

WASHINGTON, DC SPEAKEASY

CRAFT COCKTAIL MENU

When it comes to craft cocktails, there's a whole lotta shakin' goin' on in the nation's capital. A handful of unique distilleries have popped up in the last few years, specializing in everything from limoncello to DC's first rum. Try out a few of our unique home-grown concoctions!



GIN RICKEY

The Gin Rickey has been a favorite of DC natives since its creation in a DC dive bar in 1883. Take a sip of a centuries-old cocktail and add some twists to make it your own!

INGREDIENTS

- 2 oz gin
- 1/2 oz fresh lime juice
- soda water, to top off
- lime wheels, for garnish

DIRECTIONS

Fill your glass with ice—perhaps a chilled glass, if you like!

Add the gin and lime juice. Top off with soda water and garnish with lime wheels.



CAPITAL OLD FASHIONED

When you think of the nation's capital, you may think of classic cocktails, sipped in exclusive bars by powerful people. Get a taste of that Old Fashioned Feeling with this iconic libation!

INGREDIENTS

- 1 sugar cube
- 2 dashes Angostura bitters
- 2 oz rye or bourbon
- orange twist

DIRECTIONS

Muddle the sugar cube and bitters inside a chilled glass.

Add rye or bourbon, plus one large ice cube (or a few smaller cubes).

Stir until chilled and diluted, about 30 seconds.

Add the orange twist to finish!



MONUMENTAL MOCKTAIL MOJITO

Craving a fun drink, minus the booze?
Look no further than our Monumental Mocktail Mojito!

INGREDIENTS

- 1 tbsp lime juice
- 1 tbsp simple syrup or honey
- 12 mint leaves
- Ice cubes
- Club soda or sparkling water
- 1/2 lime, sliced

DIRECTIONS

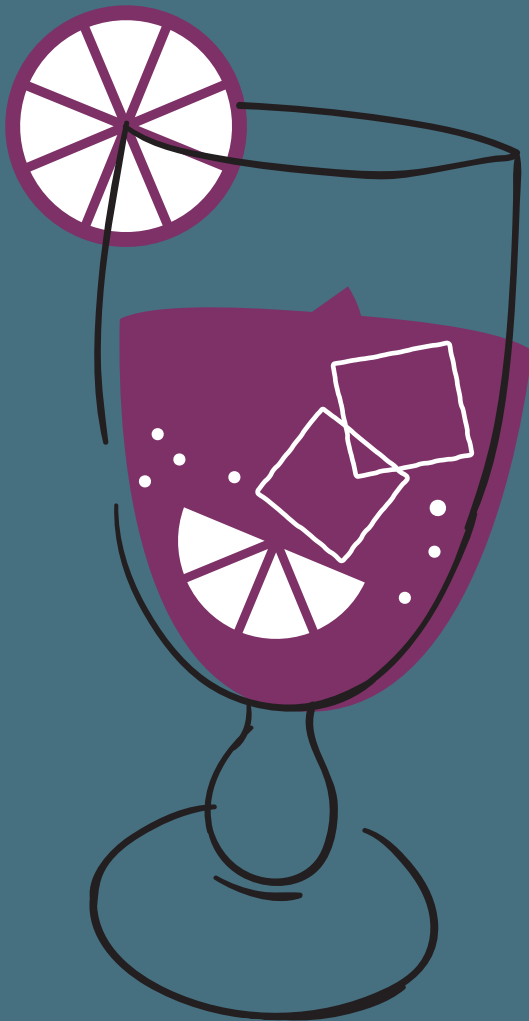
In a tall glass, add the lime juice, simple syrup/honey, half of the lime slices and mint leaves.

Muddle the ingredients together to allow the mint flavor to come through.

Fill the glass with ice and top with club soda or sparkling water.

Garnish with a lime slice.

Enjoy!



CHERRY BLOSSOM-TINI

The flavors of our iconic cherry blossoms come to life in this spring cocktail!

INGREDIENTS

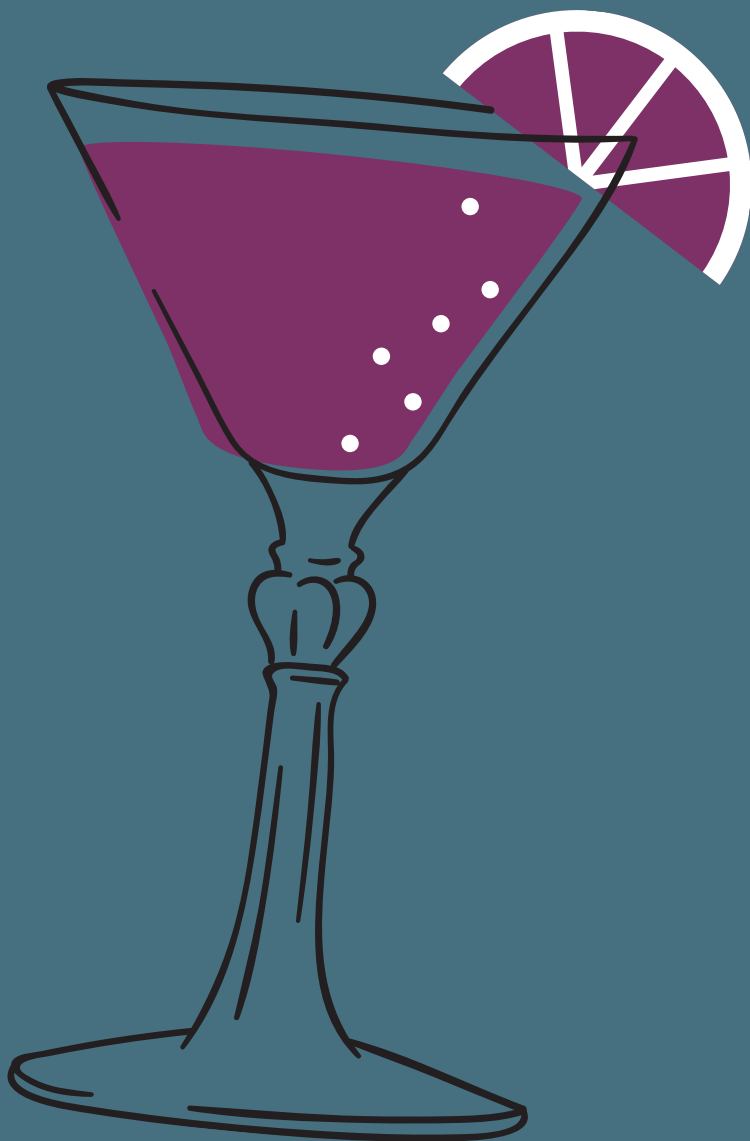
- 1 1/2 oz sake
- 1/2 oz orange liqueur
- 1/2 oz cranberry juice
- Splash of lime juice
- Dash of orange bitters

DIRECTIONS

Fill a cocktail shaker with ice, sake, orange liqueur, cranberry juice, lime juice and bitters.

Shake well and strain into a chilled glass.

Sip the taste of the blossoms!



OAXACAN HOT CHOCOLATE

Inspired by Hot Cocktails at Officina

INGREDIENTS

- 2 oz Blanco Tequila
- 1 cup oat milk
- 1/4 cup unsweetened cocoa powder
- 1/2 cup semi-sweet chocolate, chopped
- 1 oz Branca Menta Cream
- 1 oz Cynar
- Dash of Mole Bitters

DIRECTIONS

In a medium saucepan, heat milk with cocoa powder, whisking constantly until it comes to a full boil.

Remove from heat and add the chocolate, whisking gently until it's completely melted.

Add tequila, cream, cynar and bitters; stir vigorously.

Serve warm.



SPICED PINEAPPLE HOT TODDY

Inspired by Hot Cocktails at The Royal DC

INGREDIENTS

- 2 oz spiced rum and/or whiskey
- 1 cup pineapple juice
- 2 oz coconut liqueur
- Dash of angostura bitters
- 1 to 2 fresh citrus slices, peel and pith removed

DIRECTIONS

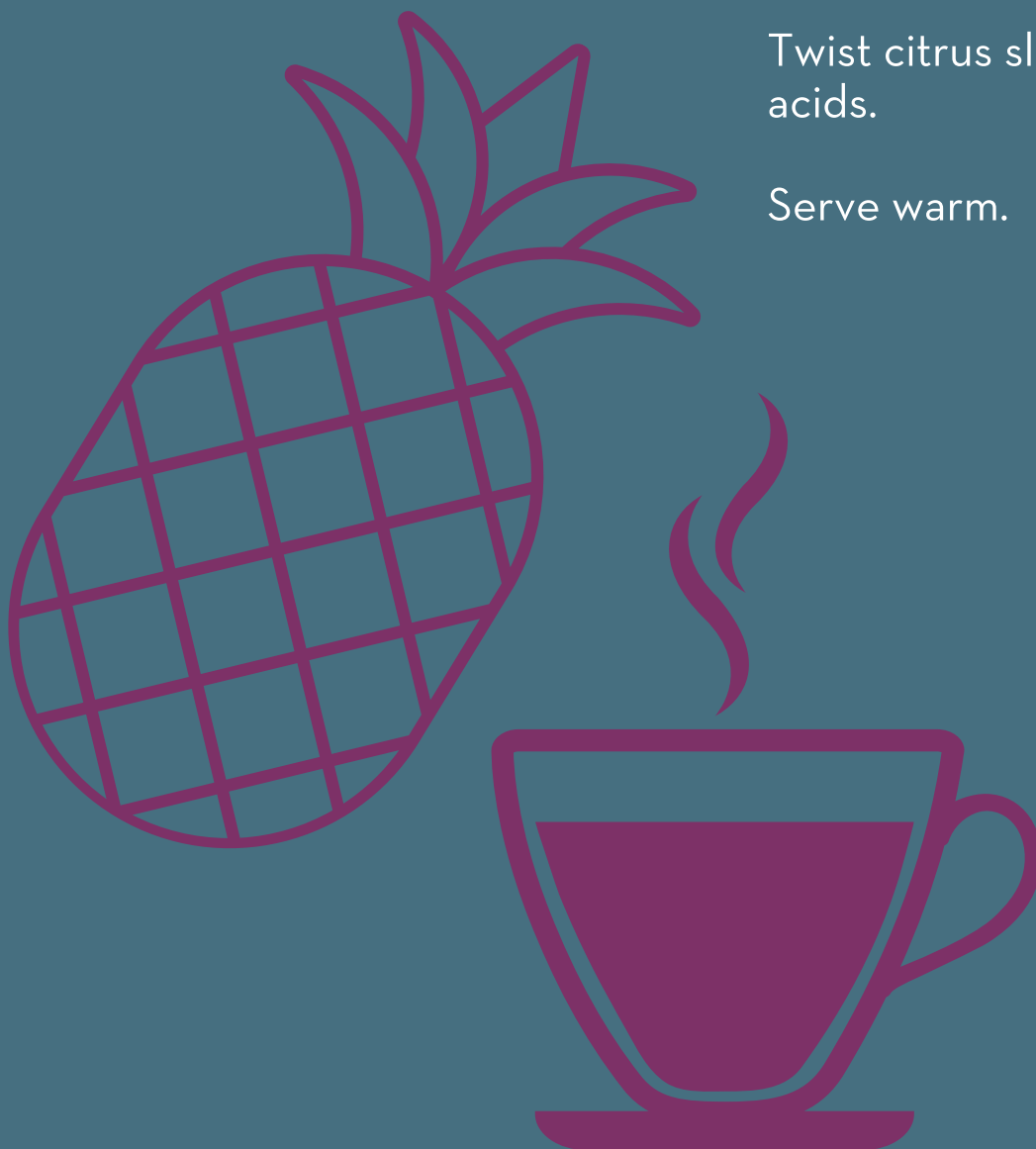
Place pineapple juice, spiced rum and/or whiskey and coconut liqueur in a pot on the stove.

Simmer on medium until pineapple juice and rum and/or whiskey blend together.

Add bitters; stir vigorously.

Twist citrus slice to release the acids.

Serve warm.



COCOA BANANA BOOZY COFFEE

Inspired by Hot Cocktails at Barrel DC

INGREDIENTS

- 2 oz spiced Irish whiskey
- 1 oz banana liqueur, creme de banana
- 1 oz dark creme de cacao
- 6 oz coffee, strong, fresh brewed
- 1 scoop vanilla ice cream
- 1 oz whipped cream

DIRECTIONS

Add the scoop of ice cream to a mug.

Pour whiskey, liqueur and creme de cacao over the ice cream.

Add fresh brewed coffee and stir.

Top with whipped cream.

Serve warm.



HOMEMADE HAND SANITIZER

During this unprecedented time when everyday items are in short supply, your liquor cabinet may just have everything you need!

INGREDIENTS

- Clear alcohol, 60 proof or higher
- Aloe vera gel
- Tea tree oil

DIRECTIONS

Mix together 3 parts alcohol to 1 part aloe vera gel.

Add several drops of tea tree oil for a refreshing scent.

