



## COCKTAILS

Cocktails French 67

Bombay Sapphire Gin, Chandon Brut Sparkling, fresh lemon juice, cucumber 14.00

Classic Vodka Martini

ABSOLUT Vodka, Cinzano Vermouth, jumbo olives 10.00

Blue Dream Martini

Hypnotic, Stoli Razberi, Pineapple Juice 10.00

Citrus Spritzer

ABSOLUT Citron Vodka, Sauvignon blanc, guava puree, lemon juice, Sprite 12.00

Blueberry Mojito

BACARDI Superior Rum, blueberries, mint, fresh lime, sugar 11.00

Classic Mojito

BACARDI Superior Rum, mint, fresh lime, sugar 10.00

Cucumber & Cilantro Margarita

Patron Silver Tequila, cucumber, cilantro, agave nectar and fresh lime juice 12.00

Classic Moscow Mule

ABSOLUT Vodka, Lime Juice, Ginger Beer 12.00

Hotel National BACARDI

Superior Rum, apricot brandy, pineapple and lime Juice 10.00

Peach Bellini

Prosecco, fresh peach puree, peach schnapps 11.00



### BOTTLE BEERS-DOMESTIC

Budweiser  
5% ABV. Missouri 5.00

Bud Light  
4% ABV. Missouri 5.00

Blue Moon  
5.40% ABV. Denver, Colorado 6.00

Samuel Adams Boston Lager  
4.90% ABV. Boston, Massachusetts 6.00

Angry Orchard Hard Cider  
5% ABV. Cincinnati, Ohio 6.00

Devils Backbone Vienna Lager  
5.20% ABV. Lexington, Virginia 7.00

Port City "Monumental" IPA  
6.30% ABV. Alexandria, Virginia 7.00

St. Pauli Girl NA  
Non-alcoholic 6.50

### DRAFT BEERS

Loose Cannon "Hop3" IPA  
from Baltimore, Maryland 9.00

Port City "Optimal Wit"  
from Alexandria, Virginia 8.00

DC Brau  
from Washington D.C 8.00

### BOTTLE BEERS-IMPORT

Corona Extra  
4.60% ABV. Mexico 6.50

Corona Light  
4.50% ABV. Mexico 6.50

Heineken  
5% ABV. Netherlands 6.50

Heineken Light  
3.30% ABV. Netherlands 6.50

Kirin Ichiban  
5% ABV. Japan 6.50

Stella Artois  
5.00% ABV. Leuven, Belgium 7.00

Guinness  
4.20% ABV. Dublin, Ireland 7.00

Local Seasonal Selection  
our seasonal pick 8.00

Samuel Adams "Boston Lager"  
from Massachusetts, Boston 7.00

Bud Light 5.00



## TIDBITS

Steamed Edamame  
tossed with sea salt 4.00

Pan Roasted Blue Crab Cakes  
Frisée salad, chipotle rémoulade, poppy seed toast 13.00

Dim Sum  
Chicken and lemon grass pot stickers, barbecued duck and vegetables 9.00

Jumbo Tiger Shrimp Cocktail Shooters Three shooters 11.00

Tuna Tataki "Fire and Ice"  
Spiced with nori and chili flakes, chilled mango relish, avocado and wasabi aioli 12.00

Soy Glazed Sea Scallops  
Sweet corn and granny smith apple relish, radish salsa, chimichurri sauce 11.00

Artisan Cheese and Charcuterie Board  
Warm fig cake, onion jam and assorted crackers 14.00

Mediterranean Mezza  
Hummus, Kalamata olives, feta, pita bread 9.00

Lava Grilled Tiger Shrimp  
Orange, fennel, fresh mint, red pepper, citrus butter 12.00



## **BAR FAVORITES**

Fire Roasted Chicken Panini  
Grilled range chicken, provolone, avocado and grilled onion on ciabatta 12.00

Crispy Fried Calamari  
Frisee salad, caper berries, garlic aioli 11.00

Hawaiian Fish Tacos  
Cilantro, lime, jicama slaw, avocado , wasabi aioli 11.00

Bison Burger  
Amber 16 cheddar, smoked bacon 15.00

Wagyu Beef Burger  
Flame grilled, your choice of cheese, lettuce, tomato, onion, on brioche bun. 15.00

Flatbread  
Slow barbecued chicken 10.00  
Margarita 11.00  
Shrimp 11.00

Wings  
Korean Char Siu style with jicama relish or traditional Buffalo hot wings 11.00

Wagyu Beef Sliders  
Flame grilled, matchstick fries 12.00