

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 | sweet potato risotto, mushroom demiglace (GF) -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

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
DC Brau	Pils	Washington, DC	4.5%	\$7
German Pilsner- Clean, crisp, and light. Classic everyday brew made with German Heirloom Pilsner Malt and Halertau 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	6%	\$7.5
Gose- A light bodied slightly sour beer with a touch of salt and sweet orange. A local and refreshing summer beer.				
Boulevard	Tank 7	Kansas City, MO	8.5%	\$8
Saison -Begins with a surge of fruity aromatics and grapefruit hoppy notes. Offers a complex ale that tapers into a peppery dry finish.				
Great Lakes	Conway's Irish Ale	Cleveland, OH	6.3%	\$7.5
Red Ale- A sweet and toasty ale with biscuit and caramel malt flavors.				
Bells	Christmas Ale	Kalamazoo, MI	7.5%	\$8
Scotch Ale- Rich and Malty with notes of caramel and a warm finish				
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	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

Pale Ales

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

Wheat

Maui Pineapple Mana 5.5% \$7
3 Floyds Gumballhead 5.6% \$7

Sour

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

IPAs

Smuttty Nose LTD 16 oz 5.5% \$8
Bell's Two Hearted 16oz 7% \$8
DC Brau Resolution 7.7% \$8

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
Bell's Hopslam 10% \$10

Hard Cider

Anxo Happy Trees 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 Variety 5% \$7
Truly Lime 5% \$7
Topo Chico Variety 4.7 \$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

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

Hot Bourbon Cider - 10
 Bourbon, Apple Cider,
 St. Elizabeth's Allspice Dram,
 Cinnamon, Nutmeg, Ginger

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

Spiked Hot Chocolate -11
 House made Dark Chocolate Cocoa Mix
 Choice of Redemption Rye or
 Odvi Brandy

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

Black Cherry Daquiri-9
 Cotton & Reed White Rum, Lime,
 Morrello Cherry Syrup,
 Berentzen chery liqueur

Dragon Fly Margarita -9
 Libelula Tequila, Combier,
 Lemon, Lime, Simple

Wine

White

Angelini \$9/30
Pinot Grigio
 Italy, 2018

Pieropan \$10/40
Soave
 Italy, 2017

Gen 5 \$10/40
Chardonnay
 Lodi, 2019

La Petite \$10/38
Sauvignon Blanc
 France, 2020

Red

Le petite \$10/38
Pinot Noir
 France, 2019

Masciarelli \$11/42
Montepulciano
 Italy, 2018

Lanzur \$10/40
Malbec
 Chile, 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,

Juliette \$11/42
Still Rosé
 France, 2019