

DRINKS

DRINKS | \$14

OLD FASHIONED

Bourbon Angostura Bitters, Sugar, Citrus Peel

SEASONAL MARGARITA

Tequila Blanco, Orange Liqueur, Lime Agave, Seasonal Essence

MANHATTAN

Rye Whiskey, Sweet Vermouth, Angostura Bitters, Cherry

DAIQUIRI

Bacardi Rum, Lime Juice, Sugar, Citrus

PENICILLIN

Blended Scotch, Ginger, Honey, Lemon Juice, House Smoked Bitters,

FRENCH 75

London Dry Gin, Lemon Elixir, Sparkling wine, Citrus

MARTINI

Vodka or Gin; Dry or Dirty; Lemon peel or Pitted Olives

MEZCAL MULE

Mezcal Joven, Lime juice, Ginger Beer, Citrus

ROSE SANGRIA

Rose wine, Blend of Spirits, citrus, fresh berries, Oranges

SELECTION OF BEERS | \$8

DRAFT

DC Brau Joint Resolution

Coors Light

Dogfish Blue Hen Pilsner

Atlas Silent Neighbor

Yuengling

Sapporo

BOTTLE

Guinness

Heineken

Miller Lite

Sam Adams

Hopfheiser Old Time Lager

Peroni

HOUSE WINE | \$12

Red, Rose, White & Sparkling

OPALINE
BAR & BRASSERIE

HAPPY HOUR MENU

M - F, 4 PM - 6 PM

FRENCH DIP SLIDERS

shaved ribeye, gruyere, French onion au jus
\$12

ZUCCHINI CHIPS

chipotle aioli
\$10

GRANDMAS MEATBALLS

creamy polenta
\$16

BUFFALO CHICKEN WINGS

buttermilk ranch
\$14

add carrots & celery +3

FALAFEL

pickled onion, cucumber, confit garlic sauce
\$11

BITES