

## Appetizers

- Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -13  
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) -6  
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 - 6  
Shrimp Tacos | chipotle slaw, pico de gallo -10  
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, salt roasted beets, citrus-pink peppercorn marmalade (GF) -24  
Ricotta Cavatelli | basil- pecan pesto, cherry heirloom tomato (V) -16  
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

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
DC Brau	Pils	Washington, DC	4.5%	\$7.5
German Pilsner- A refreshing local pilsner, brewed with German heirloom Pilsner Malt and Hallertau Tradition Hops				
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.				
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)				
Atlas	Blood Orange Gose	Washington, DC	4.4%	\$7.5
Gose- A light bodied slightly sour beer with a touch of salt and sweet orange. A local and refreshing summer beer.				
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.				
Bell's	Oberon	Kalamazoo, MI	5.8%	\$8
Wheat Ale- Get it while you can! Bell's seasonal wheat ale has a spicy hop character with mildly fruity aromas and wheat malt to create a smooth easy drinking beer for the warmer weather.				
Union	German Style Amber	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	Cambridge, MD	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	Malty/Lager	Pale Ales
Hofbrauhaus OG 5.1% \$7	New Belgium Fat Tire 5.2% \$7	Cigar City Guayaberra 5.5% \$7
Rothaus Pils 5.1% \$8	Long Trail Ale 5.0% \$7	Right Proper RBW 5% \$7
Wheat	Sour	IPAs
DC Brau El Hefe Speaks 5.2% \$7	Union Old Pro Gose 4.2% \$7	Aslin Power Moves 16 oz 5.5% \$8
3 Floyds Gumballhead 5.6% \$7	Two Roads Lime 16oz \$10	Bell's Two Hearted 16oz 7% \$8
		Stone Delicious 7.7% \$7.5
Dark and/or Roasty	Belgian	Double IPAs
Deschutes BB Porter 5.2% \$7	New Belgium Tripel 8.5% \$7	Oliver BMORE Hazy 8% \$9
Oskar Blues Ten Fidy 10.5% \$9	Unibroue La Fin du Monde 9% \$9	Six Point Resin 9.1% \$9
	3 Stars Peppercorn 6.5% \$6.5	
Hard Cider	Spiked Seltzer	Fruity
Anxo Blanc/ Pride 6.9% \$8	Wild Basin Blk Raspberry 5% \$7	Seadog Blueberry Wheat 4.6% \$7
Aval Artisanal cidre 6% \$8	Peak Organic Blkbry Lime 5% \$7	Schofferhoffer 16oz 2.5% \$7
Graft Lost Tropic 6.9% \$8	Citizen Lemon 16oz 5% \$8	

## 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  
Honey, Blackberry, 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** \$9/30  
*Pinot Grigio*  
Italy, 2018

**Pieropan** \$10/40  
*Soave*  
Italy, 2017

**Nakeas** \$9/30  
*Chardonnay*  
Spain, 2018

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

### Red

**La Petite Perriere** \$10/38  
*Pinot Noir*  
France, 2018

**Masciarelli** \$11/42  
*Montepulciano*  
Italy, 2018

**Casa de Campo** \$9/30  
*Malbec*  
Argentina, 2018

**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