



XVIII

SPECIALS

Cocktail Hour
Everyday 2-6 PM

Half Price Food, Drinks
and Waterpipes

Ladies Night
Every Thursday

Half Price Bottles of Wine
Half Price Desserts

Entertainment

Thursday, Friday & Saturday
DJ 9PM to Close

STARTERS

Beef Sliders 11

braised beef short rib, whiskey jus, horseradish aioli, house made pickles, brioche bun *(add slider \$3)*

Tacos

duck 11 : corn tortilla, white cheddar, salsa fresca, duck confit, chimichurri, cilantro lime yogurt, bok choy

elk 12 : sous vide elk, sautéed mushrooms and onions, wine reduction, romaine

Tuna Roll 13

calrose rice, marinated yellowfin tuna, carrot, chive, cucumber, gochujang aioli, sweet soy reduction

Chicken Wings 12

choice of house made hot sauce, sweet soy, or salt and pepper. served with house grana padano dip

Calamari 13

radish, cilantro, lemon, house made spiced yogurt

Carpaccio 12

beef tenderloin, fennel slaw, crispy wonton, yuzu vinaigrette

Roasted Eggplant Dip 09

fresh mint, house made yogurt, naan

Poutine 09

house cut fries, scotch gravy, cheese curds, chives

Golden Beet Gnocchi 10

wasabi basil cream, cherry tomatoes

SALADS


House Salad 10

mixed greens, watermelon radish, cherry tomatoes, kalamata olives, shallots, goat cheese, charred lemon vinaigrette
(add chicken or prawns \$4)

Caesar Salad 10

brown butter croutons, grana padano, house caesar dressing, *(add chicken or prawns \$4)*

MAINS

 Spinach Tagliatelle 12
mushrooms, cherry tomatoes,
tarragon beurre blanc, truffle oil
(add chicken or prawns \$4)

Steak Sandwich 16
6 oz sirloin grilled to order,
sautéed mushrooms,
ace bakery sourdough, served
with choice of fries, caesar, or
house salad
(add sautéed onions \$1)
(add poutine \$3)

House Burger 15
house formed chuck patty,
arugula, tomato, shallot,
house pickles, miso spread,
served with choice of fries,
caesar, or house salad
(add white cheddar \$1)
(add poutine \$3)

Spicy Chicken Sandwich 15
house spice rub, roasted poblano
aioli, ace bakery ciabatta, spinach,
tomato, served with choice of fries,
caesar, or house salad
(add white cheddar \$1)
(add poutine \$3)

Sweet & Savory Rice Bowl 13
lamb or chicken, sweet rice pilaf,
house made yogurt
(add fresh naan \$2)

Mantu 15
dumplings stuffed with ground
chuck, mixed vegetables,
beef sauce, house made yogurt
(add dumpling \$1)

Tuna Quinoa Bowl 22
6oz marinated yellowfin
served rare, quinoa pilaf,
grilled bok choy, lime glaze

Elk Ribeye 25
6 oz served medium rare,
blackberry jus, garlic basil
mashed potato, maple chili
brussels sprouts

 Indicates Vegetarian Options

DESSERTS

Seasonal Cheesecake 08
rotating, ask server for details

Creme Brulee 08
vanilla bean, orange

Bourbon Cherry Pie 08
chocolate crust, chantilly cream

White Chocolate Cake 08
white chocolate glaze, dulce de leche,
white chocolate soil,
Made By Marcus ice cream

Honey Yogurt Panna Cottaa 08
infused with lemongrass, and vanilla bean

WHISKEY

Smokey Old Fashioned

(2 oz) 14

buffalo trace bourbon, orange maple syrup, smoked oak cask, company bitters

Revolver

(2.5 oz) 11

buffalo trace bourbon, kahlua, company bitters, orange

Blackened Julep

(1 oz) 10

buffalo trace, blackberry, mint

XVIII Sour

(2 oz) 15

dillon's white, simple syrup, egg white, n.o bitters, lemon

Sazerac

(2 oz) 14

spicebox , taboo , simple syrup, peychauds bitters, company bitters, lemon

A Cottage By The Sea

(2 oz) 15

glenrothers select, chamomile, lemon

GIN

Red Wedding

(1 oz 4 oz) 12

no 3 london dry, pasqua, raspberry, mint, soda

4th St. SW

(1.5 oz) 11

old tom , lavender, egg white, lemon

Bianca Negroni

(3 oz) 15

anchor junipero, cocchi americano, dolin de chambery , orange

Smoked Rosemary

(2 oz) 13

hendrick's, house made tonic syrup, smoked rosemary, soda

75 mm

(1 oz 4 oz) 12

no 3 london dry, pasqua, simple syrup, lemon

Martini

(3 oz) 16

anchor junipero, dolin de chambery blanc, lemon or olive

TEQUILA & MEZCAL

South Of The Border

(2 oz) 18

*casamigos reposado ,
de leyenda peloton, agave syrup,
mole bitters, smoked birch bark,
grapefruit*

El Diablo

(2 oz) 12

*casamigos blanco,
crème de cassis dijon 700,
ginger beer, lime*

Margarita

(2 oz) 16

*casamigos blanco,
cointreau, simple syrup,
black hawaiian sea salt,
lime*

Black Basil Tojito

(2 oz) 15

*casamigos blanco,
de leyenda peloton, blackberry,
lime, basil, soda*

RUM

The Blacker The Berry

(2 oz) 15

*flor de cana reserva blanco 7 yr,
ginger juice, house made orgeat,
honey, lemon, blackberry*

Regina George

(2 oz) 10

*iceberg demerara rum,
campari, house made orgeat,
cranberry, lime*

Daiquiri No 8

(2 oz) 18

*flor de cana reserva blanco 7 yr ,
simple syrup, luxardo grappa,
grapefruit, lime*

Old Sailor

(2 oz) 12

*black magic, blackstrap bitters,
pineapple, orange*

BRANDY

587

(2 oz) 12

*pere malgloire, peach bitters,
mint, cherry*

Jack Rose

(1.5 oz) 10

*pere malgloire,
grenadine, lemon*

Sidecar

(2 oz) 15

*hennessy vsop, cointreau,
simple syrup, lemon, orange*

Apple Tree

(2 oz) 14

*e&j, apple,
mint, ginger beer*

VODKA

Gimlet

(2 oz) 12

belvedere, honey, lime

Moscow's Pride

(1 oz) 08

luksusowa, ginger beer, lime, mint

Bellini

(1 oz 4 oz) 12

*belvedere, peach and
fennel puree, pasqua*

Bloody Walter

(1 oz) 08

*chopin, house made clamato,
tabasco, worcestershire, cucumber,
alder wood smoked sea salt,
cherry tomato*

SANGRIA

White Basil

(6 oz) 10 (jug) 25




pino grigio,
tiki bitters, lime, lemon, basil

Ruby Red

(6 oz) 10 (jug) 25

merlot, company bitters,
grapefruit, lime, orange, lemon

WINES

	6 oz 	9 oz 	Bottle 
Red			
<i>Alamos – Malbec</i>	08	12	-
<i>19 Crimes – Shiraz</i>			45
<i>Chateau Ste. Michelle – Merlot</i>			50
<i>Trim – Cab Sauv</i>			50
<i>Meiomi – Pinot Noir</i>			50
<i>If You See Kay – Cab Sauv</i>			70
			75
White			
<i>Alamos – Chardonnay</i>	08	12	-
<i>Pasqua – Prosecco</i>			40
<i>Pasqua – Pinot Grigio</i>			40
<i>Kim Crawford – Sauv Blanc</i>			50
<i>Quails' Gate – Gewurztraminer</i>			50
<i>Tiefendbrunner – Pinot Grigio</i>			50

BOTTLED BEERS

\$7
Wit
Blacksmith
Blonde
Maiden
Stella
Corona
Budweiser

HIBALLS

\$7.50
Buffalo Trace Bourbon
Dillon's White Rye
No 3 London Dry Gin
Casamigos Blanco
Belvedere
Secret Barrel White Rum
De leyenda Peloton Mezcal
Pere Maglorie Fine Calvados

NON-ALCOHOLIC

\$6
Safe & Simple
mint, cucumber, basil, simple syrup, soda

Coconut Lavender Lemonade
lemon, lavender, raw sugar, coconut water

House Ginger Ale
ginger syrup, lime, soda

WATER PIPES

403 \$25

*apple, peach, mint flavor
with fresh mint leaves,
apple slices & peach bitters*

XVIII \$25

*white grape, mint, grapefruit flavor
with mint leaves & tiki bitters*

The Mist \$25

*fresh mist flavor with
lemon slices, lime slices,
& mint leaves*

Citrus Fusion \$25

*orange & grapefruit flavor with
lemon slices, lime slices & angou
aromatic bitters*

Regular Pipes \$20

*Apple
Whitegrape
Mint
Peach
Strawberry
Fresh Mist
Guava
Grapefruit
Orange Mint*