



DC/AM

The logo is a white circle containing the text 'DC/AM' in a black serif font, with a diagonal slash between the two parts. The circle is centered on a background that is split horizontally into a light gray top half and a yellow bottom half. Surrounding the circle are several detailed black and white line drawings: a tall, spiky plant at the top left; a cluster of small flowers at the top right; a molecular structure on the left; a flowering branch on the right; and a leafy branch with a geometric crystal-like shape at the bottom.

DC AM

DRIP COFFEE

Proprietors Blend 4

Featured Single Origin 6

ESPRESSO 4.5

AMERICANO 4.5

CORTADO 5.5

CAPPUCCINO 5.5 | 7.5

LATTE 6.5 | 8.5

COLD BREW 5.5 | 7.5

RISHI SELECT TEAS 5 | 7

ALTERNATIVE MILKS 1.5

SYRUPS 1

MAKE IT BOOZY

add Five Farms Irish Cream 8

ESPRESSO GINGER

espresso, ginger, soda 7.5

ESPRESSO TONIC

black cherry, pink peppercorn,
tonic 7.5

SHAKEN ESPRESSO

espresso, cane sugar, sea salt 6

PIT STOP

upside down espresso, caramel, milk 6

CHAI

spicy or honey 6.5

MATCHA LATTE

matcha tea, steamed milk 6.5

KOMBUCHA

rotating selection 7

FRESH SQUEEZED JUICE

orange or grapefruit 6

ICED TEA

rotating selection 4.5

BOTTLED WATER 4



HOUSEMADE GRANOLA greek yogurt, seasonal fruit, preserves, honey ▲ 12

BUCKWHEAT PANCAKES seasonal preserves, dark maple,
salted butter ■ ▲ 14

BREAKFAST BURRITO scrambled eggs, potatoes, cheese, salsa verde
protein options: bacon, chorizo, tofu, or mushrooms ▲ 14

THE RAMBLER* two eggs, home fries, toast, protein of choice
protein options: bacon, chorizo, breakfast sausage, tofu 17

DENVER OMELETTE* three eggs, ham, onion, peppers, aged cheddar ▲ 17

AVOCADO TARTINE wilted spinach, garlic confit, walnut vinaigrette ● 16
*add egg** +4

DC/AM BACON, EGG & CHEESE local bacon, scrambled eggs,
aged cheddar, house sauce, potato bun 16

STEAK & EGGS* 5oz Imperial wagyu flank steak, two eggs, home fries,
sauce hollandaise ■ 27

CROQUE MADAME* shaved ham, gruyère mornay, rebel sourdough,
sunny egg 19

D&C BURGER* imperial wagyu beef, ground daily, aged cheddar, house sauce,
potato bun 17 *add fried egg** +4

CHICORIES golden beets, chicories, orange, walnut vinaigrette ▲ 18

CAESAR baby gems, sourdough croutons, bagna cauda vinaigrette, pecorino 18
add grilled chicken +7 *grilled steak* +14 *seared tuna** +16

CHICKEN SALAD SANDWICH roasted chicken, aged cheddar, potato bun 17

egg* 4	bacon 6	breakfast sausage 6	french fries 6
greens 6	avocado 4	breakfast potatoes 5	

■ gluten free ▲ vegetarian/ vegetarian optional ● vegan

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BLOODY MARY

Choice of Vodka, Aquavit, or Fino Sherry,
Tomato Juice, House Spice Blend



ESPRESSO MARTINI

Family Jones Vodka, Espresso,
Mr Black Cold Brew Liqueur



SGROPPINO

Aperol, Seasonal Sorbet, Sparkling Wine



DC/AM TODDY

Elijah Craig Bourbon, Cinnamon, Honey, Lemon
**Served Hot*



SPRITZ

Haykin's Cider, Lillet Rose, Allspice,
Sparkling Wine



GARIBALDI

Fluffy Orange Juice, Campari



MARGARITA

Arette Tequila, Lime, Orange Liqueur

Classic or Spicy



PALOMA

Mezcal Verde Amaras, Grapefruit, Seltzer, Salt



OLD FASHIONED

Elijah Craig Bourbon, Demerara, Bitters



NEGRONI

Ford's London Dry Gin, Vermouth, Campari



EASTSIDE

Family Jones Vodka, Lime, Cucumber, Mint



GOLD RUSH

Elijah Craig Bourbon, Lemon, Honey



BEER

TIVOLI OUTLAW LAGER 7

WESTBOUND & DOWN ITALIAN PILSNER 9

TRVE SIREN SAISON 10

4NOSES X DEATH & CO
ROTATING COLLAB SOUR 13

WESTBOUND & DOWN IPA 9

LEFT HAND MILK STOUT 9

CIDER & SAKE

STEM CIDERS OFF-DRY 8

HAYKIN FAMILY ROTATING CIDER 12 | 48

FUKUCHO 'MOON ON THE WATER"
JUNMAI GINJO SAKE CHUGOKU 15 | 60

TOZAI SNOW MAIDEN
JUNMAI NIGORI 8 | 34

SPARKLING

BRUT NATURE Mercat *Catalonia, Spain* 13 | 52

GAMAY Domaine Sérol ‘Turbulent’ *Loire Valley, France* 16 | 64

BRUT CHAMPAGNE G.H. Mumm Reims *Champagne, France* 23 | 92

WHITE

ALBARINO Pentecostes *Rias Baixas, Spain* 17 | 68

SAUVIGNON BLANC Domain du Salvard *Loire Valley, France* 14 | 56

CHARDONNAY Vignes des Grandes Vignes *Macon-Villages, France* 14 | 56

ROSÉ

GAGLIOPPO Scala Ciro Rosato *Calabria, Italy* 15 | 60

RED

MONTEPULCIANO Lunaria ‘Costo di Moro’
Montepulciano d’Abruzzo, Italy 14 | 56

PINOT NOIR La Follette *Sonoma County, California* 15 | 60

CABERNET SAUVIGNON Swick
Columbia Valley, Washington 18 | 72



