



CAPITOL HILL

## COCKTAILS



**A PUNCH LINE, CLARIFIED** 18  
Coconut Cartel Rum, Taylor Dry Sherry,  
Cinnamon Syrup, Lime, Almond Milk



**BLACK BERRY OLD FASHIONED** 20  
Angel's Envy Bourbon, Blackberry Cordial,  
Simple Syrup, Angostura Bitters



**FRENCH KISS** 18  
D'USSE, Amaro Montenegro,  
Strawberry Syrup, Lemon



**THE ONE IN THE TIKI MUG** 20  
Patrón Blanco, Pineapple,  
Chinola Passionfruit Liqueur, Lime,  
Habanero syrup



**YOU'RE A REAL PEACH** 18  
White Peach-Infused Código Blanco,  
Almond Orgeat, St-Germain, Lemon



**HE OF THE SILVER MASK** 18  
Illegal Mezcal, Cinnamon Syrup,  
Grapefruit, Lime, Aperol



**THE BEEKEEPER** 18  
Bulleit Bourbon, Honey,  
Ginger Miso Syrup, Lemon



**ROSÉ SANGRIA** 18  
Absolut Vodka, Lillet Rosé,  
Pink Peppercorn Syrup,  
Symphonie Rosé, Lemon



**FEEL NICE, SUGAR & SPICE** 18  
Cha-Cho Jalapeno, Strawberry Syrup,  
Lime, Egg White, Angostura Bitters



**FANCIER FRENCH 75** 30  
Beefeater Gin, Italicus, Lemon,  
Simple Syrup, Perrier-Jouët



**HUGO SPRITZ** 18  
St-Germain, Club Soda, Freixenet Cava

## MOCKTAILS



**MANGO ARNOLD PALMER** 9  
Mango Nectar, Black Tea, Lemon



**STRAWBERRY MOJITO** 9  
Strawberry, Mint, Lime, Soda

## BEER

MICHELOB ULTRA - 7    GOOSE ISLAND IPA - 7    BUD LIGHT - 7  
STELLA ARTOIS - 7    KONA BIG WAVE - 7    NÜTRL SELTZER - 7  
ESTRELLA JALISCO - 7

## RED BULL

RED BULL ENERGY DRINK - 6    RED BULL SUGARFREE - 6  
RED BULL YELLOW EDITION (TROPICAL) - 6  
RED BULL RED EDITION (WATERMELON) - 6

## WINES

### SPARKLING

**GERARD BERTRAND, CREMANT** 16 | BTL 72  
Limoux, France

**VEUVE CLICQUOT, CHAMPAGNE** 28 | BTL 126  
Champagne, France

**PERRIER-JOUËT, CHAMPAGNE** 35 | BTL 158  
Champagne, France

### CANNED

**BEZZE WHITE** 10  
Spain

**BEZZE ROSÉ** 10  
Spain

### WHITE

**KIM CRAWFORD, ROSÉ** 14 | BTL 63  
Marlborough, New Zealand

**SYMPHONIE, ROSÉ** 16 | BTL 72  
Côtes De Provence, France

**ROCK ANGEL, ROSÉ** 18 | BTL 85  
Côtes De Provence, France

**INDIAN WELLS, RIESLING** 16 | BTL 72  
Yakima Valley, Washington

**ESCUDO ROJO, CHARDONNAY** 16 | BTL 72  
Maipo, Chile

**KIM CRAWFORD, SAUV BLANC** 14 | BTL 63  
Marlborough, New Zealand

**CLOUDY BAY, SAUV BLANC** 18 | BTL 81  
Marlborough, New Zealand

### RED

**MEOMI, PINOT NOIR** 14 | BTL 63  
Sonoma Coast, California

**BENTON LANE, PINOT NOIR** 18 | BTL 81  
Willamette Valley, Oregon

**ESCUDO ROJO, CABERNET** 18 | BTL 90  
Maipo, Chile

**THE PRISONER, UNSHACKLED, RED BLEND** 17 | BTL 85  
Napa, California



CAPITOL HILL

## STARTERS & SHAREABLES

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>BBQ CHARRED CHICKEN SKEWERS</b>                               | 18 |
| Passionfruit BBQ Glaze, Crispy Onions                            |    |
| <b>GF</b>                                                        |    |
| <b>CHESAPEAKE CRAB DIP</b>                                       | 17 |
| Old Bay, Tabasco Sauce, Garlic Cream, Assorted Bread             |    |
| <b>SF, SH, D</b>                                                 |    |
| <b>SKYFIRE WINGS</b>                                             | 19 |
| Korean Yangnyeom Sauce, Blue Cheese or Ranch                     |    |
| <b>GF, D, SO, SE</b>                                             |    |
| <b>SWEET CHILI SHRIMP</b>                                        | 20 |
| Sweet and Spicy Chili Aioli, Pickled Onions, Cucumber, Scallions |    |
| <b>SF, SH, D, GF</b>                                             |    |
| <b>HUMMUS PLATTER</b>                                            | 18 |
| Roasted Red Pepper, Olive Tapenade, Toast Points                 |    |
| <b>V, D</b>                                                      |    |

|                                                                    |       |
|--------------------------------------------------------------------|-------|
| <b>TRUFFLE POTATOES FRIES</b>                                      | 15.50 |
| Parmesan Cheese, Truffle Aioli, Chives                             |       |
| <b>VG, D, GF</b>                                                   |       |
| <b>FRIED CALAMARI</b>                                              | 20    |
| Crispy Fried, Pickled Peppers, Spicy Chili Aioli                   |       |
| <b>SH, D, GF</b>                                                   |       |
| <b>TOSTONES</b>                                                    | 15    |
| Pickled Veggies, Cilantro Jalapeño Salsa, Chunky Guacamole         |       |
| Add On - Chicken \$6, Shrimp \$8                                   |       |
| <b>SHRIMP CEVICHE</b>                                              | 24    |
| Cooked Shrimp, Leche de Tigre, Red Onion, Canchita, Toston         |       |
| <b>SH, GF</b>                                                      |       |
| <b>GUACAMOLE &amp; CHIPS</b>                                       | 15    |
| Avocado, Tomato, Onion, Lime, Cilantro, Crispy Corn Tortilla Chips |       |
| <b>V, GF</b>                                                       |       |

## MAINS

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| <b>NASHVILLE HOT CHICKEN SANDWICH</b>                                                           | 22 |
| Crispy Spicy Chicken, Butter Pickles, Comeback Sauce, Brioche Bun with Fries                    |    |
| <b>D</b>                                                                                        |    |
| <b>CIEL TRUFFLE BURGER</b>                                                                      | 24 |
| 8 Oz Beef Patty, Caramelized Onions, Muenster Cheese, Tomato, Arugula, Truffle Aioli with Fries |    |
| <b>D</b>                                                                                        |    |
| <b>CHICKEN MILANESE</b>                                                                         | 28 |
| Breaded Chicken Cutlet, Basil Pesto Linguini, Arugula, Cherry Tomatoes, Parmesan                |    |
| <b>D, N</b>                                                                                     |    |
| <b>ATLANTIC SALMON</b>                                                                          | 34 |
| Orzo Pasta, Creamy Creole Sauce, Crispy Shallots, Sweet Corn, Chives                            |    |
| <b>SF, D</b>                                                                                    |    |
| <b>HANGER STEAK &amp; FRIES</b>                                                                 | 34 |
| Garlic Herb Butter, Chimichurri, Tuscan Seasoned Fries                                          |    |
| <b>D, GF</b>                                                                                    |    |

## SALADS

|                                                                                                                |       |
|----------------------------------------------------------------------------------------------------------------|-------|
| <b>CLASSIC CAESAR SALAD</b>                                                                                    | 17.50 |
| Croutons, Parmesan, Black Pepper                                                                               |       |
| Add On - Chicken \$6, Shrimp \$8, Salmon \$10, Steak \$12                                                      |       |
| <b>SH, D</b>                                                                                                   |       |
| <b>ASH'S SALAD</b>                                                                                             | 18    |
| Fresh Watermelon, Olives, Crispy Onions, Mint, Pickled Red Onion, Arugula, Habanero Honey, Lime Vinaigrette    |       |
| <b>GF</b>                                                                                                      |       |
| <b>COBB SALAD</b>                                                                                              | 20    |
| Grilled Chicken, Bacon, Blue Cheese, Boiled Eggs, Cherry Tomatoes, Crispy Onions with Creamy Cucumber Dressing |       |
| <b>D</b>                                                                                                       |       |

## GIRL DINNER

|                                                      |    |
|------------------------------------------------------|----|
| <b>SOLO DATE</b>                                     | 40 |
| Caesar Salad, Truffle Fries, Martini*                |    |
| <b>D</b>                                             |    |
| <b>BESTIE DATE</b>                                   | 60 |
| 2 Caesar Salads, Truffle Fries to share, 2 Martinis* |    |
| <b>D</b>                                             |    |

\*Choice of Dirty Martini (Gin or Vodka) or Espresso\*

## SIDES

|                       |   |                            |   |
|-----------------------|---|----------------------------|---|
| <b>SEASONED FRIES</b> | 8 | <b>SEASONAL VEGETABLES</b> | 8 |
| <b>V</b>              |   | <b>GF, V, VG</b>           |   |
| <b>HOUSE SALAD</b>    | 8 | <b>SMALL CAESAR SALAD</b>  | 8 |
| <b>VG, GF</b>         |   | <b>SH, D</b>               |   |

## DESSERTS

|                                                                       |    |                                              |    |
|-----------------------------------------------------------------------|----|----------------------------------------------|----|
| <b>TIRAMISU</b>                                                       | 12 | <b>CHOCOLATE DOME CAKE</b>                   | 12 |
| Ladyfingers soaked with Coffee Liquor, layered with Mascarpone Mousse |    | Flourless Chocolate Mousse, Raspberry Coulis |    |
| <b>D, SO</b>                                                          |    | <b>D</b>                                     |    |

**GF-GLUTEN FREE V-VEGAN VG-VEGETARIAN**  
**N-NUTS SF-SEAFOOD SH-SHELLFISH SO-SOY SE-SESAME D-DAIRY**

Please inform your server of any allergies or dietary restrictions.

Please note a 20% auto gratuity and 3% service charge will be added to all guests checks. This fee is not a tip and will be used to cover our increasing operational costs.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*