

FOUNDING SPIRITS

OUR FARMER-OWNED DISTILLERY

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

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	
Fishers Swizzle	13.50
Founding Spirits Vodka, clément mahina coco, lime, grapefruit, cinnamon, passion fruit, bitters	

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	
Aperol Spritz	14.50
Founding Spirits Dry Gin, aperol, lemon, sparkling wine	

Founding Spirits Martini	
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 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	
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	13.50
Founding Spirits Rye, cognac, absinthe, peychaud	



BUY A BOTTLE TO GO

VODKA 1L | 28 DRY GIN 1L | 28 BOURBON 750mL | 30
AMERICAN AMARO 750mL | 30 RYE 750mL | 30

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

RUM & FISHERS TIKI

Buck's Best Mai Tai*	12.50
blend of dark rums, curaçao, lime, almond, bitters, passion fruit foam	
Kon-Tiki Tropical Itch	12.50
white rum, Founding Spirits Dry Gin, almond, lime, mango, cinnamon	
Painkiller	12.50
dark rum, overproof rum, pineapple, coconut, orange, nutmeg	
Dark 'n Stormy	12.50
dark rum, lime, ginger	
El Presidente	12.50
white rum, lime, pineapple, grenadine	
Missionary's Downfall	13.50
white rum, cognac, crème de pêche, lime, mint, pineapple, Beyla honey	
Rum Punch	13.50
dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters	
Bahama Mama	13.50
blend of dark rums, clément mahina coco, lemon, pineapple	

Circa 1946 Scorpion	13.50
dark rum, Founding Spirits Dry Gin, pisco, citrus, almond	
	26.50
scorpion bowl, serves 2-4	
Circa 1934 Zombie	13.50
blend of three rums, falernum, lime, grapefruit, grenadine, absinthe	
	26.50
scorpion bowl, serves 2-4	
Beachcomber Mai Tai	13.50
blend of three rums, lime, grapefruit, Beyla honey, ginger, falernum, bitters	
	26.50
scorpion bowl, serves 2-4	

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	

TEQUILA

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, 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 de 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	

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	

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
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NON-ALCOHOLIC BEVERAGES

Zero-Proof Sparking Seltzers	5.99	Scratch Soda		Today's Rickey	
choose: green tea & honey, grapefruit, citrus, or citrus & mint		choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal		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."