

ENTYSE

Bar Menu

MEZZE BOARD \$24

Warm pita bread, muhammara pepper, creamy hummus, garlic confit tzatziki, pickled vegetables and herbs (V)

TRUFFLE FRIES \$15

Classic fries, tossed in freshly grated parmesan cheese and truffle oil

GUACAMOLE \$17

Smashed avocado, pico de gallo, corn tostada (V, VE, DF)

Add Crab \$8

ROCK SHRIMP CEVICHE \$23

Red onion, tomato, jalapeno, cilantro, smashed avocado, pickled radish, finished with fresh orange lime and lemon juice

IVY CITY SMOKED TROUT FISH DIP \$18

Tortilla chips topped with Jalapeno & bacon

SHRIMP COCKTAIL* \$24

Poached shrimp, lemon, cocktail sauce (DF, GF)

CAVIAR & SHRIMP TOAST* \$24 (DF)

Poached tiger shrimp, sturgeon caviar, lemon aioli, dill, brioche

BLACKENED MAHI MAHI FISH TACOS \$17

Two flour tortillas, Habanero mango aioli, mango salsa & cabbage

MARYLAND STYLE CRAB CAKE SLIDERS* \$23

Chipotle aioli, chipotle slaw, french fries

CHEESE & CHARCUTERIE \$27

Chef's choice of three aged meats, assortment of three local and international cheeses, grainy mustard, honeycomb (GF)

CHICKEN WINGS | 5 for 14\$ or 10 for \$28

Tossed with a choice of Sriracha honey glaze or old bay rub with a of side buttermilk dressing & house-made pickles

VIRGINIA BEEF BURGER* \$23

Brioche bun, 7oz Aspen ridge beef patty, cheddar cheese, maple bacon, butter lettuce, tomato, mustard aioli, french fries

ASPEN RIDGE BEEF SLIDERS* \$22

Two grass feed sliders, onion tomato jam, chipotle aioli, cheddar cheese with french fries

Vegetarian (V) Vegan (VE) Dairy Free (DF)

*May contain raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For the comfort of all guests, please refrain from using speakerphones while in Entyse

For parties of 6 people or larger, an automatic
20% gratuity will be added

Craft Cocktail Selections

Ritz Classics

The Gold Reserve | 52

Blanton's Gold bourbon, Entyse's private barrel selection | demerara sugar syrup | 'Angostura' aromatic bitters | Orange bitters | paired with Ritz-Carlton dark chocolate

Ritz Negroni | 30

Monkey 47 gin | Campari | Carpano Antica Formula | paired with Ritz Carlton dark chocolate

Entyse's private barrel selection

Entyse Old-Fashioned | 25

Catoctin Creek 100% rye, Entyse's private barrel selection | brown sugar syrup | 'Angostura' aromatic bitters

Port of Angel's Envy | 38

Angel's Envy bourbon 110 proof, Entyse's private barrel selection | Fonseca Port | honey syrup | 'Angostura' aromatic, orange bitters

Favorites selection

Cool as a Cucumber | 25

Hendrick's gin | St. Germain 'elderflower' | cucumber | freshly squeezed lemon juice | simple syrup

Espresso Martini | 24

Wheatley vodka by Buffalo Trace | Kahlúa | Illy espresso | simple syrup

Spring selection

Hibiscus Margarita | 24

Altos reposado | Cointreau | freshly squeezed lime juice | hibiscus syrup

Southern Bloom | 26

Knob Creek | pineapple juice | freshly squeezed lime juice | pomegranate molasses

Amber Mule | 24

Tito's Handmade Vodka | house-made carrot juice | freshly squeezed lemon juice | simple syrup | 'Fever Tree' ginger beer

Celestial Garden | 26

Empress 1908 Indigo gin | St. Germain 'elderflower' liqueur | freshly squeezed lemon juice | house-made lavender syrup | Prosecco 'Montelliana'

Non-Alcoholic Cocktails

Zen Margarita 10

Coldpress pineapple & kale | freshly squeezed lime juice | cucumber | jalapeño | salt rim

Berry Smash 10

Blackberry | grapefruit juice | coldpress beetroot & orange | agave nectar | 'Fever Tree' soda water

Amber Root Spritz 10

House-made carrot juice | freshly squeezed lemon juice | 'Fever Tree' ginger beer

For the comfort of all guests, please refrain from using speakerphones while in Entyse

For parties of 6 people or larger, an automatic
20% gratuity will be added

ENTYSE

Wine Selections

We have the pleasure of introducing our Enomatic wine system. This exclusive device preserves our rarest wines providing you with a unique opportunity to taste very limited and collectable wine by the ounce.

Sizes By Ounce

Choice of Pour Size by the Ounce	3oz / 6oz / 9oz
Sauvignon Blanc: <i>Bottle \$125</i> <i>Merry Edwards Winery, Russian River 2023</i>	16 32 47
Chardonnay – Napa: <i>Bottle \$185</i> <i>Kistler, Noisetiers Vineyard 2023</i>	24 46 68
Pinot Noir – Russian River: <i>Bottle \$155</i> <i>Paul Hobbs Winery 2022</i>	20 39 57
Pinot Noir – Sonoma: <i>Bottle \$160</i> <i>Kistler Winery 2023</i>	21 40 59
Syrah – Napa: <i>Bottle \$205</i> <i>Plumpjack Winery, 2023</i>	28 54 80
Zinfandel – Paso Robles: <i>Bottle \$160</i> <i>Turley, Kirschenmann, 2023</i>	21 40 59
Cabernet Sauvignon: <i>Bottle \$225</i> <i>Caymus Winery, 2022, Napa Valley</i>	29 57 84
Cabernet Sauvignon: <i>Bottle \$225</i> <i>Silver Oak Winery, Alexander Valley 2020</i>	29 57 84
Right Bank Bordeaux – St Emilion: <i>BT \$185</i> <i>Croix Canon, Grand Cru, 2018</i>	24 46 68
Left Bank Bordeaux – Pauillac: <i>BT \$185</i> <i>Lion de Batailley Cuvée 2018</i>	24 46 68
Brunello di Montalcino: <i>Bottle \$165</i> <i>Altesino, Tuscany, 2020</i>	23 45 66

Champagne & Sparkling Wine

	GL / BT
Prosecco Brut, Veneto, Italy	13 50
Taittinger ‘La Francaise’ Brut, France	27 130
Argyle, Brut Rose, Oregon	17 78

White & Rose Wine

Light Intensity

6oz. | 9oz. | BT

Pinot Grigio, Terlato, Friuli, Italy	15 22 60
Sauvignon Blanc, Nautilus, New Zealand	14 21 55
Gruner Veltliner, Steininger, Austria	14 21 55
Chardonnay, Barboursville Winery, VA	13 19 50

For the comfort of all guests, please refrain from using speakerphones while in Entyse

For parties of 6 people or larger, an automatic
20% gratuity will be added

White & Rose Wine by the Glass/Bottle

<u>Medium Intensity</u>	6oz. 9oz. BT
Dry Riesling, Tegernseerhof, Austria	25 37 95
Semi-dry Riesling, Dr. Hermann, Germany	19 28 76
Pinot Gris, Lorentz, Alsace, France	15 22 60
Sancerre, Fouassier, Loire, France	24 36 92
Rose, Sancerre, Jolivet, Loire, France	23 34 88
Rose, Miraval, Provence, France	17 25 66
Pouilly-Fuisse, Drouhin, France	28 42 110
Chardonnay, Sonoma Cutrer, R.R, CA	15 22 60
Chardonnay, Chalk Hill, Sonoma, CA	17 25 66
<u>Full Intensity</u>	6oz. 9oz. BT
Sauvignon Blanc, Cloudy Bay, New Zealand	25 37 95
Chardonnay, Matanzas Creek, Sonoma, CA	21 31 82
Chardonnay, Cakebread Cellars, Napa, CA	28 42 110

Red Wine by the Glass/Bottle

<u>Medium Intensity</u>	6oz. 9oz. BT
Pinot Noir, Cristom, Jefferson, Oregon	29 43 115
Pinot Noir (St. Laurent) Steindorfer, Aus.	16 23 64
Cab. Franc, Barboursville Winery, VA	17 25 65
Cabernet Sauvignon, Decoy, Sonoma	16 23 62
Cab. Sauvignon, Barboursville Winery, VA	13 19 50
Sangiovese, Chianti Classico, Banfi, Tuscany	14 21 56
Sangiovese/Cab, Merlot Supremus, Tuscany	19 28 72
<u>Full Intensity</u>	6oz. 9oz. BT
Pinot Noir, Meiomi Vineyard, CA	15 22 60
Pinot Noir, Boen, Santa Barbara, Monterey	19 28 72
Merlot, Ferrari Carano, Sonoma, CA	17 25 68
Cabernet Sauvignon, Penfolds, Max's, AUS	14 21 55
Malbec, Catena, Mendoza, Argentina	16 23 64
Châteauneuf-du-Pape, Saje, Rhône	35 52 140
Cabernet Sauvignon, Justin, Paso Robles	19 28 72

Red Wine Sangria

Bodegas Valdepablo, Draft, Organic, Spain Glass | 15

For the comfort of all guests, please refrain from using speakerphones while in Entysee

For parties of 6 people or larger, an automatic
20% gratuity will be added

Single Malt & Scotch Whisky

- Aberlour 12 Years Old | 25
- Dalmore 12 Years Old | 23
- Dalwhinnie 15 Years Old | 30
- Glenkinchie 10 Years Old | 20
- Talisker 10 Years Old | 26
- Glenfiddich 12 Years Old | 23
- Glenlivet 12 Years Old | 27
- The Balvenie Double Wood 12 Years Old | 30
- Glenmorangie 18 Years Old | 49
- Johnny Walker Blue Label | 79
- Oban 14 Years Old | 39
- Laphroaig 10 Years Old | 23
- Macallan 12 Years Old, Sherry Oak Cask | 35
- Macallan 15 Years Old, Double Cask | 68
- Macallan 18 Years Old, Double Cask | 130

Bourbon & Whiskey

- Catoctin Creek, Rye, Entyse Private Barrel, VA | 22
- Catoctin Creek, Rye, Ragnarok, VA | 33
- Angels Envy, Port Barrel Aged, Entyse Barrel | 36
- Blanton's, Entyse Barrel "93Proof" | 33
- Blanton's, Gold Label Entyse Barrel "103Proof" | 49
- Bowman Brothers, "Small Batch", Entyse Barrel | 18
- Buffalo Trace, Straight, Entyse Barrel | 22
- Colonel E.H. Taylor, Entyse Single Barrel | 29
- Bib & Tucker, "Small Batch" 6 Years | 19
- Four Roses, Small Batch | 17
- Jefferson Reserve | 23
- American Ace, Cask Straight, VA | 24
- Elijah Craig, Straight Small Batch | 18
- Wyoming, Small Batch | 20
- Knob Creek | 20
- Basil Hayden's | 18
- Dovetail Rye | 30
- Barrell Finished in Rum, Port & Dunn Cabernet
- WhistlePig Rye | 49
- Barrell Finished in Madeira, Sauternes, Port
- Kentucky Owl, Confiscated | 42
- Joseph Magnus | 45
- Barrell Finished in Sherry & Cognac

For the comfort of all guests, please refrain from using speakerphones while in Entyse

For parties of 6 people or larger, an automatic
20% gratuity will be added

Draft Beer 11

VA – Brew Port City – “Optimal Whit”

VA - Solace – Crazy Pils

MD – Silver Ranch – Amber Lager

MD - Evolution - Lot 3 I.P.A

CA – North Coast – Imperial Stout

Bottled Beer

Domestic | 8

Budweiser, Coors Light, Samuel Adams, Michelob Ultra, Yuengling, Blue Moon

Imported | 9

Amstel Light, Corona Extra, Corona Light, Heineken, Stella Artois, Sapporo, Guinness Stout, Modelo Especial

Non-Alcoholic Beer | 9

Heineken 0.0

Tequilas

Casamigos Blanco | 22

Casamigos Reposado | 25

Patron Silver | 20

Patron Añejo | 26

Patron Platinum | 65

Reserva de Don Julio Añejo | 29

Reserva de Don Julio Reposado | 27

Reserva de Don Julio Añejo 1942 | 68

Clase Azul Reposado | 70

Cognac & Armagnac 2 ounce

Larrisingle V.S.O.P, Armagnac | 17

Courvoisier VS | 19

Courvoisier V.S.O.P | 21

Martell “Extra Old” Cordon Bleu | 65

Hennessy XO | 60

Hennessy VSOP | 26

Rémy Martin, 1738 Accord Royal | 25

Remy Martin V.S.O.P | 25

Remy Martin X.O | 65

Remy Martin LOUIS XIII | 780

Grappa

Moletto, Nebbiolo, Grappa di Barolo, Italy | 16

Port Wine

Fonseca L.B.V. | 16

Fonseca 10 Years Tawny | 19

Taylor Fladgate 20 Years Tawny | 28

Warre’s 2017 Vintage | 42

For the comfort of all guests, please refrain from using speakerphones while in Entyce

For parties of 6 people or larger, an automatic
20% gratuity will be added