

the daily dish

A NEIGHBORHOOD BISTRO

WINTER RESTAURANT WEEK

available 1.15 through 1.28

MODERN COCKTAILS

SNOWED IN SANGRIA

tempranillo, brandy, cinnamon
star anise, orange juice, ginger ale
fresh local apples & pears 10

TREE'S KNEES

bar hill gin, lemon juice, rosemary-honey syrup 12

BLUEBERRY MARG

1800 silver, fresh lime juice, agave, craft blueberry soda
14

CARAMEL CIDER CRUSH

tito's vodka, apple cider, caramel, ginger ale,
cinnamon rim 14

NECROMANCER

bombay, absinthe, st. germain,
lemon juice, lillet blanc 16

CLASSIC COCKTAILS

Redemption Boulevardier

redemption bourbon, Campari,
carpano antica vermouth
14

Basil Hayden Old Fashioned

basil hayden, orange peel, simple,
angostura bitters
16

SOPHIE'S SMOKEY

laphroaig, sweet vermouth, Aperol
15

THE GODFATHER

johnny walker black, amaretto
15

BEER BY THE CAN AND BOTTLE

7 LOCKS, PAINT BRANCH Pilsner (v) 7

BROOKVILLE BEER FARM, FARM DOG Lager 7

FREEDOM BREWING, IPA 7

ANGRY ORCHARD HARD APPLE CIDER 7

CORONA 6 | **HIGH NOON** 6

NON-ALCOHOLIC BEER 5

DRAFT BEER

Please ask your server for our current
rotation of local craft beers.

WINES

PINOT NOIR

LES JAMELLES, Languedoc-Roussillon, FR

6oz: 10 Bottle: 34

CABERNET SAUVIGNON

SUBSOIL, Washington

6oz: 15 Bottle: 54

PINOT GRIGIO

PERFECTUS, Veneto, IT

6oz: 9 Bottle: 32

SAUVIGNON BLANC

JEAN BOJOUR, Loire Valley, FR

6oz: 10 Bottle: 34

All menu items are subject to change according to seasonality and availability.