



CRAFT COCKTAILS

PROPER COCKTAILS

- THE MULE 12
FOGGY BOTTOM 12.5
TITO & LILLY 12
PURPLE RAIN 14
SOLUTION ORIENTED 12.5
BLACKBERRY MARGARITA 13.5
BLACK MANHATTAN 14
MAPLE OLD FASHIONED 15

LIGHT ON BOOZE

- TROPIC LIKE IT'S HOT 11
ONE TRICK PONY 12

WHITES

- GRÜNER VELTLINER SKELETON AUSTRIA
SAUVIGNON BLANC NOBILO NEW ZEALAND
SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND
PINOT GRIS J VINEYARDS CALIFORNIA
PINOT GRIGIO BELLA SERA ITALY
CHENIN BLANC REMHOOGTE SOUTH AFRICA
RIESLING SAINT M GERMANY
CHARDONNAY LINCOURT 'STEEL' CALIFORNIA
CHARDONNAY JOSH CELLARS CALIFORNIA
ROSÉ BAND OF ROSES WASHINGTON
ROSÉ BIELER PERE ET FILS FRANCE

BUBBLES

- CAVA BRUT POEMA SPAIN
BRUT ROSÉ DOMAINE STE. MICHELLE WASHINGTON
PROSECCO RUFFINO ITALY

BRUNCH COCKTAILS

- MIMOSA 5
WHITE PEACH BELLINI 6
BLOOD ORANGE BELLINI 6
BLOODY MARY 9

ZERO PROOF COCKTAILS

- GRAPEFRUIT ROSE FIZZ 7
PINEAPPLE-JALAPEÑO FAUX-RITA 8

BOTTLED 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

REDS

- PINOT NOIR CLOUDFALL CALIFORNIA 13 | 51
PINOT NOIR ERATH 'RESPLENDENT' OREGON 14.5 | 57
TEMPRANILLO ABADIA DE ACON SPAIN 11 | 43
CÔTES DU RHÔNE GRANGE DE PAYAN FRANCE 11 | 43
MALBEC TILIA ARGENTINA 10.5 | 41
MERLOT SEVEN FALLS WASHINGTON 11 | 43
GRENACHE-SHIRAZ-MOURVÈDRE ANGOVE AUSTRALIA 13.5 | 53
CABERNET ATHENA CALIFORNIA 11.5 | 45
CABERNET J LOHR ESTATES CALIFORNIA 13 | 51
RED BLEND COMPLICATED CALIFORNIA 12.5 | 49
ZINFANDEL THE SPECIALYST CALIFORNIA 12 | 47

ENJOY 50% OFF TAKEOUT WINE

WINE + BUBBLES

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

DRAFTS

- SEASONAL ROTATOR MKT
FIRESTONE MIND HAZE 7.5
MILLER LITE 6.75
RIGHT PROPER RAISED BY WOLVES 7.5
ALLAGASH WHITE ALE 7.5
BLUE POINT TOASTED LAGER 7.25
PERONI 7.25
DOGFISH HEAD SEASONAL 7.5
GUINNESS (20 OZ GLASS) 8

BUCKET SPECIALS
DOMESTICS | \$20
FIND YOUR BEACH | \$20
HARD SELTZERS | \$24

BOTTLES

- WHITE CLAW MANGO 6
CORONA HARD SETTLER 6
BUD LITE 5.5
COORS LIGHT 5.5
CORONA 6
VICTORY GOLDEN MONKEY 6.25
LEFT HANDED MILK STOUT 8
YUENGLING 5.5
TRULY WILD BERRY 6
HIGH NOON GRAPEFRUIT 6.5
AUSTIN EASTCIDERS SEASONAL 6
BUDWEISER 5.5
HEINEKEN 0.0 5.5

BEER

BRUNCH

SMALL PLATES

BULGOGI LETTUCE WRAPS

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

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

FRIED CALAMARI

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

TUNA POKE NACHOS*

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

SHOTGUN SHRIMP

sweet chili sauce, jicama slaw, micro cilantro

SALADS

MARKET

mixed greens, marinated tomatoes, carrots, cucumbers, cranberries, balsamic vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, black pepper, 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**

BLACKENED CHICKEN MANGO

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

FUJI APPLE SHRIMP

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

13	HUMMUS	12
	spicy feta, kalamata olive tapenade, cucumbers, baby carrots, warm pita, toasted cumin oil	
11	FOUR CHEESE MACARONI	10.5
	cavatappi pasta, crispy prosciutto, herbed bread crumbs	
13.5	CHICKEN WINGS	12.5
	spicy apricot chili glaze, carrots, celery, blue cheese dressing	
14	PETITE FILET SLIDERS*	15.5
	horseradish + blue cheese aioli, crispy onions, scallions	
12.5	HEIRLOOM TOMATO BRUSCHETTA	14
	garlic grand rustico, heirloom cherry tomatoes, marinated mozzarella, red onion, micro basil, balsamic glaze	
8.5	VEG + QUINOA BOWL	15
	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	
9	SALMON*	22
	mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	
9	CIRCA CUT STRIP*	23
	7oz steak, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette	
17	SESAME CRUSTED TUNA*	23.5
	Mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, grape tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing	
17.5		

SIDES

home fries 3 / bacon 4 / eggs 4 / fruit salad 4 / avocado 3

14.5	BULGOGI FRIED RICE*	15
	marinated short rib, scrambled egg, roasted peppers + onions, pickled carrots, scallions, poached egg	
12	BREAKFAST SANDWICH*	12
	toasted brioche, applewood bacon, 2 eggs any style, white cheddar, home fries	
15.5	EGG WHITE OMELET	12
	peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit	
14.5	HUEVOS RANCHEROS*	13
	sunny side up eggs, corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños	

ENTRÉES

AVOCADO TOAST*

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

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

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, cucumber, pickled beets, sliced avocado, sweet potato fries

FLATBREADS

15.5	CRUSHED TOMATO MARGHERITA	12
	hand crushed tomato sauce, basil, fresh mozzarella	
14.5	RUSTIC ITALIAN	13
	sopressata, local Italian sausage, roasted red peppers, mozzarella	
15	BARBECUE CHICKEN	13
	barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella	
14.5	WILD MUSHROOM	14
	cremini, shiitake, portabello, oyster, arugula, pesto, truffle oil, mozzarella	
14		