

## 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 (V) - 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 | wild mushroom ragout, pecorino romano (V) -18

Roasted Jidori Chicken | Israeli couscous, artichoke hearts, tomato, tarragon, mushroom demi glace -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

Steak & Cheese | choice of shaved Ribeye or Mushroom Salami, hoagie roll, caramelized onions, beer cheese, pepper relish -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
Manor Hill	Pilsner	Ellicot City, MD	4.8%	\$7.5
German Pilsner- A light crisp and refreshing pilsner. Notes of grass, grain, and citrus, with a clean finish.				
Paulaner	Hefeweizen	Germany	5.5%	\$7.5
Hefeweizen -Hazy, unfiltered wheat beer with a slight sweetness and hints of orange and vanilla				
Down East	Original Blend	Boston, MA	5.1%	\$7.5
Hard Cider- Unfiltered craft cider that uses culinary apples like Red Delicious, Yellow Delicious, and McIntosh. Crisp and juicy. (GF)				
Denizens	Georgia Ave Sour Peach Gose	Washington, DC	4.5%	\$8
Gose- A traditional Berliner Weiss with clean sour notes, balanced by doughy wheat and subtle peach.				
Old Ox	FestivALE	Ashburn, VA	5.1%	\$8
Saison -Herbal and spice notes compliment the sweetness of ripe cherry, to create the perfect early spring beer.				
Old Bust Head	Vixen Irish Red Ale	Vint Hill, VA	5.4%	\$8
Red Ale- Medium bodied with a clean finish. Sweet caramel notes on the front followed by roasted malt.				
Bells	Oberon	Kalamazoo, MI	5.8%	\$8
Wheat Ale- Spicy Hop Character with mildly fruity aromas.				
Hopfheiser	Old Time Lager	Washington, DC	4%	\$7
Lager- A simple no nonsense light lager, full of flavor and supremely easy drinking.				
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	Milk Stout	Longmont, CO	6%	\$8
Nitro Oatmeal Stout- A rich chocolatey oatmeal stout with slight notes of coffee.				

★ **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  
Cigar City Madura Brown 5.5% \$8  
Great Lakes Dortmund 5.8% \$7

### Pale Ales

Cigar City Guayaberra 5.5% \$7  
Sweetwater 420 5.7% \$7

### Wheat

Maui Pineapple Mana 5.5% \$7  
DC Brau El Hefe 5.2% \$7

### Sour

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

### IPAs

Maui Big Swell 6.8% \$8  
Bell's Two Hearted 16oz 7% \$8  
C.A. Life Clouds 16oz 6.1% \$10

### Dark and/or Roasty

Deschutes BB Porter 5.2% \$7  
Left Hand Smores 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% \$8  
Six Point Resin 9.1% \$9  
Bell's Hopslam 10% \$10  
Firestone Mind Haze 8.3% \$9

### Hard Cider

Anxo Cidre blanc 6.9% \$8  
Aval Artisanal cidre 6% \$8  
Graft Field Day 6.9% \$8

### Spiked Seltzer

Truly Kiwi 5% \$7  
Topo Chico Variety 4.7% \$7  
Boulevard Cherry Blossom 4% \$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 Omission Pale Ale (GF)-5 Athletic Brewing IPA (NA) 7

## Cocktails

### Tropical and Citrus - 13

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

### Kyiv Mule-11

Smirnoff Vodka,  
Gosling's Ginger Beer, Lime

### Maryland Mule -12

Sagamore Rye, Gosling's Ginger Beer,  
Lime

### 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

### Dark and Stormy -12

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

### Frozen

#### Cotton & Reed Painkiller-9

Cotton & Reed White Rum,  
Pineapple, Orange  
Add Dark Rum Float -3

#### Dragon Fly Margarita -9

Libelula Tequila, Combier,  
Lemon, Lime, Simple

## Wine

### White

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

\$9/30

**Pieropan**  
*Soave*  
Italy, 2017

\$10/40

**Matthew Fritz**  
*Chardonnay*  
California, 2019

\$11/40

**Le Garenne**  
*Sauvignon Blanc*  
France, 2020

\$11/40

### Red

**Le petite**  
*Pinot Noir*  
France, 2020

\$10/38

**Masciarelli**  
*Montepulciano*  
Italy, 2018

\$11/42

**Casa De Campo**  
*Malbec*  
Chile, 2020

\$10/40

**Merf**  
*Cabernet Sauvignon*  
Washington, 2017

\$10/38

### Sparkling & Rose

**Casa Canevel**  
*Prosecco DOC*  
Italy

\$12/46

**Chandon Brut**  
*Champagne*  
CA, 2016

\$13/50

**Cote Mas**  
*Sparkling Rose*  
France,

\$14/52

**Radley & Finch**  
*Still Rosé*  
South Africa, 2021

\$11/42