



NAVY YARD

CLASSICS

VODKA MOJITO strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	14
BLACK MANHATTAN Independence bourbon, Eagle Eye rye whiskey, Averna amaro, Fee Brothers black walnut bitters	18
BLACKBERRY MARGARITA Hornitos Plata tequila, orange curaao, blackberry, lime	17
MAPLE OLD FASHIONED Open Road Distilling Co. Eagle Eye rye, maple syrup, Angostura aromatics bitters, Angostura orange bitters <i>aged in white oak barrels for 3 weeks</i>	17
PALOMA Cuervo Especial silver tequila, 400 Conejos Joven mezcal, grapefruit rosemary shrub, agave, lime, Q Mixers grapefruit soda	16

HOUSE

PURPLE RAIN habanero infused Open Road Distilling Co. American vodka, blueberry-habanero shrub, pineapple, lemon	14
MAGIC MARTINI mushroom brown butter fat-washed American vodka, Averna amaro, Vya dry vermouth, Angostura aromatic bitters	15.5
SO FRESH & SO GREEN Open Road Distilling Co. American gin, basil, elderflower, pineapple, basil oil	15
FIRE WITH FIRE Eagle Eye rye whiskey, Ancho Reyes Verde liqueur, blueberry-habanero shrub, lime, Angostura orange bitters, fire show	15.5
A BOURBON AFFAIR Open Road Distilling Co. Independence bourbon, orange curacao, blackberry, orange, lemon, Angostura orange bitters	15



FEATURING OUR LOCALLY CRAFTED SPIRITS

AMERICAN GIN – 12

AMERICAN VODKA – 12

INDEPENDENCE BOURBON – 14

EAGLE EYE RYE – 14

Come enjoy the full experience at our distillery in Reston, VA!

MOCKTAILS

BLOSSOM LOUNGE chamomile, ginger, strawberry, mint, lemon <i>if you choose, add Open Road Distilling Co. American gin</i>	11
PINEAPPLE-JALAPEÑO FAUX-RITA pineapple, jalapeño, lime, agave, lemon-lime soda <i>if you choose, add tequila</i>	10
TO EACH THEIR OWN blueberry-habanero shrub, passionfruit, pineapple, lime, Q Mixers soda water	9
RUBY ROSE ruby red grapefruit-rosemary shrub, passionfruit, pineapple, lemon, Q Mixers sparking grapefruit	11

HAPPY HOUR

MONDAY TO THURSDAY | 3PM - 7PM

FRIDAY | 11AM - 7PM

available in the bar only

\$2 OFF SMALL PLATES & FLATBREADS

\$5 DRAFT BEERS

\$8 HOUSE WINES

\$3 OFF HOUSE COCKTAILS

\$4 SURFSIDE ICED TEA VODKA SELTZER

IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 5.95% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU’VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.

WINES BY THE GLASS

WHITES	6oz 9oz
GRÜNER VELTLINER PRATSCH AUSTRIA lime zest, white pepper, mineral, crisp	14 20
SAUVIGNON BLANC VAVASOUR NEW ZEALAND gooseberry, lime, passionfruit, herbal	15.5 21
SAUVIGNON BLANC YEALANDS NEW ZEALAND grapefruit, lemongrass, saline, fresh herbs	14.5 19
PINOT GRIGIO LUMINA ITALY pear, lemon, almond, clean finish	11.5 17
CHENIN BLANC M.A.N. SOUTH AFRICA quince, honeyed apple, waxy, floral	12 17
ALBARINO ABADIA DE SAN CAMPIO SPAIN peach, citrus, saline, coastal minerality	14 20
RIESLING FIRESTONE VINEYARDS CALIFORNIA peach, jasmine, lime, off-dry	11.5 18
CHARDONNAY YALUMBA ‘Y SERIES’ AUSTRALIA melon, peach, citrus, gentle oak	14 19
CHARDONNAY FOLIE À DEUX CALIFORNIA ripe apple, vanilla, buttery oak	15 21
ROSÉ BIELER PERE ET FILS FRANCE strawberry, herbs, saline, dry	14.5 20
ROSÉ FOREVER SUMMER FRANCE strawberry, watermelon, citrus, crisp	13.5 19

BUBBLES

CAVA BRUT POEMA SPAIN green apple, citrus, brioche, dry	13 18
PROSECCO RUFFINO ITALY pear, white flowers, frothy, fresh	14 19
BRUT ROSÉ MUMM CALIFORNIA strawberry, cherry, lively mousse, crisp	16 21

REDS

PINOT NOIR SAGET LA PERRIERE FRANCE red cherry, forest floor, spice	14.5 20
PINOT NOIR BOEN x BELLE GLOS CALIFORNIA ripe cherry, cola, vanilla spice	15 21
RHÔNE BLEND COTE MAS FRANCE raspberry, garrigue herbs, peppery, balanced	12 17
MALBEC PORTILLO ARGENTINA black, plum, violet, cocoa, smooth	13 18
SHIRAZ MAD FISH AUSTRALIA blackberry, pepper, licorice, plush	14 20
CABERNET HIGH HEAVEN WASHINGTON blackcurrant, cedar, graphite, firm	14.5 19
RED BLEND PRISONER-UNSHACKLED CALIFORNIA ripe berry, mocha, sweet spice	15.5 22
TEMPRANILLO PASO A PASO SPAIN black cherry, tobacco, dried herbs	13 18
MERLOT ADVICE FROM JOHN CALIFORNIA black cherry, mocha, soft tannins	19 24
CABERNET MON FRERE CALIFORNIA black cherry, vanilla, toasty oak	13.5 18
RED BLEND LANGUAGE OF YES CALIFORNIA cranberry, dried herbs, savory spice	17 22

DRAFTS

SEASONAL ROTATORS	MKT
TROPIC THUNDER IPA	8.75
ALLAGASH WHITE ALE	9.25



SMALL PLATES

SOUP OF THE DAY

chef's daily selection

FRIED CALAMARI

cherry peppers, artichokes, olives, marinara, grilled lemon

SHOTGUN SHRIMP

flash fried, sweet chili sauce, red bell pepper, broccolini, jicama slaw, pickled jalapeños, micro cilantro

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, sweet soy glaze, roasted nori + sesame seeds

8 CHICKEN WINGS

spicy apricot chili glaze, carrots, celery, blue cheese dressing

18

WAGYU MEATBALL SLIDERS

garlic brioche, basil aioli, marinara, mozzarella

**contains pork*

15.5

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic glaze, blue cheese

19

FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing | **chicken +12, grilled shrimp +12, salmon* +16, steak* +17**

PARMESAN KALE

kale, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette

| **chicken +12, grilled shrimp +12, salmon* +16, steak* +17**

VEG + QUINOA BOWL

kale, house pickled beets, avocado, marinated tomatoes, hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette

| **chicken +12, grilled shrimp +12, salmon* +16, steak* +17**

BLACKENED CHICKEN MANGO

mixed greens, red grapes, mangoes, marinated tomatoes, cashews, dried cranberries, pickled ginger vinaigrette

12.5 THAI SHRIMP

shotgun shrimp, mixed greens, napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette

12.5

SALMON SALAD*

mixed greens, marinated tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

17.5

STEAK SALAD*

7oz grilled sirloin, mixed greens, marinated tomatoes, cucumbers, avocado, grilled corn, balsamic grilled onions, blue cheese, balsamic vinaigrette

20.5

SESAME CRUSTED TUNA*

mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, marinated tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing

ENTRÉES

SESAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry

34

BLACKENED ATLANTIC SALMON*

wilted kale, mashed cauliflower, whole grain mustard sauce

29.5

JAMBALAYA

penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano

27

CHICKEN PAILLARD

angel hair pasta, roasted mushrooms, baby arugula, roasted red peppers, lemon caper butter

26

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

38.5

STEAK FRITES*

7oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb french fries

35.5

SANDWICHES

CIRCA BURGER*

Creekstone Farms beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

TURKEY BURGER

provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries

GRILLED CHICKEN SANDWICH

provolone, arugula, roasted peppers, basil aioli, ciabatta, fries

FRIED CHICKEN SANDWICH

lettuce, dill pickles, dill pickle aioli, brioche bun, sweet potato fries

FLATBREADS

19

CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

15

19