

FOUNDING SPIRITS

OUR FARMER-OWNED DISTILLERY

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

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
- Fishers Swizzle 13.50
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 6.50 Up 11.50 Up With A Sidecar 13.50

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 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



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*** 11.50
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

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
scorpion bowl, serves 2-4 26.50
- Circa 1934 Zombie** 13.50
blend of three rums, falernum, lime, grapefruit, grenadine, absinthe
scorpion bowl, serves 2-4 26.50
- Beachcomber Mai Tai** 13.50
blend of three rums, lime, grapefruit, Beyla honey, ginger, falernum, bitters
scorpion bowl, serves 2-4 26.50

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, bénédictine, 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

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

- 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 society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.