

# SPECIALTY COCKTAILS

## CRAFT COCKTAILS

GLASS CARAFE

### NEW PERSPECTIVE

*Wheatley Vodka, Goji Berry Tea, Lemon, Cranberry, Ginger Ale*

20

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### MODERNIST

*Rosemary Infused Belmon Bourbon, Lemon, Honey, Prosecco*

22

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### SPICY SUNSET

*Chahco Jalapeño, Illegal Mezcal, Chinola Mango, Lime Juice*

22

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### CHAMOMILE 75

*Hardy Organic Cognac VS, Chamomile Syrup, Lemon Juice, Prosecco*

20

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### SUMMER BREEZE

*Bacardi Cuatro Rum, Giffard Banana, Giffard Pineapple, Lime Juice*

20

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## SUMMIT SIGNATURE COCKTAILS

### TIPSY FLAMINGO

**SERVED IN OUR SIGNATURE 14OZ SUMMIT FLAMINGO GLASS**

*Rose Wine, Wheatley Vodka, Mint, Sparkling Bracheto D'Acqui*

30

### ESPRESSO MARTINI AFFOGATO

*Ketel One Vodka, Cold Brew, Simple Syrup served with house-made bourbon salted caramel ice cream*

25

### BOMBAY LEMON SPRITZ

*bombay Sapphire Gin, Club Soda, Freshly squeezed lemon juice, edible flower freshly harvested from our Summit Rooftop Garden*

18

### NOT YOUR USUAL FROSÉ

*Rose Wine, Wheatley Vodka, Mint*

18

## DRAFT COCKTAILS

### APEROL SPRITZ

*Aperol, Prosecco, Orange*

18

68

### PALOMA

*Corazon Tequila, Grapefruit, Lime*

18

68

### SANGRIA

*White Wine, Fresh Berries, Orange*

17

65

### FROZEN MARGARITA

*Volcan Blanco, Lime Juice, Tajin Rim*

18

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*Add Float of Chacho Jalapeño Liqueur + 6*

# WINE LIST

## SPARKLING

	GLASS	BOTTLE
Albert Bichot, Crémant de Bourgogne Brut, France	18	72
Torresella, Prosecco Brut Rosé, Italy	16	64
Laurent Perrier, Champagne, France	30	120
Veuve Clicquot, Champagne Brut Rosé, France	-	160
Veuve Clicquot 'La Grande Dame,' Champagne Brut, France, 2012	-	360

## WHITE

Pieropan, Garganega & Trebbiano, Italy	17	72
Crios, Torrontes, Argentina	16	64
Hanna, Sauvignon Blanc, California	20	80
Marcrostie, Chardonnay, Sonoma Coast, California	18	72
Marcrostie, Chardonnay, Sonoma Coast, California, 1.5L	-	140

## ROSÉ

Justin, Cabernet Blend, Paso Robles, California	15	60
Chateau de Sarrines, Cinsault & Grenache Blend, Côtes de Provence, France	16	64

## RED

Tornatore 'Etna Rosso,' Nerello Blend, Sicily, Italy	18	72
Presquile, Pinot Noir, Santa Barbara Country, California	20	80
Bonnano, Cabernet Sauvignon, Sonoma, California	20	80
Faust, Cabernet Sauvignon, Napa Valley, California, 1.5L	-	300
Macrostie, Pinot Noir, Sonoma Coast, California, 1.5L	-	155

# BEER + CIDER

**RIGHT PROPER 'RAISED BY WOLVES'** 10

*Pale Ale*

**RIGHT PROPER 'SENATE;** 10

*Lager*

**PORT CITY 'OPTIMAL WHIT'** 10

*Wheat Beer*

**PORT CITY 'MONUMENTAL'** 10

*Indian Pale Ale*

**MILLER LITE** 9

*Bottled*

**ANXO'S DRY CIDER** 9

*Canned*

## CRAFTIES (*FREE SPIRIT*)

**GINNY IN THE GIMLET** 16 -

*Seedlip Garden, Lime Juice, Cucumber*

**AMALFI SPRITZ** 16 -

*Lyre's Italian Spritz, Freixenet 00, Orange, Mint*

**PASSIONFRUIT FIZZ** 14 -

*Passionfruit, Lime, Grenadine, Ginger Ale*

## Summit at Conrad

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*@ConradWashingtonDC*



# FOOD MENU

## SMALL PLATES

### CONFIT RED BEET HUMMUS 19

*Sesame Lavash, Calabrian Oil, Crumbled Goat Cheese, Local Greens*

### CHEESE & CHARCUTERIE 27

*Seasonal Crudité Vegetables, Local Cheese, Artisan Meats, Compote, Rustic Bread*

### CITRON CRUDO 22

*Market Fish, Meyer Aioli, Chili Crisp, Kirby Cucumber, Rice Crisp*

### TEMPURA SHRIMP 24

*Yuzu Remoulade, Pickled Cucumber Salad*

### 72 HOUR SOUS VIDE BRISKET SLIDERS 23

*House Made Pickle, Smoked Cheddar, House Made Chips*

## SHAREABLE SNACKS

### FRIED MARCONA ALMONDS 12

*Confit Bacon, Rosemary Butter*

### ASSORTED BAR SNACKS 16

*Spicy Garbanzos, Wasabi Peas, Salted Cashews, Virginia Peanuts, Candied Pecans*

### HOUSE MADE CHIPS & DIP 19

*Truffle Caramelized Shallots, Creme Fraiche, Chives*

### CHIPS & GUACAMOLE 16

*Lime Oil, Tri-Color Tortillas, House Made Avocado Mousse*

## SWEET TREAT

### ARTISAN ICE CREAM BAR 14

*Seasonal Flavors*