SIGNATURE COCKTAILS

FISH HOUSE PUNCH
— $17 —
Cognac, Peach Liqueur, Barbados Rum, Swedish Punsch, Blanc Vermouth, Lemon, Tea, Nutmeg

This drink was named after the Philadelphia fishing club, the State of Schuylkill, where it was first concocted in 1732. George Washington was famously unable to write in his diary for 3 days after overindulging in Fish House Punch at a victory celebration. Our house twist is a lower ABV version where we replace some of the booze with bright citrus so that you can still enjoy your weekend.

SYLLABUB
— $20 —
Belgian Strong Ale, Lemon, Gold Syrup, White Wine Foam, CO2, Nutmeg

The syllabub, popular from the 16th - 19th century, evolved from a cider-based cocktail made with citrus, cream and egg whites to a dessert made with sweet wine that you could "eat with a spoon." Our version, a semi-sweet carbonated base topped with a dry, acidic foam, draws inspiration from the original while maintaining a sense of balance and complexity.

REBELLIOUS OLD FASHIONED
— $18 —
Choice of Whisk(e)y, Madeira, Brandy, Gold Syrup, Allspice Dram, Bitters

A twist on an old fashioned with a nod to Thomas Jefferson who once said, "No man on this side of the Atlantic can pour a better bottle of Madeira or Sherry than ol’ Suter," referring to John Suter, the first innkeeper of the original (1783) Fountain Inn a.k.a. “Suter’s Tavern.”

CHOOSE ONE:
Wild Turkey 101 Bourbon
Wild Turkey 101 Rye
Wild Turkey Rare Breed Bourbon +$4
Wild Turkey Rare Breed Rye + $4
Wild Turkey Kentucky Spirit Single Barrell Bourbon +$5

If these cocktails aren’t to your liking, we would be more than happy to make you your favorite drink.
SEASONAL COCKTAILS

RESURRECTIONIST
— $19 —

Roasted Pumpkin-Infused Maison Rouge VSOP Cognac, Lairds Bonded Apple Brandy, Sagamore Spirit Amaro, Gold Syrup, Angostura Bitters, Orange Bitters

This seasonal take on the lesser known Corpse Reviver No. 1 is named after the body snatchers who secretly exhumed freshly interred bodies and sold them to medical schools at a time when educational cadavers were rare. Many Resurrectionists worked in D.C. in the 19th Century, selling to the hospital and medical schools, including Georgetown. The Corpse Reviver No. 1 was first attested to in the 1930 Savoy Cocktail Book. Our version infuses Cognac with roasted pie pumpkins and substitutes the typical sweet vermouth with Sagamore Amaro, creating a delightfully autumnal, spirit-forward cocktail that is sure to revive the dead.

NOTABLE FIGURES
— $18 —

Republic Restoratives Gin. Toasted Fig Leaf Demerara, Pink Peppercorn & Fig Leaf Bitters, Tonic

Figs were first introduced to the Americas by the Spanish in Florida in 1575. By 1621, they had proliferated, as Captain John Smith noted the presence of figs in Virginia that year. 100 bushels of figs were being produced in Jamestown by 1629. One of the world’s oldest cultivated fruit, they’ve long been a symbol of health, longevity, and fertility - celebrating bountiful harvests during the transitions of the seasons. This lively gin & tonic variation highlights the transitional flavors by featuring Republic Restoratives Dissent hickory cold-smoked gin, toasted fig leaf and demerara syrup, and pink peppercorn, orange, anise and fig leaf bitters.

COLIBRI
— $18 —

Spice-Infused Rittenhouse Rye Whiskey, Pecan-Infused Sweet Vermouth, Pineapple-Infused Campari, Banana Oleo Saccharin

Italian for hummingbird, this cocktail is a Jamaican dessert-inspired variation on the popular Prohibition-era Negroni riff, the Boulevardier. Substituting the Negroni’s gin for whiskey, the Boulevardier’s inclusion in 1927’s “Barflies and Cocktails” skyrocketed it to prominence. Our version infuses the ingredients of the hummingbird cake - a popular Jamaican dessert which was used to promote tourism to the country after independence - into the cocktail components, creating a lovely dessert variation on the classic.

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ZERO PROOF COCKTAILS

D.C. TEA PARTY

Earl Grey (Decaf), Peach Tamarind Element Shrub, Gold Syrup, CO2

An 18th century “shrub & soda” with a Boston Tea Party twist.

ROTATING CREAM SODA

Rotating Fruit Syrup, Vanilla Honey Syrup, Soda

The earliest version of cream soda date back to the 1850’s. Much different from the style that we enjoy today, the earlier styles contained cream of tartar, beaten eggs, milk & epson salt. Other versions resembled an ice cream float instead of a soft drink. By the end of the 1800’s, Dr. Browns (a NYC staple) introduced a bottled product which we recognize as cream soda today.

SOBER HUGO

Leitz Eins Zwei Zero Sparkling Riesling (Zero Proof), Elderflower Tonic, Mint

A zero proof take on the classic elderflower spritz, the Sober Hugo incorporates dealcoholized sparkling Riesling and an elderflower tonic water. While less sweet than the classic version, it remains an extremely refreshing summertime sipper.

If these cocktails aren’t to your liking, we would be more than happy to make you your favorite drink.