



BEER

DRAFT

DC BRAU SPECIALTY BREWS	MARKET PRICE
SEASONAL	7
ALLAGASH BLACK, MAINE, 7.5% ABV	8
SILKY ROASTED CHOCOLATE BELGIAN STYLE STOUT	

CANS & BOTTLES

JACK'S HARD CIDER, PENNSYLVANIA, 5.0% ABV	5
CRISP, DRY, SLIGHTLY SWEET GRANNY SMITH CIDER	
PABST BLUE RIBBON, WISCONSIN, 4.7% ABV	5
CLASSIC AMERICAN PILSNER STYLE LAGER (16 OZ)	
PILSENER ACE, EL SALVADOR, 3.9% ABV	4
SMOOTH LIGHT BODIED LAGER	
BODDINGTONS PUB ALE, ENGLAND, 4.7% ABV	7
LIGHT, CREAMY AND MILD ENGLISH BITTER ALE	
OSKAR BLUES MAMA'S LITTLE YELLA PILS,	
COLORADO, 5.3% ABV	5
LIGHTLY HOPPED TRADITIONAL CZECH PILSNER	
KONA LONGBOARD, HAWAII, 4.6% ABV	5
SOFTLY SPICED AROMA WITH PALE MALTY BODY	
AVERY WHITE RASCAL, COLORADO, 5.6% ABV	6
REFRESHING BELGIAN STYLE UNFILTERED WHITE ALE	
DC BRAU CITIZEN, THE DISTRICT, 7.0% ABV	6
TRIPLE STYLE BELGIAN PALE ALE	
STONE LEVITATION ALE, CALIFORNIA, 4.4% ABV	6
DEEP AMBER ALE, RICH MALTS, CITRUS OVERTONES	
PORT CITY ESSENTIAL PALE ALE, VA, 5.5% ABV	6
FULL FLAVORED HOP AND MALT GOLDEN PALE ALE	
ROGUE JUNIPER PALE ALE, OREGON, 5.3% ABV	7
SMOOTH MALT ALE WITH A DRY SPICY FINISH	
BELL'S TWO HEARTED, MICHIGAN, 7.0% ABV	6
HOP AND MALT-DRIVEN AMERICAN IPA	
21 ST AMENDMENT BLACK IPA, CA, 6.8% ABV	5
AMERICAN STYLE IPA WITH A SMOOTH MALTY FINISH	
DC BRAU PUBLIC, THE DISTRICT, 6.0% ABV	6
ROBUSTLY FLAVORED BITTER & HOPPY PALE ALE	

COCKTAILS & ABSINTHE

COCKTAILS

TREVI SPRITZER	9
APEROL APERITIF WITH SODA AND TOPPED OFF WITH PROSECCO, ON THE ROCKS	
EASY GINGER	11
TITO'S VODKA AND CANTON, WITH LIME & PINEAPPLE JUICES, TOPPED WITH A FLOATING ORCHID, SERVED UP	
HOT KENTUCKY	10
BUFFALO TRACE BOURBON AND HOUSEMADE CAYENNE-GINGER LEMONADE, ON THE ROCKS	
SKINNY THYME	10
VEEV AÇAI BERRY LIQUEUR, THYME-INFUSED SIMPLE SYRUP, LEMON JUICE, AND SODA, ON THE ROCKS	
SILVER JULEP	11
HIGH WEST SILVER WHISKEY AND HIGH WEST DOUBLE RYE, WITH MINT-INFUSED SIMPLE SYRUP, TOPPED WITH SODA, ON THE ROCKS	
MÉNAGE À 'TAH	11
HIGH WEST SILVER WHISKEY, ST-GERMAIN, COINTREAU, LUCID ABSINTHE, LEMON JUICE, AND BITTERS, ON THE ROCKS	
CAPE COD TEA PARTY	9
ABSOLUT WILD TEA VODKA, SODA WATER, AND CRANBERRY JUICE, ON THE ROCKS	
DARK AND STORMY	9
CORUBA DARK RUM AND FEVER TREE GINGER BEER, ON THE ROCKS	

ABSINTHE

MATA HARI (AUSTRIA)	12
LUCID (FRANCE)	13
KÜBLER (SWITZERLAND)	12
PERNOD (FRANCE)	13



BAR AND GARDEN FOOD MENU

SHARING PLATES

HALVED AVOCADO DRESSED WITH WHOLE GRAIN MUSTARD AÏOLI, KALAMATA OLIVES, RED ONION, AND ASIAGO CROUSTADE (V) **9**

SALADE FROIDE CHILLED BIBB, WATERCRESS, AND ARUGULA TOSSED IN GOAT CHEESE VINAIGRETTE WITH DRIED CHERRIES, ROASTED ALMONDS, AND BRUNOISE RED ONION (V) **8**

1905 MEATBALLS

MAINE ~ LOBSTER IN NEWBURG TOMATO CREAM SAUCE **12**

VIRGINIA ~ BEEF, LAMB, AND PORK WITH LINGONBERRY, SHALLOT, AND MONTICELLO WINE SAUCE **10**

TUNA TARTARE LAYERED WITH DRESSED AVOCADO AND CUCUMBER, WITH WASABI WHIP AND TARO ROOT CHIPS **11**

FRIED CHESAPEAKE OYSTERS ~ SERVED WITH DILL-LEMONGRASS TARTAR AND PICKAPEPPA COCKTAIL SAUCE **12**

COTTAGE FRIES ~ HAND CUT IDAHO POTATO CHIPS WITH CIDER VINEGAR, CRACKED PEPPER, AND PARSLEY (V) **6**

ADD SHALLOT, SPINACH, & HERB DIP **3**

SOUTHERN STYLE DEVEILED EGGS ~ CAGE FREE AND LOCALLY FARMED EGGS WITH A SHERRIED LARDON SALAD **8**

FRIED CHICKEN LIVERS ~ 1905 MUMBO SAUCE **8**

1905 BBQ CHICKEN WINGS ~ GOAT CHEESE AND SCALLION RANCH DRESSING **8**

SANDWICHES

VIRGINIA PORK BUTT BBQ SANDWICH SERVED WITH BUTTERMILK COLESLAW AND SOUTHERN STYLE POTATO SALAD **16**

CAPRESE BAGUETTE SANDWICH TOASTED AND DRESSED WITH LOCAL TOMATO, FRESH MOZZARELLA, AND BASIL LEAVES, WITH A FENNEL SEED, OREGANO, AND CRUSHED CHILI VINAIGRETTE, AND GARDINEIRA SALAD (V) **12**

1905 BURGER* ~ PURE ANGUS BEEF BLENDED WITH WILD MUSHROOMS, TOPPED WITH HOUSE SMOKED BRIE, AND SERVED WITH HOUSEMADE PICKLES AND GREENS SALAD **16**

BRAISED COLORADO LAMB SANDWICH CRISPED ON ASIAGO BREAD WITH GRUYÈRE, AND SERVED WITH RED WINE DEMI-GLACE AND GREENS SALAD **16**

EXECUTIVE CHEF: MATTHEW RICHARDSON

CONSUMING RAW OR UNDERCOOKED FOODS CAN INCREASE THE RISK OF FOOD-BORNE ILLNESS

*CERTIFIED NATURALLY, SUSTAINABLY, AND HUMANELY RAISED MEYER ANGUS BEEF (BLACKFOOT RIVER VALLEY, MT)

20% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE