

FOUNDING SPIRITS

OUR FARMER-OWNED DISTILLERY

Distilled & bottled at Founding Farmers & Distillers in Washington, D.C.

FOUNDING SPIRITS BARREL-AGED COCKTAILS

Three of our favorite classic cocktails aged in-house in oak barrels | 12.99

OLD FASHIONED • SAZERAC CHELSEA'S MANHATTAN



OUR VODKA

Founding Spirits Mule 11.99
Founding Spirits Vodka, lime, ginger, mint

Cucumber Delight 12.99
Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe

Clementine Cooler 12.99
Founding Spirits Vodka infused with clementines, maraschino liqueur, lime, mint, Beyla honey, Founding Spirits clementine bitters

Fraise Fling 12.99
Founding Spirits Vodka, lemon, lychees, strawberry, agave, sparkling wine

Farmer's Daughter 12.99
Founding Spirits Vodka, domaine de canton, st. germain, lime, passion fruit, raspberry, bitters

Chi Chi Colada 12.99
Founding Spirits Vodka, pineapple, coconut cream

Fishers Swizzle 13.99
Founding Spirits Vodka, clément mahina coco, lime, grapefruit, cinnamon, passion fruit, bitters

Founding Spirits Martini
Founding Spirits Vodka or Founding Spirits Dry Gin choose: classic or dirty
Mini 6.99 Up 11.99 Up With A Sidecar 13.99

The Perfect Soda 10.99
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 DRY GIN

GIN & TONICS

Proper 11.99
Founding Spirits Dry Gin or Founding Spirits Dry Gin infused with strawberry, tonic

Frozen 11.99
Founding Spirits Dry Gin, house tonic, lime

G&T Fizz* 11.99
Founding Spirits Dry Gin, house tonic, lime, lemon grass, egg white

The Constitution 11.99
Founding Spirits Dry Gin infused with blueberry, ginger & chamomile, lemon

Southside 11.99
Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters

Easy Peasy 12.99
Founding Spirits Dry Gin, aperol, lemon, cucumber

Aperol Spritz 12.99
Founding Spirits Dry Gin, aperol, lemon, sparkling wine



BUY A BOTTLE TO GO

VODKA 1L | 28 BOURBON 750mL | 30

DRY GIN 1L | 28 RYE 750mL | 30

AMERICAN AMARO 750mL | 30

Curious about our spirits? Ask your server for a taste. Please do not open purchased bottles here.

OUR BOURBON

Bourbon Sour* 11.99
Founding Spirits Bourbon, lemon, egg white

Coconut Old Fashioned 12.99
Founding Spirits Bourbon infused with coconut, cinnamon, bitters

Maple Bourbon Smash 12.99
Founding Spirits Bourbon infused with birch, lemon, orange, maple, bitters

The Preakness 12.99
Founding Spirits Bourbon, Founding Spirits Vodka, grand marnier, lemon, orange, pineapple, bitters

Bourbon Colada 12.99
Founding Spirits Bourbon infused with coconut, pineapple, coconut cream

Farmer John 13.99
Founding Spirits Bourbon, curaçao, lemon

Bourbon Mule 13.99
Founding Spirits Bourbon, lime, ginger

Mint Julep 13.99
Founding Spirits Bourbon, mint, bitters

New York Sour 13.99
Founding Spirits Bourbon, lemon, red wine float

OUR RYE

You Caught My Rye 12.99
Founding Spirits Rye, campari, lime, almond, bitters

Blackberry Sour* 13.99
Founding Spirits Rye, grand marnier, lemon, blackberry, bitters, egg white

RUM & FISHERS TIKI

Buck's Best Mai Tai* 12.99
blend of dark rums, curaçao, lime, almond, bitters, passion fruit foam

Kon-Tiki Tropical Itch 12.99
white rum, Founding Spirits Dry Gin, almond, lime, mango, cinnamon

Painkiller 12.99
dark rum, overproof rum, pineapple, coconut, orange, nutmeg

Dark 'n Stormy 12.99
dark rum, lime, ginger

El Presidente 12.99
white rum, lime, pineapple, grenadine

Missionary's Downfall 13.99
white rum, cognac, crème de pêche, lime, mint, pineapple, Beyla honey

Rum Punch 13.99
dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters

Bahama Mama 13.99
blend of dark rums, clément mahina coco, lemon, pineapple

Circa 1946 Scorpion 13.99
dark rum, Founding Spirits Dry Gin, pisco, citrus, almond

scorpion bowl, serves 2-4 26.99

Circa 1934 Zombie 13.99
blend of three rums, falernum, lime, grapefruit, grenadine, absinthe

scorpion bowl, serves 2-4 26.99

Beachcomber Mai Tai 13.99
blend of three rums, lime, grapefruit, Beyla honey, ginger, falernum, bitters

scorpion bowl, serves 2-4 26.99

MOJITOS

Classic 12.99
white rum, lime, mint, bitters

Old Cuban 12.99
white rum, lime, mint, bitters, sparkling wine

Mojito Daiquiri 12.99
white rum, lime, mint

TEQUILA

THE MARGARITA 2019* ★ MIKE V'S FAVE 13.99
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 13.99
blanco tequila, patrón citrónge, lime, strawberry, ginger, mint

Paloma 13.99
blanco tequila, grapefruit, lime, agave, mezcal

Spicy Paloma 13.99
blanco tequila, yellow chartreuse, grapefruit, lime, chipotle

The Clementine 13.99
reposado tequila infused with clementine & chili, bédicte, lime, pineapple, agave

CRAFT COCKTAILS TO GO
16oz, \$20

WINE & BEER

BUBBLY

Freixenet Prosecco 12.50 | 37.50
Veneto, Italy
honeysuckle, bright green citrus, white flowers

Dopff & Irion Cremant d'Alsace Rosé 15.50 | 46.50
Alsace, France
elegant rosé, hints of orange, light, crisp finish

ROSÉ

Fleurs de Prairie Rosé 12.50 | 37.50
Languedoc, France | 2020
dried cherry, fresh strawberry, delicate, light finish

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 | TX | 4.7% 5.50

Tröegs Sunshine Pilsner | pilsner | PA | 4.5% 7.50

Devil's Backbone Vienna Lager | lager | VA | 5.2% 7.50

Flying Dog Chesapeake Wheat | wheat ale | MD | 5% 7.50

Victory Golden Monkey | belgian | PA | 9.5% 7.50

Sierra Nevada Pale Ale | pale ale | CA | 5.6% 7.50

Stone Delicious IPA | IPA | CA | 7.7% 7.50

Great Lakes Hazecraft | hazy IPA | OH | 6.7% 7.50

Hardywood Great Return IPA | IPA | VA | 6.4% 7.50

Bell's Two Hearted | IPA | MI | 7% 7.50

Atlas Ponzi | IPA | DC | 7.3% 7.50

Local & Seasonal Draft 8.50

CIDER

Capitol Cider House Capitol Cuvee' | DC | 6.9% 7.50

WHITE

Zemmer Pinot Grigio 12.50 | 37.50
Alto Adige, Italy | 2020
stonefruit, honeysuckle, pear, lively finish

Joseph Cattin Pinot Blanc 11.50 | 34.50
Alsace, France | 2018
pear, nectarine, fresh, bright finish

Dopff & Irion Riesling 14.50 | 43.50
Alsace, France | 2019
white peach, lemon, clean & dry finish

Esk Valley Sauvignon Blanc 12.50 | 37.50
Marlborough, New Zealand | 2019
juicy grapefruit, meyer lemon, bright finish

Rutherford Round Pond Sauvignon Blanc 14.50 | 43.50
Napa Valley, CA | 2020
papaya & mango, juicy, bright citrus finish

Stag's Leap "Hands of Time" Chardonnay 16.50 | 49.50
California, USA | 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

Böen Tri-County Pinot Noir 14.50 | 43.50
CA | 2019
bright cherry, dark chocolate, rich finish

Duckhorn Migration Pinot Noir 17.50 | 52.50
Sonoma Coast, CA | 2019
bright plum, pepper, cocoa, silky finish

Piazzo Barbera d'Alba 12.50 | 37.50
Piedmont, Italy | 2020
bright red cherry, fresh acidity, light

Domaine de la Solitude Côtes du Rhône Rouge 13.50 | 40.50
Rhône Valley, France | 2019
fresh red fruit, bold & powerful, slightly dry finish

Orube Crianza Tempranillo 13.50 | 40.50
Rioja, Spain | 2017
vanilla, smoky caramel, roasted coffee, refined fruity finish

Kaiken Reserva Malbec 15.50 | 46.50
Mendoza, Argentina | 2018
ripe cherry, baking spice, refined finish

Raymond Vineyards Sommelier Select Cabernet Sauvignon 14.50 | 43.50
North Coast, CA | 2018
black currant, plum, smooth finish

Greenwing Cabernet Sauvignon 18.50 | 55.50
Columbia Valley, WA | 2019
vibrant dark fruit, cocoa, silky finish

NON-ALCOHOLIC BEVERAGES 4.99

Sugar-Free Seltzer
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

WELLNESS CHARGE We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.