



# The Grill



MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

## HAPPY HOUR

### FROM THE KITCHEN

#### CARAMELIZED ONION DIP 🌿 \$9

house-made potato chips

\$9

#### OYSTERS ON THE HALF-SHELL\* 🌿

smoky-tomato cocktail OR  
cucumber-champagne mignonette

\$2 EA

#### GROUND LAMB SKEWERS 🌿

tzatziki

\$3 EA

#### CRISPY CALAMARI

orange glaze / aji amarillo / sesame seeds

\$13

#### THE GRILL BURGER\*

brioche bun / bacon / dubliner cheddar  
onion jam / dried tomato

\$15

#### \*SPICY TUNA BITES 🌿

crispy rice / gochujang / sesame / serrano

\$5 EA

## DRAFT BEER

#### ALLAGASH WHITE

belgian wheat / portland, me / 5.2%

\$6

#### BEALES GOLD

lager / bedford, va / 4.8%

\$6

#### EVOLUTION EXILE RED

amber / salisbury, md / 5.9%

\$6

#### ALEWERKS SUPERB IPA

ipa / williamsburg, va / 6.3%

\$6



## WINES

#### CONCA D'ORO PROSECO

Veneto, IT

\$10

#### BERTANI PINOT GRIGIO

Venezia Giulia, IT

\$8

#### JEAN-LUC COLOMBO GRENACHE BLEND

Côtes du Rhône, FR

\$8



## COCKTAILS



#### THE GRILL MARTINI

fords gin or grey goose vodka /  
bèrto extra secco vermouth  
olive bitters / charred cipollini

\$11

#### GRILL PUNCH

pineapple-infused vodka  
hayman's gin / grilled mango  
ginger / mint / bubbles

\$9 / \$43 PITCHER (SERVES 5)

#### HARD PRESSED

jack daniel's tennessee whiskey  
hot apple cider / demerara  
clove / cinnamon

\$8

🌿 = VEGAN    🌱 = VEGETARIAN    🍷 = GLUTEN FREE

TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS, A 3.5% FEE HAS BEEN ADDED TO YOUR BILL.

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness