

GATSBY

HAPPY HOUR

WEEKDAYS 11:30AM-6PM

DEVILED EGGS 🌱 | \$1.50 EA

everything seasoning

PARMESAN-HERB FRIES 🌱 | \$4.00

MUMBO CHICKEN WINGS | \$2.00 EA

house pickles, blue cheese dressing (min 4)

SMASHBURGER | \$15.00

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

ARTICHOKE & SPINACH DIP 🌱 | \$10.00

salsa, sour cream, tortilla chips

CRISPY CALAMARI | \$13.00

spicy cherry peppers, tomato aioli

GUACAMOLE 🌱 | \$9.00

togarashi corn chips

GATSBY BITES | \$20.00

deviled eggs, sweet + sour pork ribs, mumbo wings, house pickles

COCKTAILS

JIM BEAM HIGBALL | \$6.00

whiskey, soda, orange

GRETA'S PUNCH

mango-infused vodka, giffard's rhubarb, strawberry, ginger, mint, bubbles

\$7.00 glass | \$34.00 pitcher

ICE BOX DAIQUIRI | \$8.00

frozen brugal blanco supremo rum, giffard pamplemousse, pink grapefruit, kalamansi, demerara

WINE

PROSECCO | \$8.00

Santa Marina, Veneto, IT

PINOT GRIGIO | \$7.00

Alois Lageder, 'Riff', Veneto, IT

ROSÉ | \$7.00

Guigas, Vinho Verde, PT 2021

GRENACHE BLEND | \$8.00

Colombo, "Les Abeilles", Côtes du Rhône, FR

ON DRAFT

BOARDROOM, GATSBY BALLPARK PILS

Lager, Arlington, VA (4.8%)

\$5.00

MILLER LITE

Light Beer, Milwaukee, WI (4.4%)

\$4.00

PACIFICO, CLARA

Mexican Lager, Mexico (4.5%)

\$5.00

RIGHT PROPER BREWING, LI'L WIT

Belgian Style White Ale, Washington, DC (5.0%)

\$6.00

SAMUEL ADAMS, BOSTON LAGER

Amber Lager, Jamaica Plains, MA (5.0%)

\$6.00

THREE FLOYDS, GUMBALLHEAD

Hopped Wheat Ale, Munster, IN (5.6%)

\$7.00

ATLAS BREWING, BLOOD ORANGE GOSE

Sour Ale, Washington, DC (4.4%)

\$8.00

DOGFISH BREWING, 60 MINUTE

India Pale Ale, Milton, DE (6.0%)

\$6.00

ASLIN, POWER MOVES

New England IPA Herndon, VA (5.5%)

\$7.00

REDBEAR, SKOOKUM

Red Ale, Washington, DC (6.8%)

\$6.00

OLD BUST HEAD, CARAMEL MACCHIATO

Stout, Warrenton, VA (5.7%)

\$8.00

POTTER'S, FARMHOUSE DRY (13 oz Snifter)

Apple Cider, Charlottesville, VA (8.4%)

\$8.00

+ CHILLED JIM BEAM SHOT \$4.00

🌱 = VEGAN 🌿 = VEGETARIAN 🍷 = GLUTEN FREE

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