

Thursday, October 19, 2017

CAPITAL CRAFT

BEGINNINGS

PUMPKIN BISQUE 5 **SHAVED FENNEL SALAD 11**

*shaved fennel, spinach, goat cheese, orange segments,
toasted walnuts, citrus vinaigrette*

CRAFT SPECIALTIES

PAN ROASTED PORK CHOP 24

*14oz maple-bourbon glazed french cut pork chop, apple chutney,
sauteed Brussels sprouts & fingerling potatoes with bacon*

VOODOO BURGER 14

*chorizo, mozzarella, grilled jalapeno, lettuce, onion,
chipotle mayo & voodoo sauce
served with fries or field greens*

BBQ CHICKEN PIZZA 14

*fried chicken, red onion, bacon, mozzarella,
cheddar cheese, bbq sauce*

SWEET TREATS

COCONUT BREAD PUDDING 8

vanilla ice cream & pina colada sauce

LIBATIONS

STRAWBERRY BOURBON LEMONADE 10

Bulliet, Giffard Fraise de Bois, lemonade, basil

SMOKEY PINEAPPLE MARGY 10

*Pueblo Viejo Blanco, Giffard Caribbean Pineapple,
Ancho Reyes, house sour, salt rim*

CAPITAL SPRITZ 11

Dorothy Parker Gin, Aperol, Giffard Pamplemousse, lemon, club

THE CIDER HOUSE MULE 9

Brooklyn Republic Apple Elderflower Vodka, cider, ginger beer

SPICED APPLE SANGRIA 10

apple cider, red wine, mulling spices, brandy