

# FOUNDING SPIRITS

## OUR FARMER-OWNED DISTILLERY

### FOUNDING SPIRITS BARREL-AGED COCKTAILS

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



#### OLD FASHIONED • SAZERAC 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 11.50  
Founding Spirits Vodka or mini 6.50  
Founding Spirits Dry Gin with a sidecar 13.50  
**choose:** classic or dirty

### 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

- The Perfect Soda** 10.50  
Founding Spirits Vodka, Dry Gin, Bourbon, or Rye  
Using our state-of-the-art Japanese Suntory highball machine, enjoy a *perfectly carbonated* soda with a twist; no added sugar.

### 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



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

### 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 Ponzi** | 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

### WINE & BEER

#### 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 4.99

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

#### 5% RESTAURANT RECOVERY CHARGE

While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.