

BRANDEE

PRESENTED BY CHEF BRYAN VOLTAGGIO AND STAFF
5335 WISCONSIN AVENUE, NW, SUITE 201 | WASHINGTON, DC 20015

COCKTAILS	the name says it all vodka, soda	11
	east sea gin, st germain, kombu broth, hellfire bitters	11
	unfinished mishap cachaca, mango, lime, kummel	11
	urban conformist Vodka,Tea,Lemon,Oak	11
	los rudos mezcal, lillet, grapefruit, aji, egg white	11
	wonder of neglect gin, pineapple shrub, vermouth, oak	11
	playground meltdown rum, spices, coffee liqueur, butter	11
	vegan sacrifice scotch, ginger, cayenne, beef ice	11
	mexican warhead mezcal, roasted apple, strawberry, vinegar, apricot	11
	makeshift harmony rum, st germain, lemon, angostura	11
	inept carnie scotch, pumpkin shrub, spice, averna	11
	antique dose rye, strega, barolo chinato :	11
	beyond the pale irish whiskey, aperol, st germain, lemon, egg white	11
	waking up to cannonfire mezcal, avocado, grapefruit, hellfire, bitters	11
mother-in-law bourbon, maraschino, bitters, curacao	11	
i'll have a chocolate martini cynar, almond, brandy, lime	11	
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PUNCHES	formerly southern vodka, tea, citrus, whey	35
	revoked celebrity gin, apricot, lemon, verbena	35
	serpentine overtone tequila, cranberry, hibiscus, lime, black pepper	35
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HOUSE SODAS	ginger beer, tonic, grapefruit, mango, pineapple, cranberry	3

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WINES BY THE GLASS	BUBBLES	
	2011 Elio Perrone Moscato d'Asti, Piedmont	8
	2008 Argyle, Brut Rosé Dundee Hills, Oregon	13
	N.V Louis Roederer, Brut Premier Champagne	17
	WHITES	
	2011 Barboursville, Pinot Grigio Virginia	10
	2011 Provenance, Sauvignon Blanc Napa	11
	2011 Laroche, Petit Chablis Burgundy	12
	2009 Verget, Pouilly Fuisse Burgundy	14
	2011 Rombauer, Chardonnay, Carneros	16
	REDS	
	2010 Chacra, Pinot Noir, Barda, Patagonia	14
	2010 Masi, Malbec, Paso Doble, Mendoza	10
	2009 Ciacci Rosso di Montalcino, Tuscany	16
2011 Montes, Cabernet Sauvignon, Alpha, Colchagua	12	
2009 Sterling, Platinum, Cabernet Blend Napa	18	
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ON DRAFT		
fullsteam working man's lunch, nc	6	
flying dog backyard ale, md	5	
duck rabbit milk stout, nc	6	
he'brew genesis ale, ny	5	
dc brau corruption, dc	6	
victory prima pils, pa	5	
stillwater rotating selection, md	10	
brooklyn sorachi, ny	7	
sixpoint rye, ny	6	
chartreuse, fr	11	

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SWEET	bananas and brioche pecans, chocolate stout ice cream	7
	valrhona chocolate and peanut butter bitter chocolate sorbet	8
	caramel roasted pineapple pink peppercorn, rosemary ice cream	7
	chocolate ganache tart seckle pear, clove, white chocolate, sheep yogurt sorbet	7
	rice pudding caramelized quince, brazil nuts, chocolate, spiced marshmallow	10
	warm apple crisp brown butter pecan ice cream	7
cherry glenn farm goat cheese tart black mission fig, meyer lemon, kumquat marmelade	8	
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ICE CREAM AND SORBET	salted caramel	3
	cinnamon basil	3
	honey ricotta	3
	granny smith apple	3
	blood orange	3
	pear	3
selection of 3	8	
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AFTER DINNER DRINKS	with coffee coffee, buttered rum, spices	10
	liquid monastery chartreuse, hot chocolate	10
	zodiac inertia hum, egg, stout, nutmeg	10
	blazed abbott rum, chartreuse, orange, fire	10
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COFFEE	coffee	3
	tea	3
	espresso	4
	cappuccino	4

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CANDY COUNTER	TRUFFLES	
	malted sesame	2
	lavender honey	2
	salted almond brown butter	2
	pistachio yuzu	2
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	BON BONS	
	raspberry thyme	2
	espresso	2
	salted caramel	2
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	HAND DIPPED	
	earl grey	3
	ginger lemongrass	3
	almond butter and jelly	3
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	CONFECTIONS	
	cassis	2
	carrot ginger	2
	grapefruit campari	2
lollipops	2	
caramels	2	
marshmallow	2	
barks	3	
biscotti	2	
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