

SIGNATURE COCKTAILS

FISH HOUSE PUNCH

— \$17 —

Cognac, Peach Liqueur, Barbados Rum, Swedish Punsch,
Blanc Vermouth, Lemon, Tea, Nutmeg

This drink was named after the Philadelphia fishing club, the State of Schuylkill, where it was first concocted in 1732. George Washington was famously unable to write in his diary for 3 days after overindulging in Fish House Punch at a victory celebration. Our house twist is a lower ABV version where we replace some of the booze with bright citrus so that you can still enjoy your weekend.

SYLLABUB

— \$20 —

Belgian Strong Ale, Lemon, Gold Syrup,
White Wine Foam, CO2, Nutmeg

The syllabub, popular from the 16th - 19th century, evolved from a cider-based cocktail made with citrus, cream and egg whites to a dessert made with sweet wine that you could "eat with a spoon." Our version, a semi-sweet carbonated base topped with a dry, acidic foam, draws inspiration from the original while maintaining a sense of balance and complexity.

REBELLIOUS OLD FASHIONED

— \$18 —

Choice of Whisk(e)y, Madeira, Brandy,
Gold Syrup, Allspice Dram, Bitters

A twist on an old fashioned with a nod to Thomas Jefferson who once said, "No man on this side of the Atlantic can pour a better bottle of Madeira or Sherry than ol' Suter," referring to John Suter, the first innkeeper of the original (1783) Fountain Inn a.k.a. "Suter's Tavern."

CHOOSE ONE:

Wild Turkey 101 Bourbon

Wild Turkey 101 Rye

Rittenhouse Rye "Fountain Inn DC" Private Barrel +\$1

Wild Turkey Rare Breed Bourbon +\$4

Wild Turkey Rare Breed Rye + \$4

Wild Turkey Kentucky Spirit Single Barrel Bourbon +\$5

Knob Creek Single Barrel "t8ke x Fountain Inn DC" Bourbon +5

If these cocktails aren't to your liking, we would be more than happy to make you your favorite drink.

SPRING COCKTAILS

PIMLICO PUNCH

— \$18 —

Shot Tower American Dry Gin, 1904 Apple Brandy Liqueur, Pimms, Cucumber, Lemon, Gomme Syrup, Orange Bitters, Torched Rosemary

This cocktail is a refreshing julep-style drink inspired by the Preakness Stakes, Baltimore's annual horse race that takes place on the third Saturday in May every year. Featuring Baltimore made Gin and apple brandy liqueur, this drink is perfect for a sunny race day in late spring

SNALLYGASTER

— \$19 —

Sagamore Rye, Underberg, Strawberry Infused Pierre Ferrand 1840 Cognac, Roasted Strawberry Syrup, Dried Strawberry, Bay Leaf

The Snallygaster is a cryptid from Frederick, MD, with roots in German folklore. A half reptile, half bird creature, this tale dates back to at least 1909. The legend was so pervasive that it led President Teddy Roosevelt to consider attempting to hunt the beast after the Smithsonian offered a reward. The tale of the Snallygaster ends by alleging the creature drowned in a vat of moonshine mash. This old fashioned variation utilizes Maryland rye whiskey, an herbaceous German bitter, and a rustic style Cognac. Strawberries in various applications help to round out the drink, making for a phenomenal spirit-forward spring cocktail.

VER SACRUM

— \$22 —

Green Chartreuse, Anise Hyssop Infused Festlig Aquavit Krogstad and Benedictine, Herbal Tincture, Soda, Liquid Chlorophyll, Citric Acid, Gold Leaf

Latin for Sacred Spring, this is a take on the famous Last Word, which originated in 1916 at the Detroit Athletic Club. Traditionally equal parts Chartreuse, Gin, lime and Luxardo Maraschino, this version amplifies the herbaceous characteristics of the drink while toning down the sweetness and lightens the flavors with effervescence. This is an extraordinarily elegant yet rich cocktail exemplifying the spirit of spring.

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