COCKTAILS

JIM BEAM HIGHBALL
whiskey, soda, orange
$6

GRETA’S PUNCH
mango-infused vodka, giffard’s rhubarb, strawberry, ginger, mint, bubbles
$7 glass | $34 pitcher

ICE BOX DAIQUIRI
frozen brugal blanco supremo rum, giffard pamplemouse, pink grapefruit, kalamansi, demerara
$8

WINE

PROSECCO
Santa Marina, Veneto, IT
$8

PINOT GRIGIO
Alois Lageder, ‘Riff’, Veneto, IT
$7

ROSE
Villa Sparina, Monferrato, Piedmont, IT
$7

GRENACHE BLEND
$8

ON DRAFT

BOARDROOM, GATSBY BALLPARK PILS
Lager, Arlington, VA (4.8%)
$5

MILLER LITE
Light Beer, Milwaukee, WI (4.4%)
$4

PACIFICO, CLARA
Mexican Lager, Mexico (4.5%)
$5

RIGHT PROPER BREWING, LI’L WIT
Belgian Style White Ale, Washington, DC (5.0%)
$6

SAMUEL ADAMS, BOSTON LAGER
Amber Lager, Jamaica Plains, MA (5.0%)
$6

ATLAS, NINJA SAUCE
Belgian Pale Ale, Washington, DC (5.6%)
$6

THREE FLOYDS, GUMBALLHEAD
Hopped Wheat Ale, Munster, IN (5.6%)
$7

DOGFISH BREWING, 60 MINUTE
India Pale Ale, Milton, DE (6.0%)
$6

PEABODY HEIGHTS, ASTRODON
Hazy IPA, Baltimore, MD (7.0%)
$7

REDBEAR, SKOOKUM
Red Ale, Washington, DC (6.8%)
$6

3 STARS, SOUTHERN BELLE
13 oz Snifter
Pecan Brown Ale, Washington, DC (8.7%)
$8

POTTER’S, FARMHOUSE DRY
13 oz Snifter
Apple Cider, Charlottesville, VA (8.4%)
$8

ALL DAY HAPPY HOUR
WEEKDAYS 11:30AM-6PM

DEVILED EGGS
pastrami, “everything”
$1.50 EA

PARMESAN-HERB FRIES
$4

HOT & SOUR WINGS
pickled veggies, blue cheese
$2 EA (min 4)

TODAY’S BLUE PLATE
ask your server

ARTICHOKE & SPINACH DIP
salsa, sour cream, tortilla chips
$11

CRISPY CALAMARI
marconas, pickles, lemon, marinara
$12

EGGPLANT CAPONATA
pickled radish, roasted red pepper purée
$7

SMASHBURGER
double patty, sesame potato bun, american cheese, heirloom tomato, caramelized onions, thousand island, parmesan-herb fries
$12

+ CHILLED JIM BEAM SHOT $4