

EMISSARY

NOVEMBER 07-12

BREAKFAST 9am-2pm

trickling springs yogurt honey, michelle's granola, banana, apple 7

egg sandwich scrambled eggs, brioche 8
add salmon or avocado +2

egg scramble queso fresco, avocado, tomatoes, salsa verde 9

AFTERNOON & EVENING 1130am-9pm

market greens bowl mixed greens, baby kale, radish, butternut squash, red onions, fingerlings, cucumber, goat cheese, toast, citrus vinaigrette 12

avocado toast spelt, baby kale, onions, roasted tomatoes, salsa verde 12

grilled cheese sharp cheddar, rustic loaf, market greens 9

mushroom burger vegetarian mushroom patty, cheese, basil pesto, market salad 11 w/ cheese +1

baby kale butternut squash, pine nuts, honeyvinaigrette, shaved parmesan 11

risotto butternut squash, marscapone cheese, sage 12

buratta roasted golden beets, olive oil, balsamic glaze, basil, almond crumble 11

seasonal bruschetta sauteed mushrooms, roasted tomatoes, ricotta, toast 12

CHEESES & CHARCUTERIE 5-9pm

clothbound cheddar cow
pipe dreams ash goat
rogue smokey blue cow

prosciutto aged chorizo
salami finocchia

7 each / 20 all

8 each / 22 all

HAPPY HOUR M-F 4:30-7pm

sparkling / white / rose / red 6 glass / 28 bottle

local craft beers 5

protocol cocktail cava / pickley pear liqueur / hibiscus / ginger / raspberry shrub

BEER & WINE

full selection on the back page!

COCKTAIL BAR

yes, we have one in back! opens november 1

PRIVATE EVENTS

from 12-100 people, info@emissarydc.com

BEER

	SIZE	TYPE	POUR
CRISP & REFRESHING			
district common / pilsner / atlas / 5.1% crisp, bready, subtle fruit	12 oz	can	8
yacht / dry-hopped lager / stillwater artisanal / 4.2% crispy, citrusy	16 oz	can	9
german pils / pilsner / dc brau / 4.6% bready, floral	12 oz	can	7
FRUIT & SPICE			
grisette / belgian style ale / manor hill / 4.7% citrus, funky	12 oz	can	8
citra lemon saison / saison / 3 stars / 5.2% lemony, subtle spice	16 oz	can	10
feed the monkey / hefeweizen / jailbreak / 6.0% banana, clove	12 oz	can	7
optimal wit / belgian style wheat / port city / 5.0% orange peel, coriander	16 oz	can	10
CITRUS & HERBAL			
pine'hop'le / fruit ipa / evolution / 6.8% pineapple, pine	12 oz	bottle	7
nanticoke nectar / ipa / rar / 7.4% citrus, earthy	12 oz	can	9
southside rye / rye ipa / denizens / 7.2% spice rye, grapefruit	16 oz	can	11
foxy red / ipa / union craft / 6.5% sweet resin, malty	12 oz	can	8
MALT & TOAST			
vienna lager / amber lager / devils backbone / 5.2% toasty, caramel	16 oz	can	8
lowest lord / english style ale / denizens / 5.3% toasty, nutty	16 oz	can	10
DARK & ROAST			
porter / american porter / port city / 7.5% bittersweet chocolate, coffee	12 oz	bottle	8
on fleek / imperial stout / stillwater artisanal / 13% creamy chocolate, roasty	12 oz	can	12
TART			
mission gose / gose / evil twin / 4.0% tart, eucalyptus touch of salt	12 oz	can	11

WINE

	GLASS	BOTTLE
SPARKLING		
poema brut / cava / catalunya / sp / nv	9	44
virginia fizz / chardonnay (cremant style) / virginia / us / nv	13	52
frank besson "1834" extra brut / gamay / beaujolais / fr / nv	16	64
WHITES		
pago del vicario / tempranillo blanco / castilla la mancha / sp / 2015	10	48
ghost / pinot grigio / provincia / it / 2014	9	44
casalfarneto fontevicchia / verdicchio / marche / it / 2012	11	52
la cana / albarino / rias biexas / sp / 2015	11	52
brunn green / gruner veltliner / kamptal / at / 2014	10	48
arona / sauvignon blanc : riesling / marlborough / nz / 2015	10	48
mother rock 'force celeste' / chenin blanc / swartland / za / 2015	13	56
paul cluver / chardonnay / elgin / za / 2015	11	52
domaine skouras / chardonnay / peleponnese / gr / 2013	14	66
ROSÉ		
rustenberg / pinot verdot / stellenbosch / za / 2016	10	48
claudie riffault 'la noue' / pinot noir / saucerre / fr / 2015	14	66
REDS		
pascal aufranc 'chenas' / gamay / beaujolais / fr / 2014	12	56
senator monser / babeasca neagra / ro / 2012	9	44
trinity hill / pinot noir / hawkes bay / nz / 2014	11	54
zuccardi q / tempranillo / santa rosa / ar / 2012	13	60
clos troteligotte 'knom' / malbec / cahors / fr / 2015	11	54
bodega bouza / tannat / montevideo / uy / 2014	14	66
alcane "vigno" old vines / carignan / maule valley / cl / 2012	18	90
howard park / cabernet sauvignon / margaret river / au / 2013	15	70

EMISSARY

COCKTAILS

Untitled Whiskey no.1

Catoctin Creek Roundstone Rye, Don Ciccio & Figlio Luna Amara and Cinque 5 Amaros, Capitoline Rose Vermouth, Bitters, Cherry Wood, Flamed Clementine Peel

Untitled Vodak No.1

Civic Vodka, Grapefruit, Guava, Strawberry, Soda

Untitled Gin No.1

James River Oyster Vit, Housemade Pickling Brine, Lemon Juice, Pickled Vegetable Garnish

Untitled Rum No. 1

Stonewall Colonial American Rum, Clementine Cardamon Shrub, Doni Ciccio e Figli Nocino Liquer Bitters, Blackberries

We take great pride in our signature cocktails by using all house made ingredients and fresh juices.

We enjoy sourcing local products to support our community - from brewers to distillers. That's why we've kept this list local to DC and the Mid Atlantic.

Our simple mission: that our friends and neighbors can enjoy delicious, thoughtfully crafted, and creative cocktails, beer, and wine in a bar just around the corner...

Jamie Imhof, Bar Director

EMISSARY

COCKTAILS

Untitled Whiskey no.1

Catoctin Creek Roundstone Rye, Don Ciccio & Figlio Luna Amara and Cinque 5 Amaros, Capitoline Rose Vermouth, Bitters, Cherry Wood, Flamed Clementine Peel

Untitled Vodak No.1

Civic Vodka, Grapefruit, Guava, Strawberry, Soda

Untitled Gin No.1

James River Oyster Vit, Housemade Pickling Brine, Lemon Juice, Pickled Vegetable Garnish

Untitled Rum No. 1

Stonewall Colonial American Rum, Clementine Cardamon Shrub, Doni Ciccio e Figli Nocino Liquer Bitters, Blackberries

We take great pride in our signature cocktails by using all house made ingredients and fresh juices.

We enjoy sourcing local products to support our community - from brewers to distillers. That's why we've kept this list local to DC and the Mid Atlantic.

Our simple mission: that our friends and neighbors can enjoy delicious, thoughtfully crafted, and creative cocktails, beer, and wine in a bar just around the corner...

Jamie Imhof, Bar Director

EMISSARY

drip coffee

la golondrina, colombia 2.41 / 2.73

espresso

espresso 2.73
decaf espresso 2.82
macchiato 2.95
americano 2.90
cortado 3.18
cappuccino 3.27
latte 3.55 / 3.95
mocha 4.50 / 4.86

**Non-dairy almond, soy and coconut milks available.*

pour over

sipacapa, guatemala
brown sugar / fig / pastry 3.25

hama, ethiopia
dried berry / chocolate / silky 3.95

idido, ethiopia
floral / melon / citrus 3.75

decaf la voz, guatemala
toffee / creamy 3.25

iced

gigantic, blend 3.18

teas 3.54

keemun black / darjeeling black
jasmine green / dragonwell green
anxi oolong / ginger zing
quiet evening herbal / world peace herbal

housemade chai

hot, iced 3.41

EMISSARY

drip coffee

la golondrina, colombia 2.41 / 2.73

espresso

espresso 2.73
decaf espresso 2.82
macchiato 2.95
americano 2.90
cortado 3.18
cappuccino 3.27
latte 3.55 / 3.95
mocha 4.50 / 4.86

**Non-dairy almond, soy and coconut milks available.*

pour over

sipacapa, guatemala
brown sugar / fig / pastry 3.25

hama, ethiopia
dried berry / chocolate / silky 3.95

idido, ethiopia
floral / melon / citrus 3.75

decaf la voz, guatemala
toffee / creamy 3.25

iced

gigantic, blend 3.18

teas 3.54

keemun black / darjeeling black
jasmine green / dragonwell green
anxi oolong / ginger zing
quiet evening herbal / world peace herbal

housemade chai

hot, iced 3.41