



CRAFT COCKTAILS

PROPER COCKTAILS

THE MULE 12

Three Olives vodka, Q Mixers ginger beer, lime, ginger

FOGGY BOTTOM 12.5

Absolut Citron vodka, lemon, rosemary, cucumber

TITO & LILLY 12

Tito's vodka, Lillet, Torres orange curaçao, cranberry, lemon

PURPLE RAIN 14

Hanson of Sonoma Habanero vodka, blueberry-habanero shrub, pineapple, lemon

THE VODKA MOJITO 13

stawberry infused Absolut vodka, strawberries, mint, lime

BLACKBERRY MARGARITA 13.5

Corazon Blanco tequila, Torres orange curaçao, blackberry, lime

BLACK MANHATTAN 14

Smooth Ambler Contradiction bourbon, Avera Amaro, Angostura bitters, flamed orange

BRUNCH COCKTAILS

MIMOSA 5

cava, orange

WHITE PEACH BELLINI 6

cava, peach schnapps, white peach

BLOOD ORANGE BELLINI 6

cava, peach schnapps, blood orange

BLOODY MARY 9

Three Olives vodka, housemade bloody mary mix

LOW PROOF COCKTAILS

TROPIC LIKE IT'S HOT 11

Lustua sherry, Aperol, Velvet Falernum, pineapple, jalapeño, lime

ONE TRICK PONY 12

Italicus bergamot liqueur, elderflower, grapefruit, Q Mixers grapefruit soda, Angostura bitters

ZERO PROOF COCKTAILS

GRAPEFRUIT ROSE FIZZ 7.5

grapefruit, lime, lemon, simple syrup, rosemary, lemon-lime soda *if you choose, add gin*

PINEAPPLE-JALAPENO FAUX-RITA 8

pineapple, jalapeño, lime, agave, lemon-lime soda *if you choose, add tequila*

MAPLE OLD FASHIONED 15

Knob Creek rye, maple syrup, Fee Brothers bitters *aged in white oak barrels in house for 3 weeks*



WINE + BUBBLES

WHITES

GRÜNER VELTLINER SKELETON AUSTRIA 12 | 47

SAUVIGNON BLANC NOBILO NEW ZEALAND 11.5 | 45

SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND 12.5 | 49

PINOT GRIGIO BELLA SERA ITALY 10.5 | 41

CHENIN BLANC REMHOOGTE SOUTH AFRICA 10.5 | 41

ALBARINO ABADIA DE SAN CAMPIO SPAIN 11.5 | 45

RIESLING FIRESTONE VINEYARDS CALIFORNIA 11 | 43

CHARDONNAY LINCOURT 'STEEL' CALIFORNIA 11 | 43

CHARDONNAY JOSH CELLARS CALIFORNIA 12 | 47

ROSÉ BAND OF ROSES WASHINGTON 11.5 | 45

ROSÉ BIELER PERE ET FILS FRANCE 12 | 47

BUBBLES

CAVA BRUT POEMA SPAIN 10.5 | 41

BRUT ROSÉ DOMAINE STE. MICHELLE WASHINGTON 12 | 47

PROSECCO RUFFINO ITALY 11.5 | 45

REDS

PINOT NOIR ERATH 'RESPLENDENT' OREGON 14.5 | 57

PINOT NOIR OLD SOUL CALIFORNIA 12.5 | 49

TEMPRANILLO ABADIA DE ACON SPAIN 11 | 43

CÔTES DU RHÔNE LES ABEILLES FRANCE 11 | 43

MALBEC TILIA ARGENTINA 10.5 | 41

MERLOT SEVEN FALLS WASHINGTON 11 | 43

GRENACHE BLEND LOCATIONS FRANCE 13.5 | 53

CABERNET J LOHR ESTATES CALIFORNIA 13 | 51

CABERNET ATHENA CALIFORNIA 11.5 | 45

RED BLEND COMPLICATED CALIFORNIA 12.5 | 49

ZINFANDEL THE SPECIALYST CALIFORNIA 12 | 47

ENJOY 50% OFF TAKEOUT WINE

DRAFTS

ATLAS BREW WORKS DISTRICT OF COLUMBIA EXCLUSIVE BREW TROPIC THUNDER IPA | 7.5

SEASONAL ROTATORS MKT

ALLAGASH WHITE ALE 7.5

BLUE POINT TOASTED LAGER 7.25

GUINNESS (20 OZ GLASS) 8

EGGENBERG PILSNER 7.25

MILLER LITE 6.75

DOGFISH HEAD SEASONAL 7.5

FIRESTONE MIND HAZE IPA 7.5

PACIFICO CLARA 7

BOTTLES

BUD LIGHT 5.5

BUDWEISER 5.5

COORS LIGHT 5.5

MILLER LITE 5.5

YUENGLING 5.5

CORONA 6

HEINEKEN 7.25

PERONI 7.25

BOLD ROCK HARD CIDER 6

CORONA HARD SELTZER 6

HIGH NOON GRAPEFRUIT 6.5

TRULY WILD BERRY 6

WHITE CLAW MANGO 6

HEINEKEN 0.0 5.5

TAKEOUT COCKTAILS

(Each bottle contains 4 cocktails)

MAPLE OLD FASHIONED | 35

THE MULE | 30

BLACKBERRY MARGARITA | 30

PURPLE RAIN | 30

BLACK MANHATTAN | 35

FOGGY BOTTOM | 30

HAPPY HOUR

MONDAY - FRIDAY 3PM - 6PM

\$5 DRAFT BEERS

\$7 HOUSE WINES

\$9 FEATURED COCKTAIL

\$2 OFF SMALL PLATES +

FLATBREADS

BRUNCH

SMALL PLATES

FRIED CALAMARI

fried artichoke hearts + kalamata olives, garlic butter sauce, marinara, lemon wedge, chopped parsley

HUMMUS

spicy feta kalamata olive tapenade, cucumbers, baby carrots, warm pita, toasted cumin oil

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

SOUP OF THE DAY

7

Monday + Tuesday - Crab + Corn Chowder

Wednesday + Thursday + Friday - Chicken Tortilla

Saturday + Sunday - Shrimp Bisque

SALADS

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing | **chicken +7, grilled shrimp +8, salmon +9**

PARMESAN KALE

baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

SPINACH SALAD

baby spinach, Fuji apples, bacon, candied walnuts, red onions, dates, fried goat cheese, apple vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

BLACKENED CHICKEN MANGO

mixed greens, red grapes, mangoes, marinated tomatoes, cashews, dried cranberries, pickled ginger vinaigrette

FUJI APPLE SHRIMP

flash fried, mixed greens, Fuji apples, fried wontons, jicama slaw, micro cilantro, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

14 BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

11.5

12 BULGOGI LETTUCE WRAPS

marinated short rib, artisan romaine, sticky rice, kimchi aioli, chopped peanuts, micro cilantro

15

15 SHOTGUN SHRIMP

flash fried, sweet chili sauce, jicama slaw, micro cilantro

13

FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

11

CHICKEN WINGS

spicy apricot chili glaze, carrots, celery, blue cheese dressing

15

FALL BRUSCHETTA

crispy prosciutto, goat cheese mousse, fig compote, roasted butternut squash, balsamic glaze, baby arugula

16

9 VEG + QUINOA BOWL

baby kale, house pickled beets, avocado, marinated tomatoes, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

15

9 SALMON*

mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

24

12 CIRCA CUT STRIP*

7oz steak, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette

25

17 SESAME CRUSTED TUNA*

mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, grape tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing

25

18

ENTRÉES

AVOCADO TOAST*

avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustic

ALMOND GRANOLA FRENCH TOAST

corn flake crust, almond granola, fresh berries, mascarpone maple cream

AMERICAN BISTRO BREAKFAST*

french toast, two eggs any style, bacon, home fries

SOUTHERN CHICKEN BENEDICT*

flash fried chicken, housemade biscuits, poached eggs, sausage gravy, home fries

SIDES

home fries 3 / bacon 4 / eggs 4 / fruit salad 4 / avocado 3 / turkey sausage 5

16 BREAKFAST SANDWICH*

toasted brioche, applewood bacon, 2 eggs any style, white cheddar, home fries

12

13 BULGOGI FRIED RICE*

marinated short rib, scrambled egg, roasted peppers + onions, pickled carrots, scallions, poached egg

16

16 EGG WHITE OMELET

peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit

13

15.5 HUEVOS RANCHEROS*

sunny side up eggs, corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños

14

SANDWICHES

CIRCA BURGER*

Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

TURKEY BURGER

MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries

GRILLED CHICKEN SANDWICH

provolone, arugula, roasted peppers, basil aioli, ciabatta, fries

FRIED CHICKEN SANDWICH

shredded lettuce, dill pickles, dill pickle aioli, brioche roll, sweet potato fries

VEGGIE BURGER

housemade patty, hummus, tomato, red onion, cucumber, pickled beets, sliced avocado, sweet potato fries

FLATBREADS

15.5 CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

13

14.5 RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

14

16 BARBECUE CHICKEN

barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella

14

15 WILD MUSHROOM

cremini, shiitake, portabello, oyster, arugula, pesto, truffle oil, mozzarella

16

14 FOUR CHEESE SPINACH

mozzarella, provolone, ricotta, goat cheese, garlic spinach

14

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS