HAPPY HOUR MENU
AVAILABLE FROM 4-5:30PM MONDAY-FRIDAY

SNACKS

HUSH PUPPIES 10
YUZU AIOLI, MD CRAB

ROASTED OYSTERS* 12
TALL TIMBER OYSTERS, GARLIC CHILI CRUMBS, MARINATED TROUT ROE

OLD BAY FRIES 6
ARTISAN KETCHUP

SMOKED FISH DIP* 15
FRIED CAPERS, LEMON, GRILLED BREAD

DRINKS

DC BRAU 6A

RIGHT PROPER PALE ALE 6

INTERNATIONAL ROTATIONAL LAGER 6

ANXO’S DRY CIDER 5

BOXWOOD SAUVIGNON BLANC 20
VIRGINIA, 375ML

BOXWOOD ‘TRELLIS’ CABERNET BLEND 25
VIRGINIA, 375ML

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All menu items are subject to seasonal availability. 20% gratuity will be added to groups of 6 or more.
CHERRY BLOSSOM SPECIAL
MARCH 16TH - APRIL 20TH

TASTING MENU 25 | WITH SAKE PAIRING 40

BITES

GRILLED CHICKEN SKEWERS
CHERRY BLOSSOM TEA GLAZE, SESAME SEEDS

HAMACHI
CHERRY BLOSSOM VINAIGRETTE, SWEET & SPICY FLAVORS, PICKLED FRESNO CHILIS

HUSH PUPPY
MARYLAND CRAB, YUZU KOSHO AIOLI

SAKE CURATED BY DC SAKE

FUKUCHO “FROGOTEN FORTUNE” JUNMAI
FEMALE BREWERY OWNER AND TOJI, MIHO IMADA, MILLS THE RICE FOR THIS SAKE LESS THAN MOST JUNMAIS BECAUSE SHE BELIEVES IT RESULTS IN THE BEST EXPRESSION OF RICE FLAVOR, BALANCE, AND COMPLEXITY

STARS KIZAKUA SPARKLING SAKE
SPARKLING JUNMAI SAKE WITH CRISP SWEETNESS. THE CARBONATION IS MADE FROM FERMENTED KOJI

SAYURI SAKE
SAYURI MEANS “LITTLE LILY” IN JAPANESE AND THE NAME IS APT FOR THIS SOFT, FLORAL NOTED NIGORI. HINTS OF WHITE GRAPE AND ELEMENTS OF CHERRY BLOSSOM TIE IN SEAMLESSLY TO CREATE A LUSH CREAMY SAKE WITH A DELICIOUSLY SMOOTH FINISH.

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