

## AT THE PHILLIPS

1600 21st Street, NW Washington, DC 20009 202-387-2151

★ ★ ★ Tayst	★ BRUNCH Served All Day
COFFEE	<b>PLATES</b> Something to Start the Day
We proudly brew Counter Culture Coffee. ESPRESSO \$2.25 A doppio ristretto; the standard double shot AMERICANO \$2.75 A double shot with hot	<ul> <li>Yogurt Made with strawberries, bananas, &amp; house made granola. \$8.25</li> <li>Quiche Served with side salad or cup of soup. \$9.65</li> <li>Assorted Bagels Everything, plain, and whole wheat with choice of butter, cream cheese, peanut butter or jam. \$2.40</li> </ul>
water MACCHIATO \$3	PASTRIES Baked Fresh at Open City
A double shot & dollop of froth CORTADO \$3.5 Equal parts espresso and milk CUBAN \$3.5	Assorted Croissants Butter <b>\$2.60</b> Almond <b>\$3</b> Chocolate <b>\$3</b> Spinach Mushroom Turnover <b>\$3.25</b> Black Currant Vanilla Scone <b>\$3</b> Assorted Muffins Blueberry, Bran <b>\$2.15</b>
A delicious mix of sugar, froth, and espresso,	BEVERAGES Wet the Whistle
topped off with hot water CAPPUCCINO \$4 A double shot & equal parts froth and milk LATTE \$4 A double shot, milk, & thin layer of froth. Ask your barista for flavor options. MOCHA \$4.5 Similar to a latte but with chocolatey goodness SINGLE ORIGIN Pour over coffee. Prices	We proudly brew teas from SerinDipiTea. Sencha Green/Japan \$3 Darjeeling Organic black /India \$2.50 Earl Grey Scented black/Sri Lanka \$2.50 Masala Chai Spiced black and steeped in your choice of milk & honey \$4 Mint Organic/caffeine free \$2.50 Chamomile-Lavender Caffeine free \$2.50 Iced Tea Peach-infused black \$2.20 Hot Chocolate \$3.50 Orange juice \$3.85 or cranberry cocktail \$2.20 Bottled Water \$2.20 Sodas Mexican Coke, Izzy Clementine, Izzy Grapefruit & San Pellegrino \$2.75 Diet Coke, Ginger Ale, Club Soda & Root Beer \$2.20
subject to change. Ask	COCKTAILS Summertime Coolers
your barista for this month's selections <b>CAFÉ AU LAIT \$3</b> 50/50 coffee & milk <b>TRYST HOUSE BLEND \$2</b> A blend created with you in mind <i>All above drinks are available</i> <i>over ice.</i>	<ul> <li>MIDDLETON ROYALE \$9</li> <li>Earl Grey infused potato vodka, maraschino liqueur, and cava</li> <li>GIN &amp; TONIC \$9</li> <li>Old Raj Gin and tonic with lime &amp; cucumber spears</li> <li>BOURBON &amp; GINGER \$9</li> <li>Hirsch bourbon, house made sassafras bitters, and ginger ale</li> </ul>

★ MUNCH Simplicity with a Kick	IRYST ★ ★ ★	
SANDWICHES New Favorites	BEER	
<ul> <li>Pesto Chicken Salad Wrap With roasted red peppers, spinach &amp; feta \$8.75</li> <li>Turkey With cucumber, cheddar &amp; cranberry mayo on multigrain \$9.35</li> <li>Applewood-smoked BLT On white \$8.25</li> <li>Hummus With tomato, cucumbers, feta, lettuce &amp; a touch of spicy sriracha on multigrain \$8.25</li> <li>Peanut Butter &amp; Jelly On white or multigrain \$6 All sandwiches are served with homemade chips.</li> <li>SOUPS &amp; SALADS Small or Large</li> </ul>	PERONI \$5 Italian pale lager SIERRA NEVADA PALE ALE \$6 Hoppy ale from Chico, CA. FAT TIRE AMBER ALE \$5 Malty ale from New Belgium brewery in Fort Collins, CO	
Wild Rice & Orzo Salad With dried cranberries,	WINE	
celery, bell peppers & balsamic vinaigrette \$3.60/6 Green Beans Salad With sugar snap peas, English peas, orange zest & chives \$3.30/5.80 Caprese Salad With tomato, basil, fresh mozzarella & balsamic vinaigrette \$3.85/6.60 Grilled Chicken Salad With roasted peppers, artichokes, spinach & basil pesto \$3.80/6.60 Tryst Mixed Salad Mixed greens with tomatoes, cucumbers, feta and lemon-herb vinaigrette \$4.40/6 Assorted Soups Selection changes daily \$4.15/4.80 PICK TWO OR THREE Small Samples	SPARKLING WINE Zardetto Prosecco, Veneto, IT WHITE WINE La Fleur du Ray Sauvignon Blanc, Bordeaux, FR Healdsburg Ranch unoaked Chardonnay, Sonoma Coast, CA RED WINE The Rhone Gang, le Hold Up Grenache & Pinot Noir Burgundy, FR Ernesto Catena	
Half of Sandwich <b>\$5.50</b> Half of Sandwich & Cup of Soup <b>\$8.25</b> Three Small Salads <b>\$9.35</b>	Padrillos Malbec, Uco Valley, ARG Wines are served by the glass \$7.50, or by the bottle \$25.	
PLATES TO SHARE Grab a Buddy	SWEETS	
<ul> <li>Hummus With cucumbers, tomatoes, olives &amp; homemade chips \$8</li> <li>Smoked Trout Dip Made with locally smoked fish, served with cucumbers, olives, tomatoes &amp; homemade chips \$8.50</li> </ul>	Carrot Cake <b>\$5.45</b> Mixed Fruit Tart <b>\$5.80</b> Assorted Cookies Chocolate chip, Oatmeal raisin <b>\$2.20</b>	



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