

OPALINE

BAR

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'Hiver

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

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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

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