

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."

COCKTAILS

SPIRITS FROM OUR DISTILLERY

FOUNDING SPIRITS

Founding Spirits is our Washington, D.C. distillery located at our restaurant, Farmers & Distillers, where we distill award-winning, small-batch spirits using premium ingredients from farmers we know and trust.

Founding Spirits Mule <i>Founding Spirits Vodka</i> lime, ginger beer, mint	12	Founding Spirits Classic Martini <i>Founding Spirits Vodka or Founding Spirits Dry Gin</i>	14
Cucumber Delight <i>Founding Spirits Vodka</i> domaine de canton, lemon, cucumber, cantaloupe	12	The Constitution <i>Founding Spirits Dry Gin</i> infused with chamomile, ginger & blueberry, lemon, jerk soda	11
Clementine Cooler <i>Founding Spirits Vodka</i> Founding Spirits Vodka infused with clementines, maraschino liqueur, lime, mint, honey, FS clementine bitters	12	Southside <i>Founding Spirits Dry Gin</i> lemon, mint, orange bitters	11
What About Bob? <i>Founding Spirits Vodka</i> lime, orgeat, ginger, cinnamon	12	Amaro Daiquiri <i>Founding Spirits Arroyo's "Never Bitter" Amaro</i> rye whisky, lime, orgeat	13
Cape Codder Spritz <i>Founding Spirits Vodka</i> Our Virginia Vines Rosé, cold-pressed cranberry juice, lime, orange essence, jerk soda	14	Boulevardier <i>Founding Spirits Arroyo's "Never Bitter" Amaro</i> whiskey, campari	13
		Negroni Spritz <i>Founding Spirits Arroyo's "Never Bitter" Amaro</i> aperol, lemon, sparkling cava, jerk soda	14

RUM

Classic Daiquiri white rum, lime, demerara	11
El Presidente white rum, lime, pineapple, grenadine	11
Dark N' Stormy gosling's black seal, lime, ginger beer	11
Painkiller dark rum, pineapple, house-made coconut milk, orange, overproof rum, grated nutmeg	12
Trader Vic Mai Tai dark rum, plantation OFTD, patrón citrónge, lime, orgeat, bitters	13
Queen's Park Swizzle dark rum, plantation OFTD, falernum, lime, mint bitters	13

WHISKEY

Farmer Jon bourbon, curaçao, lemon	12
The Bone bourbon, lime, tabasco, bacon lolli garnish	12
New York Sour bourbon, lemon, red wine	12
Classic Whiskey Sour* Irish whiskey, lemon, egg white	12
Blackberry Sour* rye whiskey, grand marnier, lemon, blackberries, bitters, egg white	12
Saratoga rye whiskey, Founding Spirits Arroyo's "Never Bitter" Amaro, cognac, bitters	13
Chelsea's Manhattan bourbon, chai-infused sweet vermouth, bitters	13
Farmers Smash rye whiskey, citrus, mint, ginger, bitters	13
Farmers Sazerac rye whiskey, cognac, absinthe, demerara, bitters	14

GIN

Floradora Founding Spirits Dry Gin, raspberries, ginger, lime, jerk soda, rose water	12
Nice Coat! blue coat American dry gin, maraschino liqueur, lime, ginger, basil, bitters	12
Farmers Fizz Founding Spirits Dry Gin, st-germain elderflower, orange bitters, sparkling cava	12
The Martinez Founding Spirits Dry Gin, maraschino liqueur, dolin rouge, absinthe bitters	13
Whitestar* Founding Spirits Dry Gin, white rum, lime, mint, cold-pressed cucumber, egg white	13

TEQUILA

La Paloma blanco tequila, lime, grapefruit, agave, mezcal	12
La Paloma Spicy <i>(made with house-made chipotle syrup)</i>	12
The Clementine clementine & chili infused reposado tequila, bénédictine, lime, pineapple, agave	12
Strawberry Ginger Margarita tequila, patrón citrónge, lime, strawberry, ginger juice, mint	12

PISCO

Pisco Punch Founding Farmers Pisco, lime, pineapple, bitters, grated nutmeg	13
Ernesto the Farmer Founding Farmers Pisco, lime, star anise, Peruvian bitters, ginger	13
Strawberry Pisco Sour* Founding Farmers Pisco infused with strawberry & thyme, lime, egg white	13

NON-ALCOHOLIC

New York Egg Cream choose: chocolate or vanilla made with whole milk & jerk soda	5.5	Scratch Soda choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	5.5
Today's Rickey lime juice, jerk soda, today's syrup	5.5	FF Lemonade <i>unlimited refills</i>	4.5
Manhattan Soda coffee, espresso, agave, jerk soda, whipped cream	5.5	FF Arnold Palmer <i>unlimited refills</i>	4.5

WINE

BUBBLY

Cygnus Brut Cava, Spain	12	36
1+1=3 Cava Rosé Cava, Spain	13	39

WHITE

Anton Bauer Grüner Veltliner Wagram, Austria, 2019 <i>lemon peel, grapefruit, minerality</i>	12	36
Barboursville Vineyards Pinot Grigio VA 2018 <i>apple, pear, balanced finish</i>	11	33
Esk Valley Sauvignon Blanc Marlborough, New Zealand 2018 <i>tropical, citrus, ripe</i>	12	36
Duckhorn Sauvignon Blanc Napa Valley, CA 2018 <i>grapefruit, melon, tropical fruit</i>	15	45
Brotherhood Riesling Washingtonville, NY 2017 <i>semi-sweet, floral, crisp</i>	11	33
George Mason Chardonnay CA 2016 <i>creamy, bold, smooth</i>	14	42
Stag's Leap "Hands Of Time" Chardonnay Napa Valley, CA 2018 <i>floral, poached pear, bold</i>	16	48
Roserock Estate Chardonnay Eola-Amity Hills, Oregon 2017 <i>floral, bright lemon, rich finish</i>	18	54

ROSÉ

Our Virginia Vines Madison, VA 2019 <i>Vintners are Farmers*</i> Our distinctly Virginian wine is handcrafted with our vintner partner at Early Mountain Vineyards. <i>strawberry, rose hips, light & drinkable, delicate finish</i>	16	46
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RED

Sokol Blosser "Evolution" Pinot Noir Willamette Valley, OR 2018 <i>bright red fruit, baking spice, balanced finish</i>	13	39
Duckhorn Migration Pinot Noir Sonoma Coast, CA 2017 <i>robust blackberry, ripe cherry, silky</i>	17	51
Terra d'Oro Barbera Amador County, CA 2016 <i>rich cherry, baking spice, deep finish</i>	13	39
Sinfonia Tempranillo Blend Tierra de Castilla, Spain 2017 <i>dried cherry, smoke, mocha</i>	13	39
Kaiken Reserva Malbec Mendoza, Argentina 2018 <i>cherry, baking spice, delicate</i>	14	42
Tenshen Red Blend Santa Barbara, CA 2019 <i>blackberry, pepper, juicy</i>	15	45
Raymond Vineyards Sommelier Select Cabernet Sauvignon North Coast, CA 2017 <i>black currant, plum, smooth</i>	13	39
Duckhorn Decoy Cabernet Sauvignon Sonoma, CA 2017 <i>raspberry, currant, rhubarb, mocha</i>	15	45

Wine vintages are subject to change.

Take your favorite cocktails to go! Ask your server for details.

16 oz. \$20