

# WHISKEY ROOM

## SMALL PLATES

### FRIED OLIVES

malt vinegar mayo dipping sauce 4

### DEVEILED SCOTCH EGG

fried banger wrapped egg, whipped egg mousse 5

### DUCK CONFIT

pan seared potato cake, whiskey bacon jam 5

### WHISKEY GARLIC MUSSELS

whiskey garlic butter, white wine, crostini 6

### WR POUTINE

fresh cut fries, crumbled lamb, goat cheese, McDonnell's Irish curry sauce 6

### ROASTED GRAPE SALAD

tarragon roasted grapes, butter lettuce cups, Cashel Blue cheese, smoked almonds, pickled carrots 6

### MEAT & CHEESE BOARD

house selection of local and imported cheeses, charcuterie & accompaniments 10

### PORK BELLY GRILLED CHEESE

Lyons baguette, Kerrygold Irish cheddar, crispy pork belly, pickled onion relish 10

### SMOKED SALMON BLINI

Burren Irish smoked salmon, boxty blini, pickled red onions, lemon aioli 10

### WR SLIDERS

prime beef, Jameson glazed bacon, Irish cheddar, Sweet Farm curtido, Lyons Bakery pretzel bun 11

### STEAK STACK

sliced strip steak, Cashel Blue cheese potato croquette, malt fried onions, balsamic reduction 11

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## COCKTAILS

### SWEET BEE PADDY

Paddy Bee Sting whiskey, fresh strawberries, orgeat syrup, fresh lemon juice, Timmerman's Strawberry beer 10

### ISLAY DAWN

Bowmore 12 YR Scotch, pear liqueur, honey syrup, fresh lemon, simple syrup 14

### WR SAZERAC

Knob Creek Rye, Pernod, Peychaud's Bitters, sugar 17

### JAPANESE MANHATTAN

Taketsuru 12YR whisky, sweet vermouth, Harveys Bristol Cream, cherry 21

### DC LIBERATION LIBATION

Sloop Betty Vodka, VT maple syrup, sparkling apple cider 10

### COOPER UNION

Red Breast Irish whiskey, St. Germain, orange bitters, rinse of Laphroaig 19

### LUST

St. Germain Elderflower, Ruffino Prosecco, splash of soda water 11

## BUBBLY

### VOGA SPARKLING PINOT GRIGIO (ITA)

Pear & apple notes, full fruit flavor *gls* 13

### ALBEMARLE CIDERWORKS GOLD RUSH (VA)

Dry & crisp, punchy grapefruit, subdued honey and ginger finish *bt/32*

### ALBEMARLE CIDERWORKS POMME MARY (VA)

Tropical fruits, a touch of sweetness *bt/32*

### RUFFINO PROSECCO (ITA)

Fruity, floral; hints of hawthorn & elder, crisp, delicate *bt/39*

### MOET WHITE STAR (FRA)

Smooth & juicy, white fruit flavors, clean finish *bt/90*

### TATTINGER BRUT (FRA)

Creamy full mouth feel, hints of almond & peach, citrus zest *bt/95*