

coconut, quinoa & matcha parfait

SMOOTHIES

12

attendant optional

acaia berry | banana | strawberry | chia seeds

mango | orange | berry

BATTERS

12

choice of one

blueberry griddle cakes | warm vermont maple syrup

cinnamon french toast | warm vermont maple syrup

MADE TO ORDER OMELETTE STATION

15

attendant required

swiss | cheddar | goat cheese

spinach | mushrooms | onions | peppers | tomatoes | country ham

whole eggs | egg beaters

FRITTATAS

10

choice of one

chorizo, goat cheese & roasted pepper

kale, sweet onion & cheddar cheese

ham, gruyere & spinach

BREAKFAST SANDWICHES

12

choice of two

ham, egg & cheddar | english muffin

spicy fried chicken

house made ranch | swiss cheese

brioche roll

scrambled eggs | brie | honey aioli | green onion

croissant

sausage, egg & monterey jack | croissant

BREAKFAST MEATS

9

country ham

chicken or pork sausage

applewood smoked bacon

HOUSE CURED SALMON

15

sliced tomato | red onion | capers | whipped cream cheese

assorted bagels

EUROPEAN

15

thinly sliced meats & cheeses

prosciutto | salami | coppa | country ham

gouda | havarti

sliced breads

whipped butter | mustards

LUNCH

DELI MEATS & CHEESES

black angus roast beef
slow roasted turkey breast
shaved country ham
curried chicken salad

cheddar
havarti
monterey jack
provolone

BREADS

marble rye
whole wheat
onion kaiser roll
pumpnickel
herb focaccia

ACCOMPANIMENTS

tomato
red onion
lettuce
cucumber
pickles
pepperoncini

CONDIMENTS

grain mustard
dijon mustard
mayonnaise
hummus
pesto

SOUP

choice of one

new england style clam chowder
roasted eggplant & tomato soup
silver queen corn & crab chowder
tomato & musk melon gazpacho | cilantro & mint
white bean & savory country ham

SALADS

choice of two

house chopped salad
bacon | blue cheese | tomato | red onion | crisp lettuces
blue cheese vinaigrette

bibb lettuce
cucumber | tomato | olive | croutons
green goddess dressing

roasted beet & goat cheese salad
sliced raw almonds | baby arugula | chives
sherry mustard vinaigrette

romaine & kale caesar
crisp lettuces | garlic croutons | shaved parmesan

arugula, quinoa & parsley salad
chick peas | preserved lemon
lemon vinaigrette

DESSERTS*

choice of two

*see "table desserts" on page 24

BETWEEN THE SLICES 47

choice of three sandwiches, one soup, two salads, and two desserts

SANDWICHES

choice of three

slow roasted turkey breast
avocado spread | dressed greens | tomato | cilantro
herb focaccia

grilled organic chicken breast
goat cheese | roasted peppers | fresh basil
brioche bun

black angus roast beef
havarti cheese | dijonnaise | horseradish | crisp onion
onion roll

country ham & gruyere
grain mustard | tomato jam | greens
kaiser roll

olive oil marinated tuna salad
hard-boiled egg | roasted peppers | greens
herb focaccia

shrimp & chervil salad
horseradish crème fraiche | tomato | greens
brioche roll

grilled portobello mushroom
hummus | goat cheese | tomato
brioche bun

grilled vegetable
arugula | red pepper relish
ciabatta bread

chicken caesar & grilled broccoli wrap
romaine | parmesan | caesar spread

SOUP

choice of one

new england style clam chowder
roasted eggplant & tomato soup
silver queen corn & crab chowder
tomato & musk melon gazpacho | cilantro & mint
white bean & savory country ham

SALADS

choice of two

house chopped salad
bacon | blue cheese | tomato | red onion | crisp lettuces
blue cheese vinaigrette

bibb lettuce
cucumber | tomato | olive | croutons
green goddess dressing

roasted beet & goat cheese salad
sliced raw almonds | baby arugula | chives
sherry mustard vinaigrette

romaine & kale caesar
crisp lettuces | garlic croutons | shaved parmesan

arugula, quinoa & parsley salad
chick peas | preserved lemon
lemon vinaigrette

DESSERTS*

choice of two

*see "table desserts" on page 24

HOT LUNCH TABLE

64

*minimum of 30 guests**

choice of two entrees, two accompaniments, two salads, and two desserts

ENTREES

choice of two

ginger & lime marinated flank steak
crimini mushroom | sweet onions | beef jus

beef carbonnade
beef stew braised with belgian ale
root vegetable purée

mishmish spice rubbed pork tenderloin
cauliflower puree

slow roasted organic chicken
vidalia onion puree
pan mustard sauce

grilled organic chicken breast
portobello mushroom cabernet sauce

pan seared salmon
mango, raisin & chili pepper salsa

herb crusted salmon
basil pesto butter sauce

white wine poached snapper
lemongrass | green onion | snap peas

grilled branzino
roasted onions
seaweed salsa verde

artichoke & feta lasagna
basil cream sauce

ACCOMPANIMENTS

choice of two

fried brussels sprouts
crumbled bacon | spicy aioli

roasted broccoli rabe
lentil puree | chili flakes | lemon zest

pan seared cauliflower
roasted green olive relish | whipped feta

sautéed haricot vert
shallot | garlic

potato puree
sea salt butter | chives

roasted russian fingerling potatoes
rosemary, thyme & garlic

creamy garlic polenta
green onion pesto

wild mushroom couscous
spinach | sliced almonds

mac-n-cheese
beemster cheese | brioche & bacon crust

SALADS

choice of two

house chopped salad
bacon | blue cheese | tomato | red onion
crisp lettuces
blue cheese vinaigrette

bibb lettuce
cucumber | tomato | olive | croutons
green goddess dressing

roasted beet & goat cheese salad
sliced raw almonds | baby arugula | chives
sherry mustard vinaigrette

romaine & kale caesar
crisp lettuces | garlic croutons | shaved
parmesan

arugula, quinoa & parsley salad
chick peas | preserved lemon
lemon vinaigrette

DESSERTS

choice of two

**see "table desserts" on page 24*

**Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.*

PLATED LUNCH

58

choice of one from each course

FIRST COURSE

silver queen corn & crab chowder
bacon | chives

tomato & musk melon gazpacho
cucumber | mint | cilantro

little gem salad
green goddess dressing | croutons
pickled red onions

romaine & kale caesar
garlic croutons | parmesan cheese | crisp onions

arugula & sprout salad
lemon ricotta | hazelnuts | rocca shavings

roasted beet & goat cheese salad
almonds | baby arugula | chives
sherry vinaigrette

poached asparagus salad
shaved hard boiled egg | orange zest
dressed greens | chives
lemon vinaigrette

poached shrimp & corn ravioli
cracked black pepper | cherry tomatoes
lemongrass beurre blanc

ENTREES

spice & peppercorn crusted steak over house
chopped salad
bacon | blue cheese | tomato | red onion
blue cheese vinaigrette

6 ounce beef tenderloin
horseradish whipped potatoes
honey roasted carrots
pinot noir sauce

spinach & gruyere filled chicken breast
maple glazed fingerling potatoes | haricot vert
rosemary jus

tarragon crusted chicken
potato gruyere cake | glazed carrots
thyme reduction

pan seared gulf shrimp & creamy garlic grits
crimini mushrooms | smoked chili oil

pan seared atlantic salmon
mango salsa | avocado & arugula salad
lemon dressing

tea & lemon rubbed atlantic salmon
zesty ratatouille | crisp potato

roasted local rockfish
pea risotto | lemon dressed peppergrass

jumbo lump crabcake
spicy mustard remoulade | dressed pepper cress

wild mushroom risotto
vegetable demi glace | tokyo turnips

DESSERTS*

*see "plated desserts" on page 25

BREAKS & BEVERAGES

BEVERAGES

CONTINUOUS BEVERAGE SERVICE

four hours

santa lucia coffee | assorted teas | soft drinks | mineral water

16

COFFEE BREAK

by the hour

santa lucia coffee | assorted teas | traditional accompaniments

11

COFFEE & TEA

on consumption | per gallon

santa lucia coffee | assorted teas | traditional accompaniments

95

SOFT DRINKS

per drink

5

ASSORTED MISFIT
FRUIT & VEGETABLE JUICES
per bottle

MISFIT

8

GATORADE
per bottle

6

RED BULL
per 8.4 fl oz. can

6

SPARKLING & MINERAL WATERS
per bottle

6

GLACEAU VITAMIN WATER
per bottle

6

BREAK ENHANCEMENTS

per dozen unless otherwise noted

WHOLE SEASONAL FRUIT	48	THE COOKIE JAR	48
		housemade assorted cookies	
FRUIT & SEASONAL BERRY JARS	48	BROWNIES & BLONDIES	48
PARFAITS	72	MIXED CANDY BARS	54
low-fat yogurt granola berry		ROUTE 11 POTATO CHIPS	54
PROTEIN & ENERGY BARS	60	SMART FOOD POPCORN	54
HOUSE MADE TRAIL MIX	18	MEDITERRANEAN STATION	12
<i>per pound</i>		<i>per person</i>	
ASSORTED MIXED NUTS	22	hummus tzatziki roasted eggplant dips farm vegetables flat bread	
<i>per pound</i>			

DINNER

DINNER TABLE 84

*minimum of 30 guests**

choice of two entrees, one soup, two salads, two accompaniments, and two desserts

ENTREES

choice of two

braised beef short ribs
sweet onions | field mushrooms

roasted leg of lamb
garlic & rosemary jus

braised lamb & beef meatballs
goat cheese

slow roasted organic chicken
vidalia onion puree
pan mustard sauce

roasted amish chicken
chimichurri sauce

pan seared salmon
mango, raisin & chili pepper salsa

herb crusted salmon
basil pesto butter sauce

roasted catalina white sea bass
caper onion espelette

white wine poached snapper
lemongrass | green onion | snap peas

SOUP

choice of one

silver queen corn & crab chowder
roasted eggplant & tomato
lobster bisque, tarragon
mussel bisque with red pepper puree
carrot soup with galangal

SALADS

choice of two

romaine & kale caesar
crisp lettuces | garlic croutons | shaved
parmesan

house chopped salad
bacon | blue cheese | tomato | red onion | crisp
lettuces
blue cheese vinaigrette

roasted beet & goat cheese salad
sliced raw almonds | baby arugula | chives
sherry mustard vinaigrette

grilled broccoli rabe salad
cracked black pepper | lemon | garlic croutons
creamy parmesan vinaigrette

quinoa & parsley salad
chickpeas | feta cheese | mint | frisée
lemon vinaigrette

haricot vert & prosciutto salad
cracked black pepper | gruyere cheese | shallots
balsamic vinaigrette

fresh tomato & mozzarella salad
arugula | pinenuts | basil pesto

ACCOMPANIMENTS

choice of two

fried brussels sprouts
crumbled bacon | spicy aioli

roasted broccoli rabe
lentil puree | chili flakes | lemon zest

pan seared cauliflower
roasted green olive relish | whipped feta

sautéed haricot vert
shallot | garlic

potato puree
sea salt butter | chives

roasted russian fingerling potatoes
rosemary, thyme & garlic

creamy garlic polenta
green onion pesto

wild mushroom couscous
spinach | sliced almonds

mac-n-cheese
beemster cheese | brioche & bacon crust

DESSERTS*

choice of two

**see "table desserts" on page 24*

**Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.*

THE JEFFERSON PLATED DINNER

72

choice of one from each course

FIRST COURSE

leek & potato soup
chive crème fraîche | crispy angel hair potato

silver queen corn & clam bisque
bacon | chervil

organic greens
local farm greens | lemon ricotta | hazelnuts
hazelnut vinaigrette

arugula & endive salad
grapefruit | piave cheese

baby spinach salad
balsamic shallots | bacon | shitake mushrooms
sherry vinaigrette

asparagus & pickled shrimp salad
orange segments | marcona almonds
lemon vinaigrette

ENTREES

roasted beef tenderloin
mushroom macaire potato
cauliflower & gouda puree
madiera sauce

braised short rib
root vegetable stompe | stewed onions
braising jus

braised pork shank
ginger garlic caramel glaze | mint crushed
peanuts | crispy shallots
sweet & spicy sesame cucumbers

skillet roasted organic chicken
gruyère cheese potato cake
caramelized carrots
tarragon emulsion

pan roasted atlantic salmon
red wine braised lentils | fall onion stew
horseradish mustard sage butter

sautéed mountain trout
ruffled potato purée | cider braised cabbage
green beans & bacon salad

DESSERTS*

*see "plated desserts" on page 25

THE LINCOLN PLATED DINNER

86

choice of one from each course

FIRST COURSE

siren salad
bibb, frisée, radicchio & mache lettuces
apple | goat cheese | walnuts
rice wine vinaigrette

poached shrimp & corn ravioli
cracked black pepper | cherry tomatoes
lemongrass beurre blanc

jumbo lump crabcake
spicy mustard remoulade | dressed pepper cress

pan seared peppered rare tuna
mango, lime & chili salsa

pan seared maine scallop
creamy garlic polenta | mushrooms
red wine jus

braised short rib ravioli
celeriac & pear puree | caramel butter

ENTREES

peppered filet mignon
blue cheese & red wine potato puree
buttered asparagus
green peppercorn sauce

roasted rack of lamb
buttered potato puree | garlic spinach
roasted garlic rosemary jus

slow roasted veal chop
macaire potato | mushroom ragout | sautéed
cherry tomatoes

rohan duck breast
red grapes | amish honey | cinnamon | red
cabbage | baby turnips

roasted rockfish
green pea risotto | lemon dressed pepper cress

seared maine scallops
fondant potato | asparagus | truffled madeira
sauce

DESSERTS*

*see "plated desserts" on page 25

HORS D'OEUVRES

PASSED HORS D'OEUVRES

minimum 25 pieces for each selection

MEATS

PER PIECE

wagyu beef & shishito pepper brochette	8.00
beef carpaccio on cheese straw	6.00
prosciutto with mustard and parmesan	5.00
steak tartar crispy capers	6.00
prosciutto wrapped blue cheese stuffed date	5.00
marrakesh spiced nz lambchop preserved lemon	7.00
beef sate indonesian peanut sauce	4.00
braised lamb meatball goat cheese	4.00
prosciutto, spinach & ricotta spanakopita	5.00
chicken sate indonesian peanut sauce	4.00
buttermilk fried chicken vadouvan dipping sauce	5.00

VEGGIE

warm new potato sour cream & onion trout caviar	6.00
roasted beets goat cheese mousse pistachio powder	6.00
smoked watermelon local goat cheese chives	5.00
smoked ricotta spoon strawberry roasted beet	5.00
lemon arancini spicy aioli	5.00
crisp almond crusted brie whipped honey	6.00
asparagus pissaladeire parmesan aioli	5.00
baked feta honey walnut	6.00
baked artichoke parmesan crostini	6.00
classic devilled egg	4.00

SEAFOOD

PER PIECE

california roll pickled ginger wasabi soy	7.00
spicy crab devilled egg	6.00
smoked salmon canape dill sauce	7.00
tuna tartar avocado mousse wasabi tobiko	8.00
maki canape	7.00
lobster & bocconcini skewer escabeche spices	8.00
crab salad horseradish crème fraiche	8.00
oyster & bloody mary essence shooter	6.00
spicy salmon tartar sesame cone	6.00
rock shrimp ceviche	7.00
maine scallop wrapped in smoked bacon	7.00
mini maryland crabcake spicy mustard remoulade	7.00
shrimp & chorizo brochette peri peri sauce	7.00
shrimp spring roll vietnamese dipping sauce	6.00
crispy shrimp katsu	7.00
cured salmon corn blini chive crème fraiche	7.00
maine lobster bisque shooter	6.00

DESSERT

TABLE DESSERT

desserts available for lunch & dinner buffets

SEASONAL FRESH FRUIT TART

baked almond frangipane | graham cracker shell

GREEK YOGURT PANNA COTTA

cherry compote | sliced peaches | house made granola

MANGO CHEESECAKE

white chocolate cream | passion fruit glaze | blackberries

CARROT CAKE NAPOLEON

cream cheese mousse | toasted walnuts

BUTTERSCOTCH CUSTARD

milk chocolate cremeux | whipped cream | almond crunch

CHOCOLATE GATEAU

chocolate sponge cake | bittersweet chocolate mousse
chocolate glaze

WAIALUA CHOCOLATE TART

macadamia sable crust | pineapple coulis | toasted coconut

CUSTARD TRIO*

vanilla brûlée | chocolate pots de crème
lemon custard berries & cream

SWEET CREAM COLLECTION*

fruit tarts | cheesecake | panna cotta spoons | cannolis

**if selecting the "Custard Trio" or the "Sweet Cream Collection" only one dessert selection may be made*

PLATED DESSERT

desserts available for plated lunch & dinner

LEMON CUSTARD CAKE

Yellow cake | white chocolate cream | blueberry sauce

TRIPLE BERRY SPONGE CAKE

white chocolate cream | macerated berries

KALAMANSI ICE CREAM CAKE

cream cheese pound cake | white chocolate crunch

WHITE PEACH CHIBOUST

Lemon cake | pecan lace cookie | brown sugar cream

GREEK YOGURT PANNA COTTA

cherry compote | house made granola | whipped cream

WAIALUA CHOCOLATE TART

macadamia sable crust | pineapple coulis | toasted coconut

BROWN SUGAR FRUIT PIE

Seasonal fruit | brown butter ice cream | cinnamon glaze

SEASONAL FRUIT TART

Oat streusel | vanilla bean ice cream

PISTACHIO FINANCIER

orange blossom syrup | apricot preserves | spiced cream

DARK CHOCOLATE MOUSSE ROCHER

Milk chocolate glaze | crème chantilly | raspberries

BARS

BAR PACKAGE

per person | by the hour

SOFT DRINKS & MINERAL WATER

BEER

miller light
flying dog ipa
dc brau public ale
amstel light

HOUSE WINE & SPARKLING

selection of one red & one white

pinot noir | cabernet sauvignon

chardonnay | pinot grigio

brut cava sparkling wine

CHOOSE ONE TIER:

CLASSIC

smirnoff vodka
beefeater gin
jim beam bourbon
dewars scotch
bacardi silver rum

first hour: \$20.00

each additional hour: \$12.00

PREMIUM

absolut vodka
tanqueray gin
maker's mark bourbon
crown royal whiskey
bacardi silver rum
myer's dark rum
1800 silver tequila

first hour: \$25.00

each additional hour: \$15.00

CONSUMPTION BAR

based on consumption

**SOFT DRINKS &
MINERAL WATER** 5
price based per drink by consumption

BEER
price based per drink by consumption

miller light	7
flying dog ipa	8
dc brau public ale	8
amstel light	8

HOUSE WINE 45
price based per bottle by consumption
selection of one red & one white

pinot noir | cabernet sauvignon

chardonnay | pinot grigio

brut cava sparkling wine

CHOOSE ONE TIER:
price based per drink by consumption

CLASSIC 10

smirnoff vodka
beefeater gin
jim beam bourbon
dewar's scotch
bacardi silver rum

PREMIUM 14

absolut vodka
tanqueray gin
maker's mark bourbon
crown royal whiskey
bacardi silver rum
myer's dark rum
1800 silver tequila

CASH BAR

*inclusive of 23% service charge & 10% dc sales tax
cash bar attendant required*

SOFT DRINKS & MINERAL WATER 6

price based per drink

BEER

price based per drink

miller light	8
flying dog ipa	9
dc brau public ale	9
amstel light	9

HOUSE WINE 11

price based per drink

selection of one red & one white

pinot noir | cabernet sauvignon

chardonnay | pinot grigio

brut cava sparkling wine

CHOOSE ONE TIER:

CLASSIC 13

smirnoff vodka
beefeater gin
jim beam bourbon
dewar's scotch
bacardi silver rum

PREMIUM 18

absolut vodka
tanqueray gin
maker's mark bourbon
crown royal whiskey
bacardi silver rum
myer's dark rum
1800 silver tequil