

RARE

TAVERN

WASHINGTON, DC

HAPPY HOUR

ROASTED OLIVES	\$6
BEEF & CHEESE DIP	\$9
MELTED RACLETTE OVER POTATOES	\$12
STEAK TARTARE*	\$10
CRISPY PORK BELLY & MUMBO	\$10
CHEESE CURDS	\$8
MUSSELS STEAM POT	\$10
3OZ DRY AGED SLIDERS*	\$4EA.
LOCAL OYSTERS*	\$2EA.
SPICED BAR NUTS	\$4
CHICHARRONES & SALSA VERDE	\$9
GARLIC FRIES	\$7
A.O. PIG IN A BLANKET	\$9
FILET MIGNONETTES*	\$14

CHEESE

HOOKS 3 YEAR CHEDDAR - WI Firm, mild cheddar (cow)	\$6
HOOKS 7 YEAR CHEDDAR - WI Firm, sharp cheddar (cow)	\$9
HOOKS 15 YEAR CHEDDAR - WI Firm, sharp cheddar (cow)	\$18
CARR VALLEY MOBAY - WI Semi-firm, ashed (goat/sheep)	\$7
SARTORI MONTAMORE - WI Firm, dry (cow)	\$6
BEEMSTER 2 YEAR AGED GOUDA - NJ Firm, crystalline (cow)	\$6
NETTLE MEADOW BRIAR SUMMIT - NY Double cream, semisoft (cow, goat, sheep)	\$9
BOX CARR COTTON SEED - NC Soft, creamy and buttery (cow, goat)	\$9
GOOT ESSA FELSA YEHR - PA Firm, cave-aged, dry (cow)	\$8
GOOT ESSA BUTTA SCHAF - PA Firm, nutty (sheep)	\$9

CHARCUTERIE

COUNTRY PATE DE CAMPAGNE	\$10
FOIE GRAS MOUSSE	\$25
ENGLISH BANGERS	\$9
LARDO	\$6
SAUCISSON SEC	\$6
SOPPRESSATA	\$7
BRESAOLA	\$8
PROSCIUTTO SAN DANIELE	\$7
SMOKED KIELBASA	\$9
HOT COPPA	\$8
STACHOWSKIS PASTRAMI	\$7

BOARDS

TODAY'S LITTLE BOARD (2 MEATS & 2 CHEESES)	\$32
TODAY'S BIG BOARD (4 MEATS & 4 CHEESES)	\$64
(SUPPLEMENT HOOKS 15 YEAR)	\$4
(SUPPLEMENT FOIE GRAS MOUSSE)	\$7

SOMETHING MORE

PRIME DRY-AGED BURGER* (1/2 POUND, GOOT ESSA CHEDDAR, LTOP, FRIES)	\$24
PRIME BOTTLENECK STEAK FRITES* (MAITRE D'HOTEL BUTTER, FLORENTINE TOMATO, GARLIC FRIES)	\$39
ENGLISH BANGERS & MASHED POTATOES (BUTTERY MASHED POTATOES, TOMATO CONFIT, MUSTARD)	\$29

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk to foodborne illness.

RARE

TAVERN

WASHINGTON, DC

HAPPY HOUR(4-7PM)

BEERS - \$6

GOOSE ISLAND IPA
MILLER LITE
STRONGBOW CIDER

COCKTAILS - \$8

NEW WISCONSIN OLD FASHIONED
bourbon, brandy, simple syrup,
bitters, luxardo-sprite espuma

A MULE'S RETURN
vodka, fresh lime juice, ginger beer

THE GINSIDER
gin, fresh lemon juice, basil syrup

SMOKE & FIRE
chacho jalapeno, fresh lime juice, orange
juice, simple syrup, cayenne cinnamon rim

WINES BY THE GLASS - \$7

HOUSE SPARKLING
HOUSE ROSE SPARKLING
HOUSE WHITE
HOUSE RED

WINES BY THE GLASS

SPARKLING

MONT MARCAL, CAVA \$12
TAITTINGER, BRUT CHAMPAGNE \$25
LE LUCA, ROSE \$15

ROSÉ

OUT EAST-COTES DE PROVENCE \$14
TUCK BECKSTOFFER "HOGWASH" \$13

WHITE

CAKEBREAD, SAUVIGNON BLANC \$19
AUNTSFIELD, SAUVIGNON BLANC \$16
CASTELLO BANFI, PINOT GRIGIO \$13
DR. LOOSEN GRAY SLATE, RIESLING \$12
MINER FAMILY, CHARDONNAY \$22
TYLER, CHARDONNAY \$15

RED

CARSON SCOTT, PINOT NOIR \$13
SIDURI WILLIAMETTE VALLEY, PINOT NOIR \$17
NOVELTY HILLS, MERLOT \$15
GUIGAL, COTES DU RHONE \$14
FELINO, MALBEC \$13
THE PRISONER, ZINFANDEL BLEND \$20
ROBERT MONDAVI, CABERNET \$17
CAYMUS, CABERNET \$33

COCKTAILS - \$16

SMOKE AND FIRE
chacho jalapeno, fresh lime & orange juice,
simple syrup, cayenne cinnamon rim

NEW YORK SOUR
rye whiskey, fresh lemon juice,
simple syrup, red wine

SAZERAC
rye whiskey, brandy, absinthe,
simple syrup, bitters

NEW WISCONSIN OLD FASHIONED
bourbon, brandy, simple syrup,
bitters, luxardo-sprite espuma

THE GINSIDER
gin, fresh lemon juice, basil syrup

A MULE'S RETURN
vodka, fresh lime juice, ginger beer

FRENCH 75
gin, fresh lemon juice, simple
syrup, sparkling wine

RARE MANHATTAN
bourbon, vermouth, bitters

BEERS

DENIZENS BERLINER WEISSE (DRAFT) \$9
DOGFISH HEAD 60 MINUTE (DRAFT) \$9
DUVEL BELGIUM PALE ALE (DRAFT) \$13
GOOSE ISLAND IPA (DRAFT) \$9
STELLA ARTOIS (DRAFT) \$9
BUDLIGHT \$7
BUDWEISER \$7
HEINEKEN \$8
LAGUNITAS LIL SUMPIN' PALE ALE \$9
MICHELOB ULTRA \$8

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