[c-sonal.]

THE GUILLOTINE ... *Cachaca, Pumpkin Puree, Maple Syrup, Bitters, Cinnamon* 12

TROPIC OF CIDER ... *Tequila, White Cranberry, Guava Nectar, Lemon Juice, Fall Spices, Dried Apricot, served warm* 12

FALLS CALLING ... *House Infused Pear Vodka, House Made Apple Jam, Lemon, Egg White, Vanilla, Cinnamon & Nutmeg* 12

[ourz.]

original creations, from the minds of our bartenders

THE QUENCH ... *Vodka, simple syrup, Rishi plum tea, pomegranate liquer* 12

GARDEN OF EDEN ... *Dry Gin, Celery Bitters, Arrack, Thyme Syrup, Champagne Vinegar Spritz* 12

SEX IN THE BURBS ... *Hibiscus Infused Vodka, Cranberry, Lime, Prosecco* 13

HONEY BADGER ... *Jalapeno infused tequilla, lime juice, honey, ginger ale, dash of beet syrup & pickled beet to garnish* 12

THE BOSS ... *Rye whiskey, Marachino, Amaro, grapefruit bitters* 13

50 SHADEZ OF GREY [GOOSE] ... *Grey Goose, Cayenned Mango Pure, Blood Orange Juice, Vanilla Syrup, Squeeze of Lime, Prosecco Float* 11

HONEY BOO BOO ... *Gin, Lemon, Honey, Orange Marmalade, Burnt Cloves, Orange Twist* 11

GANGNAM STYLE ... *Bourbon, Lillet Rouge, Chocolate Bitters, House Root Tonic, Citrus Zest* 12

ESTEBANS TROUBLE ... *Gin, Rosemary, Sugar, Lemon, Mint Foam* 12

[theirz.]

FINAL WORD ... *Yellow Chartreuse, White Whiskey, Maraschino, Lemon* 13

HEMINGWAY DAQUIRI ... *Light rum, Luxardo Marachino, grapefruit juice, lime juice, Orgreat, grapefruit twist* 12

CORPSE REVIVER #2 ... *Gin, orange liquer, Lillet blanc, lemon juice, Atomized spritz of Absinthe to garnish* 12

PIMM'S CUP ... *Gin, Pimms No.1, ginger beer, lemon wedge, lime wedge, orange wheel, cucumber disk and a smack of mint* 12

SAZERAC ... *Cognac, Sugar, Peychauds, Angostura, Absinthe Rinse, Lemon Twist* 12

21 SPICE BLOODY MARY ... *House made spice mix, tomato juice, vodka, house made beef jerkey garnish* 11

[skinniez]

GINGER ROGERS ... *Hendrick's gin, ginger, lime, soda* 10

DOOLEY NOTED ... *Shochu, mint, cucumber water, lemon* 11

[mocktails+kids.]

WEST INDIAN LIMEADE ... *Lime juice, ginger syrup, crushed ice, Angostura bitters, soda* 9

THE GRONK ... *Blackberries, Cranberry, Pomegranate, Lime, Orgeat* 8

JUNIORS BUBBLES ... *Raspberry Gomme Syrup, Sparkling apple cider* 6

CARNIVAL LEMONADE ... *Fresh lemonade flavored to your choice of Bubblegum, Cotton Candy, or Marshmallow* 4

[hotz.]

COFFEE ... *This organic, farm direct Columbian dark roast, exclusively for Quench by Vigilante Coffee Roasters of Washington DC. Ours is prepared via French Press, to allow for a rich coffee.* 4

TEA ... *Quench is proud to feature an exclusive selection of organic sustainably sourced teas from Rishi* 5

PEACH BLOSSOM TEA 5

MOROCCAN MINT 5

PU-ERH GINGER 5

EARL GREY 5

RISHI MASALA CHAI 5

JAMAICA RED ROOIBOS ... *(caffeine free)* 5

[beerz]

We got em.' Mostly in cans but also some draft. All the suds we serve are in a constant rotation with a keen eye on the season and respect to the craft. The list is on the chalkboad and your bartender would be happy to talk you through it. We're confident we've got something you'll like.

[dessert libations]

2 BERRIES 1 NUT ... *Amarretto, Veev Acai Liqueur, Raspberry Gomme Syrup, Heavy Cream* 10

CHAI-NILLA ... *Vanilla Vodka, Chai Tea, Served on the Rocks with milk on the side* 10

ROOT TONIC FLOAT ... *House Made Root Tonic, Vanilla Ice Cream, Soda, Spiced Rum, [virgins available]* 11

[soft drinkz]

the usual suspects- and some unusual ones too

Cola, diet cola, ginger-ale, iced tea, etc. All from the Coca Cola family of course We will also stock lots of wacky non-alcoholic beverages from around the country. So ask your bartender or server what we have today!

When crafting the beverage program for Quench, we wanted to make sure that our drinks reflected the vision Michael had set out for the restaurant. Our cocktail list is comprised of craft spirits, fresh ingredients, and inventive garnishes meant to showcase the finess of the craft, but also to have fun too! We aim to remain relevent and progressive as this craft continues to develop. While we offer many of the fine spirits people have come to know and love, we also wrote our menu to include small production, craft spirits of exceptional quality which will hopefully expose our guests to something new and exciting.

Our craft cocktail menu will consist of approximately thirty cocktails and martinis which will contain craft spirits, house made liqueurs, bitters, and the freshest possible ingredients at all times. Yes, this is a big undertaking, but we believe a menu of this magnitude sends the message that we take our craft seriously and allows us to cater to the tastes of a broad demographic. We hope that through our commitment to serving the best cocktails, with the finest ingredients and creative presentation, we can ensure our guests have the most pleasurable dining experience that excites the senses and pleases the palate.

As always, our team is here to support your efforts in creating the absolute finest experience for each and every guest. Should you need anything with regards to the beverage program please let us know. We've assembled a fine team of professionals we're confident that with the right tools you will excel and create the very best experience for every guest, every time.

Cordially,
-The Bar Crew @ Quench