

# BRUNCH BEVERAGES

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## COFFEE

Intelligentsia "Bowlers Blend" Coffee	3
Intelligentsia "Black Cat" Espresso	4
Cappuccino ( <i>Skim - Whole</i> )	4
Latte ( <i>Skim - Whole</i> )	4
Ghirardelli Mocha Latte ( <i>Skim - Whole</i> )	4
Nielsen-Massey Vanilla Latte ( <i>Skim - Whole</i> )	4

## BRUNCH FEATURES

Mimosa	4
Build Your Own Bloody Mary Bar	7
<i>bottomless bloody mary bar option is available</i>	
<i>select from an assortment: carrot and celery sticks, blue cheese olives, green peppers, lemon/lime skewers, antipasto skewers, housemade pickles, seasoning salt, barbeque powder, celery salt, fresh horseradish, calabrese vinaigrette, calabrese peppers</i>	

## SPARKLING WINES

LaMarca, Prosecco, Veneto, Italy	10/40
Saracco, Moscato d' Asti, Piedmont, Italy	12/48

## WHITE WINES

Alois Lageder, Pinot Grigio, Alto Adige, Italy	12/48
Fess Parker, Riesling, Santa Barbara	11/44
Dogajolo, Rosé, Tuscany, Italy	11/44
Honig, Sauvignon Blanc, Napa Valley	13/52
Chamisal, Chardonnay, Central Coast	11/44

## HANDCRAFTED COCKTAILS

GINTILLY FIZZ	12
<i>hendricks gin, elderflower liqueur, hum botanical spirits, white grape juice</i>	
PUCCHINI	12
<i>stoli peachik, mango juice, sour mix, sparkling wine, lemon &amp; orange twist</i>	
RUBY & GINGER	12
<i>sandeman reserve port, reed's premium ginger ale, served over ice, lime twist</i>	
OLD FASHIONED	12
<i>bulleit rye whiskey, italian cherry, orange slices, maple syrup, bitters</i>	

## CRAFT DRAFT SELECTIONS

Czech The Technique, Pilsner - Jailbreak, Laurel MD	7
The Citizen, Belgian Style Pale Ale - DC Brau, Washington DC	7
Vienna Lager - Devil's Backbone, Lexington VA	7
90 Minute IPA, Imperial IPA - Dogfish Head, Milton DE	8
Surrender Dorothy, IPA - 7 Locks, Rockville MD	7
Gonzo Imperial Porter - Flying Dog, Frederick MD	8

