

## Appetizers

Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -14

Eggplant Chip "Nachos" | mozzarella, jalapeño, pico de gallo, avocado (V) -10

Crispy Brussel Sprouts | ginger-sesame dressing, spicy aioli (V) -9

Four Onion Dip | house-made chips (V, GF) -6

Steamed Bao Buns | choice of two: bacon jam or BBQ jackfruit (V) -10

Guinness Milk Stout Soft Pretzels | beer cheese (V) -9

House-Made Pimento Tater Tots | siracha ketchup (VG, GF) -5

Dry aged Skirt Steak Tacos | avocado smash, pico de gallo, charred salsa -11

Tempura Pickle Chips | Russian dressing - 7

Shrimp Tacos | chipotle slaw, pico de gallo -11

Burnt Ends | 18 hr smoked brisket, bbq sauce, pickles \$9

## Salads & Soups

Add to any salad: chicken 5 | salmon 6 | steak 8 | veggie burger patty 5

Heirloom Spinach\* | green goddess, smoked almonds, parmesan (V, GF) -12

Baby Gem Caesar | croutons, parmesan, Caesar dressing (V, GFP) -12

Firehouse Chili or Veggie Chili | sour cream, jalapeño cornbread (GFP) -5/8

## Entrees

Almond-Dill Crusted Salmon | parsnip puree, roasted beets, citrus-pink peppercorn marmalade (GF) -24

Ricotta Cavatelli | basil- pecan pesto, cherry heirloom tomato (V) -18

Roasted Jidori Chicken | sweet potato risotto, mushroom demiglace -24

Vegan Curry Bowl | kimchi fried rice, yellow curry, vegetables (VG, GF) -24

## Sandwiches

Served with crispy french fries. Sub tater tots, salad or soup/chili -3  
Add bacon or avocado to any sandwich -2

Dry-Aged Cheeseburger | cheddar, smoked onion jam, lettuce, tomato, black pepper mayo -16

Veggie Burger\* | cashews, cheddar, smoked onion jam, lettuce, tomato, pickle, black pepper mayo (V) -15

Mission Style Veggie Burrito | cheddar, avocado, pico de gallo, lime crema, tortilla chips (V, VGP) -12

Ahi Tuna Burger | cabbage slaw, avocado, pickled ginger, spicy mayo -16

Nashville Hot Chicken | potato bun, whiskey, maple, pickles, slaw -15

House-Made Half Smoke | sautéed onions, mustard, chips -12  
-add chili \$2, chili & cheese \$3  
-sub Beyond Brat (VG) \$2

Hot Reuben | choice of house smoked Pastrami or Mushroom Salami, marble rye, sauerkraut, Russian dressing, provolone -15

Cuban Sandwich | house smoked ham, marinated pork loin, provolone, pickles, mayo, mustard -15

## Sweets

Graham Cracker-Chocolate Brookie | butterscotch, vanilla ice cream -6

Irish Coffee Crème Brulee | -6

Ask about our House Made Hot Sauces \$9 each or 3 for \$25

# Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
Hellbender	Bare Bones	Washington, DC	5%	\$7.5
German Kolsch-A traditional German-style kolsch ale. This beer is light and crisp with a hint of hop.				
RAR	Groove City	Cambridge, MD	5.4%	\$7.5
Hefeweizen -Hazy, unfiltered wheat beer with a slight sweetness and notes of banana and clove on the finish.				
Austin	Eastsider Pineapple Cider	Austin, TX	5%	\$7.5
Hard Cider- A bright semi-sweet cider made with tropical pineapple and heirloom bittersweet apples (GF)				
New Belgium	Dominga	Fort Collins, CO	6%	\$7.5
Mimosa sour-Citrusy and sweet sour ale featuring Mexican orange, tangerine, and pressed Calamansi fruit are blended with a wood-aged golden sour.				
Beale's	Peach Tea Blonde Ale	Bedford, VA	4.6%	\$7.5
Blonde Ale -Smooth, malty, slightly sweet blonde ale brewed with loose-leaf black tea with subtle notes of floral and peach.				
Dogfish Head	Punkin	Milton, DE	7%	\$8
Pumpkin Ale- A full-bodied brown ale with smooth hints of pumpkin and brown sugar.				
Union	Festbier	Baltimore, MD	5.6%	\$7.5
Pale, malty, German-style lager brewed to celebrate the Fall season. Light, crisp and über quaffable, with a sweet, smooth, biscuity flavor. This is the taste of fall in a glass				
Firestone	Walker Lager	Paso Robles, CA	4.5%	\$7.5
Lager- Light and crisp made in the classic all-malt Munich Helles style. Very refreshing on a DC summer day with German hops providing a hint of bitterness.				
Oskar Blues	Dale's Pale Ale	Longmont, CO	6.5%	\$7.5
American Pale Ale - Light in color, delivering a hoppy nose. Pale malts and citrusy floral hops provides a balanced and assertive pale ale.				
Sloop Brewing	Juice Bomb	E. Fishkill, NY	6.5%	\$7.5
Hazy IPA - Outstanding new unfiltered brew, bursting with citrus flavor that's balanced with a touch of bitterness on the finish.				
Southern Tier	IPA	Lakewood, NY	7%	\$7.5
IPA- Citrus and Pine hops are balanced with a subtle caramel sweetness creating a classic American IPA.				
Left Hand	Flamingo Dreams	Longmont, CO	6.0%	\$8
Blonde Ale- Nitro blonde with raspberries and black currants. Super smooth, slightly sweet, with a beautiful pink color.				

**Draft COMBO: Southern Tier Draft & a Shot of Dickel Rye- \$11**

## Craft Bottles & Cans

### Light & Crisp

Hofbrauhaus OG 5.1% \$7  
Rothaus Pils 5.1% \$8

### Malty/Lager

New Belgium Fat Tire 5.2% \$7  
Abita Pecan Harvest Ale 5.0% \$7

### Pale Ales

Cigar City Guayaberra 5.5% \$7  
Right Proper RBW 5% \$7

### Wheat

DC Brau El Hefe Speaks 5.2% \$7  
3 Floyds Gumballhead 5.6% \$7

### Sour

Union Old Pro Gose 4.2% \$7  
Two Roads Lime 16oz \$10

### IPAs

Smutty Nose LTD 16 oz 5.5% \$8  
Bell's Two Hearted 16oz 7% \$8  
Stone Delicious 7.7% \$7.5

### Dark and/or Roasty

Deschutes BB Porter 5.2% \$7  
Left Hand PB Milk stout 6.7% \$7.5

### Belgian

New Belgium Tripel 8.5% \$7  
Unibroue La Fin du Monde 9% \$9

### Double IPAs

Oliver BMORE Hazy 8% \$9  
Six Point Resin 9.1% \$9

### Hard Cider

Anxo Blanc/ Pride 6.9% \$8  
Aval Artisanal cidre 6% \$8  
Graft Birds of Paradise 6.9% \$8

### Spiked Seltzer

Wild Basin Blk Raspberry 5% \$7  
Peak Organic Blkbry Lime 5% \$7  
Truly Lime 5% \$7

### Fruity

Seadog Blueberry Wheat 4.6% \$7  
Schofferhoffer 16oz 2.5% \$7

## Suds

High Life-5 Miller Lite-5 Peroni-5 Bitburger (NA)-5 Guinness Tall-8 Blue Moon-7  
Narragansett Lager Tall-5 Dogfish Head Lo-Cal IPA -7 Omission Pale Ale (GF)-5

## Cocktails

### Coconut - 14

Coconut-Washed Sagamore Spirit Rye,  
Mint, simple syrup

### Tropical and Citrus - 13

Flor de Cana Rum, Tropical and Citrus  
Fruits, Green Tea,  
Clarified Milk, Spice Blend

### Moscow Mule-11

Smirnoff Vodka,  
Gosling's Ginger Beer, Lime

### Maryland Mule -12

Sagamore Rye, Gosling's Ginger Beer,  
Lime

### John Daly Briar - 12

Smirnoff Vodka, Blackberry Black Tea  
Syrup, Fresh Lemon

### House Old Fashioned-12

Four Roses Bourbon, Simple,  
Angostura Bitters, Orange Bitters

### In-House Barrel-Aged Old Fashioned- 13

Four Roses Bourbon Barrel Aged in-  
House, Simple, Barrel Aged and Orange  
Bitters

### Sazerac -12

Redemption Rye, Grand Marnier,  
Peychaud's Bitters, Absinthe Rinse

### Dark and Stormy -12

Cotton & Reed Mellow Gold Bourbon  
Barrel Aged Rum, Gosling's Ginger Beer,  
Lime, Angostura Bitters

### Caipirinha-12

Avua Cachaca, Fresh Lime, Simple Syrup

### Watermelon Old Fashioned-12

Sagamore Rye, watermelon juice,  
Orange Bitters

### House Favorites

#### Cucumber Smash -14

Nolet's Gin, Cucumber, Mint, Lemon

#### Rouge and Rosemary -12

Rosemary-Infused Vodka,  
Grapefruit, Honey, Lemon

#### El Amor Prohibido -13

Del Maguey Vida Mezcal,  
Passionfruit Puree, Fresno Pepper,  
Ginger, Mint

#### Smoky Pineapple Margarita -14

Bahnez Mezcal, Combier, Pineapple,  
Lime

#### Ruth Bourbon Ginsburg -13

Redemption Bourbon, Sweet  
Vermouth, Caraway, Coriander,  
White Pepper, Lemon

#### Sage Advice -13

Bulleit Bourbon, Sage-Infused  
Honev. Blackberrv. Lemon

### Frozen

#### Smoky Pineapple Margarita -9

Bahnez Mezcal, Combier,  
Pineapple, Lime

#### District Beach -9

Cotton and Reed PX Dark Rum,  
Oloroso Sherry, Coconut  
Pineapple, Lime, Orgeat

### Seltzer Buckets

Five Assorted Peak Organic  
Seltzers \$30

## Wine

### White

**Angelini**  
*Pinot Grigio*  
Italy, 2018

\$9/30

**Pieropan**  
*Soave*  
Italy, 2017

\$10/40

**Nakeas**  
*Chardonnay*  
Spain, 2018

\$9/30

**La Petite Perriere** \$10/38  
*Sauvignon Blanc*  
France, 2019

### Red

**Seeker**  
*Pinot Noir*  
France, 2019

\$10/38

**Masciarelli**  
*Montepulciano*  
Italy, 2018

\$11/42

**Casa de Campo**  
*Malbec*  
Argentina, 2018

\$9/30

**Merf** \$10/38  
*Cabernet Sauvignon*  
Washington, 2016

### Sparkling & Rose

**Casa Canevel** \$12/46  
*Prosecco DOC*  
Italy

**Chandon Brut** \$13/50  
*Champagne*  
CA, 2016

**Cote Mas** \$14/52  
*Sparkling Rose*  
France,

**King Estate** \$11/42  
*Still Rosé*  
France, 2019