

FOOD

SERVED 4:30PM. TO 10:30PM

†LIMITED ITEMS AVAILABLE AFTER 10:30PM

NIBBLES

Deviled Eggs † \$6

White truffle oil, dijon, chives

Roasted Nuts † \$6

Sea salt, maple, rosemary, egg white

SMALL PLATES

Roasted Golden Beet Salad \$13

Shaved fennel, crumbled goat cheese, mesclun greens, citrus vinaigrette

Goat Cheese Stuffed Piquillo Peppers \$14

*Thyme, Himalayan pink salt.
Served with a side of baguette.*

Tuna Tartare \$20

*Cucumber, ginger, red onion, piquillo pepper, habanero, cilantro, sesame oil, toasted and black sesame seeds.
Served with Gluten-free charcoal crackers.*

Classic Grilled Cheese † \$14

Tillamook cheddar, gruyère, fig jam, ciabatta

Spiced Pork Belly with Roasted Potatoes \$22

Baking spice rub, served with fingerling potatoes and blackberry chutney.

SWEETS

Courtesy of Pâtisserie Poupon

Opera Cake † \$11

Layers of almond Joconde sponge cake filled with chocolate ganache and coffee buttercream.

Mini Tasting Trio † \$12

A rotating flight of three delectable bites.

Please ask for details

CHEESE & CHARCUTERIE

Baguette, honeycomb, fig jam, chutney

Cheese Board \$22 (four) | **\$6** each

Humbolt Fog | Goat | California

Brie | Cow | France

Boschetto al Tartufo | Sheep | Italy

Gorgonzola | Cow | Italy

Meat Board \$26 (four) | **\$8** each

Prosciutto di Parma | San Michele | Italy

Duck Prosciutto | Bella Farms | New York

Beef Bresaola | Spotted Trotter | Georgia

Capocola | Salumeria Biellese | New York

PETROSSIAN CAVIAR †

Crème fraîche and blini, 20g each

Royal Ossetra **\$80**

Italy, Israel, Bulgaria, China

Royal Sevruga **\$90**

Bulgaria

Tsar Imperial Daurenki **\$110**

China

Flight of Three **\$220**



COFFEE

Espresso **\$5**

Doppio Espresso **\$8**

Americano **\$6**

Latte **\$7**

Cappucino **\$7**

Macchiato **\$7**

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

DENSON'S COCKTAILS

FIGARO \$16

Gin, Cardamaro, fig syrup, spicy ginger syrup, lemon, plum bitters
This winter tippie serenades the sense as ripe fig coalesces with herbaceous London dry gin and a hint of ginger to christen the fall season.
Served up with a skewered fig.

MONTRESOR'S REVENGE \$17

Cotton & Reed Gold Rum, Amontillado Sherry, caramel & apple syrup, walnut bitters
A tippie sought after as if it were better than gold. Two cask aged spirits meld together to bring forth a sipper to assuage the palate. Dry Amontillado and rich caramel apple lead the way down the dark cavern of flavor to seal the deal.
Served up with a dehydrated apple.

NEW MONEY \$16

Mezcal, torched thyme & white pepper syrup, grapefruit, Amaro Montenegro, hopped grapefruit bitters
The new school has come to flaunt their wealth of flavors. Smokey mezcal and a blend of botanicals, will have you sitting on the lap of luxuriant delight with every sip.
Served on the rocks with a torched thyme sprig.

EL ERMITAÑO \$16

Cimarron Blanco Tequila, Lustau Rojo, Frangelico, old fashioned bitters
Sip and contemplate the flavors of winter in Mexico. Vegetal agave and hazelnut culminate in a spirit forward sipper that have you wonder, 'what comes next?'
Served on a large rock with a lemon twist.

MALTESE SWIFT \$16

Rye Whiskey, Dry Curaçao, blood orange, honey, lemon, egg white
This prized dram will have you soaring above the clouds with it's twists and turns around spicy Rye & luxuriant blood orange. Deceptively potent and mysterious!
Served on the rocks with a dehydrated orange & nutmeg.

BRANCA AVE. \$17

Bourbon, Fernet Branca, Cocchi di Torino Vermouth
Take a stroll down the avenue in style with this spirit forward mixture. Herbaceous Fernet Branca is the feature act in this earthier twist on the beloved boulevardier.
Served over a large cube with a grapefruit twist.

BANKAI \$19

'Colorful' Shochu, jasmine rice, furikake, cinnamon & vanilla syrup
Silky in texture and complex in flavor, this smooth sipper will have you leveling up your libation experience as this wintery umami sapor takes full form on the palate.
Served over a large cube with a nori sheet.

JAGUAR KNIGHT \$16

Ancho Chili infused Wheatley Vodka, grenadine, citrus, Angostura bitters
Dark and complex, this cocktail bring forth flavors of mole and citrus to give way to a sessionable and refreshing tippie reminiscent of the warrior spirit of the Aztecs.
Served in a collins with chili threads.

THE SCOTS BRIGADE \$17

Monkey Shoulder Scotch, Boomsma Cloosterbitter, orgeat, lime
The Scots and Dutch join forces once again as these two spirits bring forth a concoction worthy of the 17th century alliance. Rugged scotch, herbeaceous cloosterbitter, and nutty orgeat form a pact of flavor to hold fast against the winter invasion.
Served on the rocks in a snifter with a lime wheel.

BEER & WINE

BEER

Eggenberg Hopfenkonig | Pilsner Lager \$11
Vorchdorf, Austria
Aslin "Clear Nights" | West Coast IPA \$13
Alexandria, VA
Solace "Air Gourd'N" | Pumpkin Porter \$13
Sterling, VA
Port City | Porter \$12
Alexandria, VA
Clausthaler | Non-Alcoholic Lager \$11
Frankfurt, Germany
Eggenberg Samichlaus (2022) | Doppelbock \$18
Vorchdorf, Austria

REDS

20 Nielson | Pinot Noir \$13
Santa Barbara, CA
21 Trivento | Reserve Malbec \$10
Mendoza, Argentina
20 Delas | Côtes du Rhône \$12
Tain-l'Hermitage, France
20 Campo Viejo Rioja | Tempranillo \$11
Rioja, Spain

WHITES & ROSÉ

21 Lauerjat "Moulin des Vrillères" | Sancerre \$16
Sancerre, France
21 Jean Marc Brocard "Margote" | Chardonnay \$12
Burgundy, France
21 Bertani "Velante" | Pinot Grigio \$12
Friuli Venezia Giulia, Italy
21 Bieler Père & Fils | Rosé \$11
Coteaux d'Aix-en-Provence, France

SPARKLING

NV Poema | Cava Brut \$11
Catalonia, Spain
NV Poema | Sparkling Rosé \$12
Catalonia, Spain

Aperol Spritz \$13

Aperol, Sparkling white wine, soda
Served in a wine glass with an orange twist.

AFTER DINNER

Housemade Limoncello \$10
Tio Pepe Fino Palomino Extra Dry Sherry \$12
Lustau "Los Arcos" Amontillado \$10
Broadbent "Rainwater" Madeira \$10
Lustau East India Solera Blended Sherry \$13
Ferreira Dona Antonia Reserva Branco Tawny Port \$10
Smith Woodhouse 20yr Tawny Port \$24
Taylor Fladgate 20yr Tawny Port \$22
Taylor Fladgate 30yr Tawny Port \$28
Lustau "San Emilio" Pedro Ximenez Sherry \$14