



## RED



Decoy Cabernet Sauvignon / Napa, CA	46	
Joel Gott 815 Cabernet Sauvignon / Napa, CA	42	13
Zolo Malbec / Argentina	32	10
Maggio Pinot Noir / Lodi, CA	32	10
Skyfall Red Blend / Columbia Valley, WA	38	12

## WHITE



Lagaria Pinot Grigio / Italy	29	8
Oyster Bay Sauvignon Blanc / New Zealand	36	11
Kendall Jackson Chardonnay VR / Napa, CA	38	
Gen5 Chardonnay / Lodi, CA	30	9
Lunetta Prosecco by Cavit / Italy (single serve)	10	
CK Mondavi Moscato / St. Helena, CA	29	8

*Sip & Enjoy!* →

**HOMEMADE**  
**Bloody Marys, Mimosas**  
**& Bellinis!**



**TRY OUR IN-HOUSE**  
**BARREL-AGED**  
**COCKTAILS!**

**SEE OUR MARYLAND**  
**MANHATTAN PROJECT MENU**

prices vary

10.23

# FOUNDERS™

TAVERN & GRILLE

## TAVERN LIBATIONS

### THE FOUNDERS MANHATTAN

this season featuring Coopers' Craft 100 Bourbon Whiskey, sweet vermouth, black walnut bitters, chocolate bitters, a splash of cherry juice, garnished with a Tillen Farm Bada Bing Cherry

### JEFFERSON MULE

Wheatley Vodka craft distilled, ginger beer, ginger lime infused simple syrup, garnished with fresh lime zest & mint sprig, served in our colonial copper mug



### REVOLUTIONARY VIEUX CARRÉ

*"The French Quarter"*

The 1930's historic cocktail from New Orleans featuring our barrel pick Old Pepper Distillery Single Barrel Rye with Gautier VS Cognac, Bénédictine, sweet vermouth, Peychaud & Angostura Bitters & garnished with a twist of lemon

### WASHINGTON'S CHERRY TREE

Maker's Mark Bourbon Whisky, brown sugar simple syrup muddled with cherries, fresh squeezed lime, with a splash of club soda, garnished with a Tillen Farm Bada Bing Cherry & served in a mason jar

### STRAWBERRY BASIL GIN

Hendricks Gin, ginger lime infused simple syrup, fresh squeezed lime, muddled with fresh basil & strawberries, garnished with a sugar-peppered strawberry & served in a sugar-peppered rimmed mason jar

### ELDERFLOWER OLD~FASHIONED

Woodford Reserve Bourbon, Giffard Wild Elderflower Liqueur, orange bitters, with a twist of fresh lemon, garnished with a rock candy swizzle

**PLEASE DRINK RESPONSIBLY**





# Seasonals

## MARTHA'S RUM PUNCH

Our First Lady's recipe: white rum, dark rum, orange curacao, fresh squeezed orange & lemon, nutmeg cinnamon & clove infused simple syrup, garnished with a cinnamon stick and lemon wheel, served in our silver julep cup / 12

## SPICY PRICKLY PEAR MARGARITA

Cenote Blanco Tequila, Prickly Pear syrup, habanero infused agave & fresh squeezed lime juice, with a chili lime salted rim & a lime wheel / 13

## SMOKED CINNAMON OLD FASHIONED

Benchmark Bourbon Whiskey, smoked cinnamon bitters, orange bitters, cinnamon infused simple syrup, muddled orange & Tillen Farm Bada Bing cherries, garnished with a flamed cinnamon stick / 12

## BLACKBERRY SAGE SMASH

Evan Williams Honey Bourbon, muddled fresh sage & blackberries, fresh squeezed inhouse made lemonade, garnished with a sprig of sage & served in a mason jar / 12

## THE BLACK MANHATTAN

Founders' barrel pick Old Pepper Distillery Single Barrel Rye, Vecchio Amaro Del Capo, Angostura bitters, orange bitters, garnished with a Tillen Farm Bada Bing Cherry / 15

## CRANBERRY SANGRIA

Red wine, brandy, cranberry juice, orange juice, club soda, garnished with fresh cranberries & a slice of orange / 10

## APPLE CIDER SANGRIA

White wine, fresh apple cider, ginger brandy, club soda, garnished with chopped sweet crisp Gala apples / 10

# MARTINIS

## CARAMEL APPLE MARTINI

Salted Karamel Vodka, Butterscotch Schnapps liqueur, topped with fresh apple cider, garnished with a chunk of Gala apple and a salted caramel chew, rimmed with cinnamon sugar / 14

## FOUNDERS FILTHY BLEU

Tito's Vodka, olive juice, garnished with inhouse-stuffed bleu cheese Queen Olives / 14

## CAPPUCCINO MARTINI

Breckenridge Espresso Vodka, McClintock Distilling Co. Coffee Liqueur, Bailey's Irish Cream & Stoli Vanilla Vodka, with a sprinkle of cocoa powder / 14

## QUINTESSENTIAL COSMO

Ketel One Citroen Vodka, Cointreau, fresh squeezed lime juice, splash of cranberry juice, garnished with an orange twist / 14

PLEASE DRINK RESPONSIBLY

# ORCHARD CRUSHES

## PREMIUM VODKA

*Always fresh fruit!*

- ALL 10



ahh ~  
cheers!

## HONEY PEACH

Wheatley Vodka, peach puree, honey thyme simple syrup

## ORANGE CRUSH

Deep Eddy Orange Vodka & fresh fruit

## GRAPEFRUIT CRUSH

Deep Eddy Grapefruit Vodka & fresh fruit

NEW

# MOCKTAILS

handcrafted & spirit free

GREEN GODDESS MATCHA / 10

CHERRY COCONUT FIZZ / 9

GRAPEFRUIT BUBBLES UP / 9

BEER

*What's on Tap?*

Ask your server about our featured craft selections & seasonal varietals ~ **Cheers!**

## DOMESTIC

~ ALL 5

Budweiser

Bud Light

Coors Light

Miller Light

Michelob Ultra

Yuengling

## IMPORTS ~ ALL 7

Stella Artois

Corona Light

## NON-ALCOHOLIC ~ ALL 7

Athletic Run Wild – IPA

Athletic Upside Down – Golden Ale

Stella Liberte

# CRAFT BEER & CIDER

Blue Moon / Colorado 5.4%

GF ~ Bold Rock Cider / Virginia 4.7%

Devils Backbone Vienna Lager / Virginia 5.2%

Troeg's LolliHop DIPA / Pennsylvania 8.2%

Founders Brewing Porter / Michigan 6.5%

Founders Brewing Centennial IPA / Michigan 7.2%

RAR Groove City Hefeweizen (can) / Maryland 5.2%

6

6

7

8

8

7

7

GF = Gluten Free