

{Lobby Lounge Beverage Menu}

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{Happy Hour}

Join us every Monday through Friday from 5pm to 7pm for 50% off
select starters

Cheese and Charcuterie Platters, Duck Confit and Vegetable
Flatbread, Ahi Tuna Tartare, Chicken Croquettes

50% off draft beer

50% off select cocktails

Moscow Mule, Craft Gin & Tonic, Margarita, Negroni

\$9 wine specials

{Cocktails}

Fairmont Old Fashioned | 16

Woodford Reserve Bourbon, Mount Gay Black Barrel Rum, Angostura Bitters

Right Word | 14

Bombay Sapphire Gin, Lillet Blanc, St. Germain Elderflower, Lime

VSOP Boulevardier | 15

Gentleman Jack Whiskey, Rémy Martin VSOP Fine Champagne Cognac, Campari, Sweet Vermouth

Sparkling Collins Royale | 18

Belvedere Vodka, Moët & Chandon Champagne, Mint, Cucumber, Lemon

Perfect Martinez | 14

The Botanist Islay Dry Gin, Cointreau, Sweet & Dry Vermouth, Angostura Bitters

Pomegranate Paloma | 14

Casamigos Reposado Tequila, Cointreau, Pomegranate, Grapefruit, Lemon

{Cocktails}

Craft Gin & Tonic | 15

Hendricks Gin, Fever Tree Tonic Water, Fragrant Leaf, Grapefruit Peel, Juniper Berries

Moscow Mule | 15

Grey Goose Vodka, Lime, Fever Tree Ginger Beer

Manhattan | 16

Knob Creek Rye Whiskey, Carpano Antica Sweet Vermouth, Angostura Bitters

Margarita | 15

Sauza Blue Tequila, Cointreau, Lime

Negroni | 14

Plymouth Gin, Campari, Sweet Vermouth

{Cocktails}
{Signature & Seasonal}

BeeTini | 15

Tito's Vodka, St-Germaine Elderflower, Rooftop Honey Syrup, Lemon, Angostura Bitters,
Citrus Blossom Harvest Essence

Honey Rye Buzz | 15

Templeton Rye, Benedictine, Rooftop Honey Syrup, Lemon

Banana Daiquiri | 14

Bacardi Rum, Giffard Banana Liqueur, Lime

{Cocktail on Tap}

The Metropolitan | 15

Finlandia Vodka, Grand Marnier, Pomegranate Juice, Prosecco

Beer & Cider

Angry Orchard Hard Cider | 7

Amstel Light | 7

Miller Lite | 7

Heineken | 8

Corona Extra | 7

Blue Moon | 7

Guinness | 8

Dogfish Head 60 Min. IPA | 8

Stella Artois | 8

Flying Dog Imperial IPA (Draft) | 9

D.C. Brau Pilsner (Draft) | 9

Wines

{Bubbles}

	G / B
Prosecco, La Marca, Veneto, Italy	14 / 65
Champagne, Thiénot, Brut	20 / 90
Champagne, Thiénot, Rosé	25/ 99
Sparkling Wine, Domaine Ste. Michelle	45
Champagne, Veuve Clicquot	125
Rosé Champagne, Laurent-Perrier, Brut	170
Champagne, Dom Pérignon	350
Champagne, Thiénot, Cuvee Garance	400
Champagne, Louis Roederer “Cristal”	450

Wines

{White & Rosé}

	G / B
Pinot Grigio, Barboursville, <i>Monticello, Virginia</i>	14 / 52
Riesling, Gravel Bar, <i>Columbia Valley, Washington</i>	14 / 52
Rosé, Domaine St. Marie, “Vie Vite”, <i>Cotes de Provence, France</i>	15 / 55
Chardonnay, Stag’s Leap Cellars, “Hands of Time”, <i>Napa Valley, California</i>	15 / 55
Sauvignon Blanc, Cloudy Bay, <i>Marlborough, New Zealand</i>	16 / 60
Chardonnay, Cakebread Cellars, <i>Napa Valley, California</i>	25 / 78
Rosé, Smoke Tree, <i>Sonoma County, California</i>	45
Pinot Blanc, Trimbach, <i>Alsace, France</i>	47
Pinot Gris, King Estate, <i>Willamette Valley, Oregon</i>	53
Sauvignon Blanc, Frog’s Leap, <i>Napa Valley, California</i>	53
Sauvignon Blanc, Sancerre, Henry Natter, <i>Loire Valley, France</i>	74
Chardonnay, Chablis Grand Cru, Domaine Jolly, <i>Burgundy, France</i>	105
Chardonnay, Far Niente, <i>Napa Valley, California</i>	165

Wines

{Red}

	G / B
Bordeaux Merlot Blend, Chateau Pey La Tour, <i>Bordeaux, France</i>	14 / 52
Malbec, Luigi Bosca, <i>Mendoza, Argentina</i>	15 / 55
Cabernet Sauvignon, Chateau Ste. Michelle, <i>Columbia Valley, Washington</i>	15 / 55
Tempranillo, Numanthia Termes, <i>Toro, Spain</i>	15 / 55
Pinot Noir, Four Graces, <i>Willamette Valley, Oregon</i>	18 / 67
Cabernet Sauvignon, Faust, <i>Napa Valley, California</i>	25 / 92
Zinfandel Blend, The Prisoner, <i>Napa Valley, California</i>	78
Shiraz, Chateau Tanunda, Grand Barossa, <i>Barossa Valley, Australia</i>	84
Chateauneuf du Pape, Domaine La Boutiniere, <i>Rhone, France</i>	105
Pinot Noir, Ken Wright, Canary Hill, <i>Eola-Amity Hills, Willamette, Oregon</i>	135
Bordeaux Blend, Octagon, <i>Monticello, Virginia</i>	165
Cabernet Sauvignon, Nickel & Nickel, Tench Vineyard, <i>Oakville, California</i>	297
Cabernet Sauvignon, Joseph Phelps, Insignia, <i>Napa Valley, California</i>	360

Wines

{Dessert Wine & Port}

Taylor 10yr Tawny Port	14
Taylor 20yr Tawny Port	16
Ramos Pinto 20yr Tawny Port	17
Moscato D'Asti, G. D Vajra, Piedmont, Italy	12
Barboursville, Phileo, Virginia	14

Bar Bites

{Starters}

Rooftop Honey Wheat Walnut Bread | 7

Honey Butter

Warm Olives | 6

Rosemary & Citrus Infused Olive Oil

Smoked Salmon Tartine | 7

Smoked Salmon, Cucumber, Capers,
Cream Cheese

Grilled Zucchini Tartine | 7

Portobello Mushrooms, Bell Pepper, Pesto,
Boursin

Charcuterie Platter | 18

Grain Mustard, Pickled Vegetables,
Marcona Almonds

House Fries | 7

Old Bay Seasoning

Duck Confit Flatbread | 18

Fig Chutney, Scallions, Onions, Goat Cheese,
Truffle Oil

Local Cheese Platter | 18

Chef's Selection of Cheeses, Pickled Vegetables,
Orange Marmalade & Pear Chutney

Vegetable Flatbread | 15

Cilantro Pesto, Spinach, Onions, Peppers,
Mushrooms, Feta cheese

Ahi Tuna Tartare | 15

Avocado, Tomato, Crispy Wonton, Wasabi, Crème
Fraîche

Chicken Croquettes | 14

Prosciutto, Romesco Sauce

Bar Bites

{Salads}

Burrata & Frisee | 14

Heirloom Tomato, Radish, Brussels,
Blood Orange & Peach Vinaigrette

Baby Kale & Mizuna | 14

Grilled Shrimp, Shaved Carrots,
Cucumber, Avocado Pearls, Local
Lemon Olive Oil

The Chef's Salad | 14

Local Herbs & Lettuces, Tomatoes,
Olives, Cucumbers, Toasted Pumpkin
Seeds, Rooftop Honey Vinaigrette

Classic Caesar Salad | 15

Romaine Hearts, Parmesan Garlic
Dressing, Croutons

{Salad Additions}

Grilled Filet Mignon | 16
Grilled Chicken Breast | 10
Grilled Shrimp | 11
Grilled Salmon | 11

Bar Bites

{Plates}

Warm Turkey & Brie Club | 20

Arugula, Focaccia, Maple-Pepper Bacon, Granny Smith Apple, Rosemary Aioli, Old Bay Dusted Fries

Oven Roasted Salmon | 26

Lentil Ragout, Fennel, Bell Pepper, Pearl Onions, Broccolini, Sesame Oil

Signature Mini Crab Cakes | 21

Spinach, Sultanas, Pine Nuts, Remoulade

House Fish & Chips | 18

Malt Vinegar, Tartar Sauce

The Chef's Burger | 22

House Seasoning, Bibb Lettuce, Tomato, Pickles, Fries

Lobster Grilled Cheese Sandwich | 21

Bacon Jam, Zucchini Fries, Sriracha Aioli

Smoked Beer Brined Brisket Sandwich | 20

Toasted Rye, Local "Sloppy Mama" BBQ Sauce, Crispy Tabasco Onion

Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food borne illness.

Bar Bites

{Sweets}

“Snickers” Parfait | 12

Salted Toffee, Chocolate Cake, Peanut Brittle

Rocky Road Cookie Pie | 10

Chocolate, Pecan, Toffee Cookie, Toasted
Marshmallow Ice Cream

House-made Sorbet | 9

Two Scoops- Mango or Raspberry

Strawberry Panna Cotta | 11

Lime Meringue, Rhubarb Sorbet

House-made Ice Cream | 9

Two Scoops- Chocolate, Vanilla Bean, Salted
Caramel, or Toasted Marshmallow

Apple Pie | 10

Warm Double Crust, Caramel Sauce, Vanilla
Bean Ice Cream

Spirits

{Whiskey & Bourbon}

Angel's Envy | 15

Basil Haydens | 15

Blanton's | 18

Buffalo Trace | 13

Bulleit Rye | 14

Bushmills | 12

Canadian Club | 12

Chivas Regal 12yr | 14

Crown Royal | 12

Dewar's White Label | 12

Eagle Rare | 13

Famous Grouse | 12

Four Roses Single Barrel | 15

Gentleman Jack | 14

Jack Daniel's | 14

Jameson | 14

Jameson Cooper's Croze | 25

Jameson Blender's Dog | 25

Johnnie Walker Black | 15

Johnnie Walker Red | 13

Johnnie Walker Blue | 56

Jos Magnus Cigar Blend | 40

Jos Magnus Straight | 17

Knob Creek | 14

Knob Creek Rye | 14

Makers Mark | 15

Seagram 7 | 12

Seagram VO | 12

Stagg Jr. | 19

Templeton Rye | 15

Woodford Reserve | 14

Bartenders Favorites: Yamazaki 12 Year Japanese Whisky | 18

High West Campfire | 18

Spirits

{Single Malt Scotch}

Cragganmore | 14
Dalwhinnie 15 yr | 16
Glenfiddich 12 yr | 16
Glenlivet 12 yr | 17
Glenmorangie 12yr | 16

Glenmorangie 18 yr | 24
Highland Park 12 yr | 14
Lagavulin 16 yr | 24
Laphroaig 10 yr | 16
Macallan 12yr | 19

Macallan 18yr | 41
Macallan 25 yr | 200
Oban 14 yr | 20
Talisker 10yr | 17

{Cognac}

Courvoisier VSOP | 16
Courvoisier XO | 28
Delamain XO | 26
Hennessy VSOP | 24

Hennessy XO | 52
Martell Cordon Bleu | 31
Rémy Martin VSOP | 22
Rémy Martin XO | 50

Rémy Extra | 85
Louis XIII 1oz | 165
Louis XIII 2oz | 330

Spirits

{Gin}

Beefeater | 14
Beefeaters 24 | 14
Bombay Dry | 14
Bombay Sapphire | 15

Hendricks | 16
No.3 | 16
Plymouth | 15
Sipsmith | 16

Tanqueray | 15
Tanqueray 10 | 16
The Botanist | 16
Vigilant | 20

{Vodka}

Belvedere | 14
Belvedere Single Estate | 16
Chopin | 15
Finlandia | 12

Grey Goose | 14
Grey Goose Le Citron | 14
Grey Goose L'Oranje | 14
Ketel One | 14

Sash & Fritz | 14
Stolichnaya | 12
Stoli Elite | 17
Tito's | 14

{Tequila}

Casamigos | 16
Don Julio Blanco | 14
Don Julio Añejo | 19

Patron Silver | 14
Patron Reposado | 16
Patron XO | 14

Sauza Silver | 12
Sauza Reposado | 15
Tres Generaciones | 15

Spirits

{Rum}

10 Cane | 14
Bacardi Superior | 14
Bacardi Oakheart | 14
Captain Morgan | 14

Mount Gay Eclipse | 14
Mount Gay Black Barrel | 13
Myers's Dark | 14

{Cigars}

La Gloria Cubano | 20
My Father | 30
Cohiba Connecticut Leaf | 35

Cohiba Toro Tubos | 35
God of Fire Churchill | 50
House Blend #1 | 25
House Blend #2 | 25

Fairmont

WASHINGTON, D.C.

GEORGETOWN