

























ABOUT

"Named after Morris Sheppard, a U.S. Congressman considered the father of Prohibition in the early 1930s, Morris provides pastel-pretty Wes Anderson -inspired surrounds for artisan cocktails with an inviting bar, laid-back seating & a patio. Featuring a rotating monthly cocktail menu, each drink is hand crafted with fresh juices, syrups made on-site and hand cut ice. Morris has established itself as one of the best cocktail programs in the city"

FEATURES

Customizable craft cocktail menu

Outdoor Patio

Total Capacity of 120 guests standing and 75 seated

Mezzanine level overlooking the lower level accommodates up to 25 guests

Street level of the Walter E Washington Convention Center

Mixology classes available



EVENTS COCKTAIL MENU

Our open bar package is \$28 per person, per hour. Includes draft/canned beer and our house red & white wines in addition to the following cocktails.

GENTLEMAN'S BUCK

bourbon, lime, ginger, oj, bitters

PALMA FIZZ

vodka, lime, ginger, rose water

OLD FASHIONED

bourbon, sugar, bitters

MANHATTAN

rye, vermouth, bitters

MARTINI

gin, dry vermouth

FITZGERALD

gin, lemon, bitters

Custom cocktail menus are available upon request.

AMERICAN BAR

EVENTS CATERING MENU

PLATTERS

Only available for full buyouts

ARTISAN CHEESE & CHARCUTERIE DISPLAY

\$270 For 30-40 Guests

Variety Of Domestic And Imported Cheeses And Cured Meats

FRESH FRUIT DISPLAY

\$125 For 30-40 Guests

DESSERTS

ASSORTED SEASONAL DESSERTS

\$225 For 30-40 Guests

CAKE POPS IN ASSORTED FLAVORS*

\$4 each
(plus + \$1 for custom logo)

Vanilla (Available In Gluten Free), Chocolate (Available In Gluten Free) Lemon, Red Velvet, Confetti, And Seasonal Selection

*Cake Pops require at least two weeks notice. Based on availability.

AMERICAN BAR

EVENTS CATERING MENU

Price is \$55 per person for choice of four or six hors d'oeuvres

H O T

PAPER CHICKEN

Lemon Grass Dipping Sauce

SPINACH, PINE NUT & GOAT CHEESE PIZZA

Oyster Mushrooms, Tomatoes, Fresh Basil, Smoked Provolone

CAULIFLOWER PIZZETTAS 🐽

Artichokes, Fontina, Kale, Lemon

POLENTA BITES 💷 🕥

Caramelized Onion, Spinach

SMOKED SALMON CROQUE MONSIEUR

Green Herb Dust

APPLE GLAZED PORK BELLY BITES 🐽

Maple Mustard Sauce, Burgundy Amaranth

BLANKETED FRANKS

Caraway Kraut Mustard Sauce

ADOBE BEEF SHORT RIBS @

smoky chipotle glaze

MINI CHICKEN POT PIES

Carrots, Peas, Whipped Potato

"CRAB" CAKE 🕠 Hearts of Palm, Artichoke, Vegan Tartar Sauce

Gluten Free Vegan





EVENTS CATERING MENU

Price is \$55 per person for choice of four or six hors d'oeuvres

COLD

TINY HAM & BISCUITS

Buttermilk Biscuits, Pimiento Mascarpone Cheese, Red Pepper Jelly

CLASSIC SHRIMP COCKTAIL @D

Horseradish Gin Cocktail Sauce

LEMON GRASS GRILLED SHRIMP 🐽

Coconut Milk Marinade, Lemon Grass Salsa

TUNA TARTARE SPRING ROLLS

Cucumber, Chive, Sriracha Aioli

CAULIFLOWER BROCHETTE @ (1)

Sun-Dried Tomato, Marjoram, Black Olive Tapenade

JICAMA CUPS WITH GUACAMOLE @ V

Pomegranate Seeds

PERSIAN CUCUMBER CUPS @ V

Fava Bean Hummus, Olive Tapenade, Za'atar

HEIRLOOM TOMATO TARTLETTE

Caramelized Vidalia Onion Flan, Confit Tomato, Goat Cheese Pearls

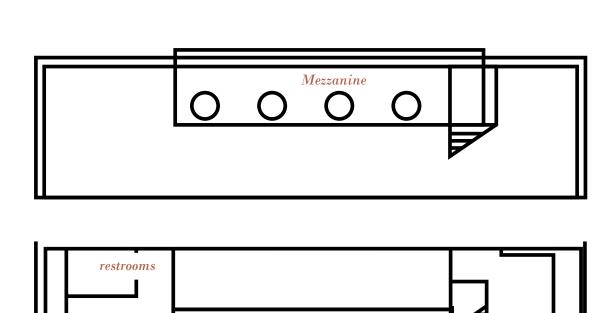
DISPLAYS

CHEESE AND CHARCUTERIE DISPLAY

\$275 per 30-40 people

ASSORTED DESSERT DISPLAY

\$250 per 30-40 people



BAR

kitchen

PATIO

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PATIO

FLOOR PLAN





WWW.VERSUSEQUITY.COM

Versus is a lifestyle and entertainment company focused on developing innovative concepts that will excite audiences and deliver unparalleled experiences. Bold creatives, disruptive visionaries and leading players in the industry are brought together at Versus, comprising a team that lives on the cusp of the next big thing.



NAMED #1 LOUNGE BY NIGHTCLUB BAR AND MEDIA GROUP



NAMED BEST NEW BAR IN THE DISTRICT BY WASHINGTON POST



NAMED BEST COCKTAIL BAR IN DC BY WASHINGTONIAN

NAMED BEST ROOFTOP BAR IN DC BY MODERN LUXURY