

FOUNDING SPIRITS

OUR FARMER-OWNED DISTILLERY

FOUNDING SPIRITS BARREL-AGED COCKTAILS

Two of our favorite classic cocktails aged in-house in oak barrels | 12.50



OLD FASHIONED • CHELSEA'S MANHATTAN

OUR VODKA

- Founding Spirits Mule** 11.50
Founding Spirits Vodka, lime, ginger, mint
- Cucumber Delight** 12.50
Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe
- Clementine Cooler** 12.50
Founding Spirits Vodka infused with clementines, maraschino liqueur, lime, mint, Beyla honey, Founding Spirits clementine bitters
- Fraise Fling** 12.50
Founding Spirits Vodka, lemon, lychees, strawberry, agave, sparkling wine
- Farmer's Daughter** 12.50
Founding Spirits Vodka, domain de canton, st. germain, lime, passion fruit, raspberry, bitters
- Chi Chi Colada** 12.50
Founding Spirits Vodka, pineapple, coconut cream

FOUNDING SPIRITS MARTINI

Enjoy the perfect martini with our Founding Spirits Vodka or Founding Spirits Dry Gin.
choose: classic or dirty

MINI 6.50 **UP** 11.50 **UP WITH A SIDECAR** 13.50

OUR DRY GIN

GIN & TONICS

- Proper** 11.50
Founding Spirits Dry Gin or Founding Spirits Dry Gin infused with strawberry, tonic
- Frozen** 11.50
Founding Spirits Dry Gin, house tonic, lime
- G&T Fizz*** 11.50
Founding Spirits Dry Gin, house tonic, lime, lemon grass, egg white
- The Constitution** 11.50
Founding Spirits Dry Gin infused with blueberry, ginger & chamomile, lemon
- Southside** 11.50
Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters
- Easy Peasy** 12.50
Founding Spirits Dry Gin, aperol, lemon, cucumber
- Rosella Spritz** 12.50
Founding Spirits Dry Gin, lime, rosella tea
- The Baroness** 13.50
Founding Spirits Dry Gin, campari, lime, mint

OUR BOURBON

- Bourbon Sour*** 11.50
Founding Spirits Bourbon, lemon, egg white
- Coconut Old Fashioned** 12.50
Founding Spirits Bourbon infused with coconut, cinnamon, bitters
- Maple Bourbon Smash** 12.50
Founding Spirits Bourbon infused with birch, lemon, orange, maple, bitters
- Sunstone Collins** 12.50
Founding Spirits Bourbon infused with sunstone black tea, lemon
- The Preakness** 12.50
Founding Spirits Bourbon, Founding Spirits Vodka, grand marnier, lemon, orange, pineapple, bitters
- Bourbon Colada** 12.50
Founding Spirits Bourbon infused with coconut, pineapple, coconut cream
- Farmer John** 13.50
Founding Spirits Bourbon, curaçao, lemon
- Bourbon Mule** 13.50
Founding Spirits Bourbon, lime, ginger
- Mint Julep** 13.50
Founding Spirits Bourbon, mint, bitters
- New York Sour** 13.50
Founding Spirits Bourbon, lemon, red wine float

OUR RYE

- You Caught My Rye** 12.50
Founding Spirits Rye, campari, lime, almond, bitters
- Blackberry Sour*** 13.50
Founding Spirits Rye, grand marnier, lemon, blackberry, bitters, egg white
- Ward Eight** 13.50
Founding Spirits Rye, sweet vermouth, lemon, orange, grenadine, bitters
- Sazerac** 14.50
Founding Spirits Rye, cognac, absinthe, peychaud



DISTILLED & BOTTLED AT FARMERS & DISTILLERS
IN WASHINGTON, D.C.

TEQUILA

- Rosella Margarita** 12.50
blanco tequila, domain de canton, lime, rosella tea
- THE MARGARITA 2019* ★ MIKE V'S FAVE** 13.50
A perfect balance of sweet & sour. Handcrafted to be so light & refreshing you'll want more than one. 100% agave tequila, cointreau, citrus, egg white
choose: salt or no salt; pebble ice or cubes
- Strawberry Ginger Margarita** 13.50
blanco tequila, patrón citrónge, lime, strawberry, ginger, mint
- Paloma** 13.50
blanco tequila, grapefruit, lime, agave, mezcal
- Spicy Paloma** 13.50
blanco tequila, yellow chartreuse, grapefruit, lime, chipotle
- The Clementine** 13.50
reposado tequila infused with clementine & chili, bénédictine, lime, pineapple, agave

RUM

- Buck's Best Mai Tai*** 12.50
blend of dark rums, curaçao, lime, almond, bitters, passion fruit foam
- El Presidente** 12.50
white rum, lime, pineapple, grenadine
- Dark 'n Stormy** 12.50
dark rum, lime, ginger
- Painkiller** 12.50
dark rum, overproof rum, pineapple, coconut, orange, nutmeg
- Rum Punch** 13.50
dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters

MOJITOS

- Classic** 12.50
white rum, lime, mint, bitters
- Old Cuban** 12.50
white rum, lime, mint, bitters, sparkling wine
- Mojito Daiquiri** 12.50
white rum, lime, mint

CRAFT COCKTAILS TO GO
16oz, \$20

WINE & BEER

BUBBLY

- Cygnus Brut** 12.50 | 37.50
Cava, Spain
honeysuckle, citrus, bright finish
- 1+1=3 Cava Rosé** 13.50 | 40.50
Cava, Spain
pear & peach, juicy, refreshing finish

ROSÉ

- Our Virginia Vines** 16.50 | 47.50
Madison, VA | 2020
Vintners are Farmers®
Our distinctly Virginian wine is handcrafted with our vintner partner at Early Mountain Vineyards.
strawberry, rose hips, light & drinkable, delicate finish

AMERICAN & CRAFT BEER

DRAFT

- Pabst Blue Ribbon** | lager | 4.7% 5.50
- Hardywood Richmond Lager** | lager | VA | 5% 7.50
- Great Lakes Eliot Ness** | lager | OH | 6.1% 7.50
- Allagash White** | wheat ale | ME | 5.2% 7.50
- Victory Golden Monkey** | belgian | PA | 9.5% 7.50
- Great Lakes Hazecraft** | hazy IPA | OH | 6.7% 7.50
- Goose Island IPA** | IPA | IL | 7% 7.50
- Parkway 'Get Bent' Mountain IPA** | IPA | VA | 7.2% 7.50
- Atlas Ponzì** | IPA | DC | 7.3% 7.50
- Bell's Two Hearted** | IPA | MI | 7% 7.50
- Local & Seasonal Draft** 8.50
- CIDER**
- Bold Rock 'India Pressed Apple' Cider** | VA | 4.7% 7.50

WHITE

- Anton Bauer Grüner Veltliner** 11.50 | 34.50
Wagram, Austria | 2020
hint of pear & peach, juicy & refreshing
- Barboursville Vineyards Pinot Grigio** 11.50 | 34.50
VA | 2020
stonefruit, honeysuckle, pear, lively
- Esk Valley Sauvignon Blanc** 12.50 | 37.50
Marlborough, New Zealand | 2020
juicy grapefruit, meyer lemon, bright finish
- Duckhorn Sauvignon Blanc** 15.50 | 46.50
Napa Valley, CA | 2020
stonefruit, bright lemon, bold finish
- Brotherhood Riesling** 11.50 | 34.50
Finger Lakes, NY | 2019
semi-sweet, floral & crisp
- George Mason Chardonnay** 14.50 | 43.50
CA | 2019
apricot & lemon, creamy, bold & smooth
- Stag's Leap "Hands of Time" Chardonnay** 16.50 | 49.50
Napa Valley, CA | 2019
floral, poached pear, bold, well-rounded finish
- Roserock Estate Chardonnay** 18.50 | 55.50
Eola-Amity Hills, OR | 2019
floral, bright lemon, rich finish

RED

- Sokol Blosser "Evolution" Pinot Noir** 13.50 | 40.50
Willamette Valley, OR | 2019
bright red fruit, baking spice, balanced finish
- Duckhorn Migration Pinot Noir** 16.50 | 49.50
Sonoma Coast, CA | 2018
bright plum, pepper, cocoa, silky finish
- Terra d'Oro Barbera** 13.50 | 40.50
Amador County, CA | 2019
pomegranate, clove, lush & rich
- Orube Crianza Tempranillo** 13.50 | 40.50
Rioja, Spain | 2017
vanilla, smoky caramel, roasted coffee, refined fruity finish
- Kaiken Reserva Malbec** 14.50 | 43.50
Mendoza, Argentina | 2018
ripe cherry, baking spice, refined finish
- Tenshen Red Blend** 15.50 | 46.50
Santa Barbara, CA | 2019
dark chocolate, baking spice, vibrant fruit, silky finish
- Raymond Vineyards Sommelier Select Cabernet Sauvignon** 13.50 | 40.50
Napa Valley, CA | 2019
cherry, plum, smooth finish
- Duckhorn Decoy Cabernet Sauvignon** 15.50 | 46.50
Sonoma, CA | 2019
raspberry, currant, rhubarb, mocha, light & dry

NON-ALCOHOLIC BEVERAGES 5.99

- Zero-Proof Sparking Seltzers**
choose: green tea & honey, grapefruit, citrus, or citrus & mint
- Scratch Soda**
choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal
- Today's Rickey**
lime juice, seltzer, today's syrup

5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."