

**Cocktails**

**DC Old Fashioned** Maker's Mark Bourbon, Whiskey Barrel Aged Bitters, Citrus \$16

**Spiced Manhattan** Woodford Reserve Bourbon, House Spiced Carpano Antica, Bitters, Spiked Cherries \$18

**Garden G & T** Hendrick's Gin, Lemon Elixir, Fever Tree Indian Tonic, Lavender Bitters \$18

**Blackberry Mule** Vodka, Blackberry Essence, Domaine De Canton, Lime, Fever Tree Ginger Beer \$17

**Smoky Margarita** Reposado Tequila, Mezcal, Cointreau, Fresh Lime, Pure Cane \$19

**Vesper** The Botanist Gin, Absolut ELYX, Chamomile Tea Infused Lillet Blanc \$17

**Spiced Honey Mule (Alcohol Free)** Seedlip Spice 94, Lemon, Local Honey, Fever Tree Ginger Beer \$14

**L'Apéro D'Automne**

**Pumpkin Spiced Mezcal**

Reposado Tequila, Pumpkin Spice Infused Mezcal, Pure Cane Syrup, Fee Brother Whisky Barrel, Aged Bitters

\$18

**Le Cocktail Café et Cognac**

Cognac, Kahlua, Frangelico, Espresso, Sugar, Whipped Cream

\$19

**Le Rouge**

Tanqueray Gin, Yellow Chartreuse, Honey, Lime, Beets

\$19

**Smoked Cinnamon Apple**

Bourbon, Calvados, Honey Ginger, Goldshlager, Lemon, Cinnamon

\$19

**Maple Ave**

Blueberry Stoli, Calvados, Vanilla - Maple Syrup, Lemon, Sparkling Cider

\$18

**Beers**

**Kronenbourg 1664, France \$8**

**Sierra Nevada Pale Ale \$8**

**Miller Light \$7**

**Guinness, Ireland \$7**

**Heineken, Netherlands \$7**

**Sam Adams Boston Lager \$8**

**DC Brau Joint Resolution Hazy IPA \$8**

<b><u>Wines</u></b>	<b><u>glass</u></b>	<b><u>bottle</u></b>
<b><i>French Bubbly: Salasar Crémant de Limoux Carte Azur</i></b>	\$16	\$70
<b>Moët &amp; Chandon Nectar Rose Brut Mini (187 ml)</b>	\$28	
<b>Veuve Clicquot Yellow Label</b>		\$135
<b>G.H. Mumm Champagne</b>		\$99
<b>Moët &amp; Chandon Brut Imperial</b>		\$120
<b><i>French Rosé: Château Berne Provence Rosé</i></b>	\$16	\$68
<b><i>White wines:</i></b>		
<b>Chardonnay Folie A Deux, Sonoma</b>	\$16	\$68
<b>Pinot Grigio Caposaldo, Veneto</b>	\$14	\$52
<b>Domaine de Ménard La Marina, Côtes de Gascogne</b>	\$12	\$50
<b>Sauvignon Blanc Lauverjat “Moulin des Vrillères”, Sancerre</b>	\$19	\$85
<b><i>Red Wines:</i></b>		
<b>Cabernet Sauvignon Las Perdices, Argentina</b>	\$18	\$75
<b>Malbec Cèdre Héritage, Cahors</b>	\$16	\$68
<b>Pinot Noir Fairfax, Sonoma</b>	\$16	\$68
<b>Tempranillo, Viña Jaraba Cosecha, Spain</b>	\$12	\$50