

# ENTYSE

## Bar Menu

### MEZZE BOARD | 24

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

### CHEESE & CHARCUTERIE | 25

Chef's choice of three aged meats & salami, assortment of three local and international cheeses, marinated olives, grainy mustard, honeycomb

### FALAFEL | 15

Beetroot, onion, tomato, sumac spice, cucumber yogurt dill sauce, tahini (V)

### GUACAMOLE | 17

Smashed avocado, Pico de Gallo, corn tostada (V, VE, DF)

Add Crab / 7

### SHRIMP COCKTAIL\* | 24

Poached shrimp, lemon, cocktail sauce (DF)

### CAVIAR & SHRIMP TOAST\* | 24

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

### TRUFFLE FRIES | 15

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

### TACOS |

#### CAJUN SHRIMP 22 | AI PASTOR CHICKEN | 19

Corn tortillas, red onions, tomato pineapple salsa, chipotle aioli (DF)

### CHICKEN WINGS\* | 25

Tossed with Choice of sweet heat glazed or dry tandoori spice rub, 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

### LAMB MEATBALL\* | 23

Ground lamb and beef, ranch, goat cheese, harissa

### ASPEN RIDGE BEEF SLIDERS\* | 22

Two grass feed sliders, onion tomato jam, chipotle aioli, white cheddar cheese

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.

We request speaker phones are not used in the Lounge

For parties of 6 people or larger, an automatic 19.5% gratuity will be added

# ENTYSE

## Craft Cocktail Selections

### CLASSICS

#### Entyse Old-Fashioned 24

Catoctin Creek 100% Rye, Entyse Selection | Demerara | Bitters

#### Espresso Martini 21

Ketel One Vodka | Kahlua | Espresso

#### Boulevardier 24

Catoctin Creek 100% Rye, Entyse Selection  
Carpano Antica | Campari

### FAVORITES

#### Preach To the Peach 21

Bacardi Rum | Disaronno | Peach Liqueur | Peach Nectar  
Egg White | Lemon

#### Cool As a Cucumber 22

Hendricks Gin | St.Germain | Cucumber | Lemon | Sugar

#### David & Goliath 21

Del Maguey Vida Mezcal | Benedictine | Pineapple  
Lime | Cayenne

### SEASONAL

#### The Air Blossom 22

Caorunn Gin | Crème De Violette | St.Germain | Lemon

#### Maplehattan 24

Maker's Mark Bourbon | Sweet Vermouth  
Spiced Maple | Bitters

#### Reposcider 21

Altos Reposado Tequila | Apple Cider | Lime | Egg White  
Cinnamon Sugar

#### Wonderland 22

Grey Goose Vodka | Prosecco | Chambord  
Crème de Violette | Cranberry

## Non-Alcoholic Cocktails

#### Drivers Punch 8

Orange | Lime | Cranberry | Apple Cider

#### Shirley Ginger 8

Fever Tree Ginger Beer | Grenadine | Lime

#### Entyse Cooler 8

Blueberry | Lemon

We request speaker phones are not used in the Lounge

For parties of 6 people or larger, an automatic  
19.5% 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
<b>Choice of Pour Size by the Ounce</b>	<b>1oz / 3oz / 6oz</b>
<b>Sauvignon Blanc - Bottle \$125</b> <i>Merry Edwards Winery, Russian River 2022</i>	<b>6 / 16 / 32</b>
<b>Chardonnay – Napa Bottle \$185</b> <i>Shafer, Red Shoulder Ranch 2022</i>	<b>8 / 24 / 46</b>
<b>Pinot Noir – Russian River Bottle \$155</b> <i>Paul Hobbs Winery 2021</i>	<b>7 / 20 / 39</b>
<b>Pinot Noir – Sonoma: Bottle \$160</b> <i>Kistler Winery 2022</i>	<b>7 / 21 / 40</b>
<b>Pinot Noir – Russian River: Bottle \$155</b> <i>Lando Winery 2019</i>	<b>7 / 20 / 39</b>
<b>Syrah – Napa: Bottle \$205</b> <i>Shafer, Relentless, 2018</i>	<b>10 / 28 / 54</b>
<b>Zinfandel – Paso Robles: Bottle \$160</b> <i>Turley, Pesenti, 2021</i>	<b>7 / 21 / 40</b>
<b>Cabernet Sauvignon: Bottle \$225</b> <i>Caymus Winery, 2021, Napa Valley</i>	<b>10 / 29 / 57</b>
<b>Bordeaux - Pauillac: Bottle \$165</b> <i>Lion de Batailley Cuvée” 2016</i>	<b>7 / 21 / 40</b>
<b>Cabernet Sauvignon: Bottle \$225</b> <i>Silver Oak Winery, Alexander Valley 2019</i>	<b>10 / 29 / 57</b>
<b>Cabernet Sauvignon: Bottle \$230</b> <i>Cade Estate, 2019, Howell Mountain</i>	<b>10 / 29 / 58</b>
<b>Brunello di Montalcino: Bottle \$165</b> <i>Altesino, Tuscany, 2018</i>	<b>7 / 21 / 40</b>

## Champagne & Sparkling Wine

	GL / BT
Prosecco Brut, Veneto, Italy	12 / 48
Taittinger ‘La Francaise’ Brut, France	27 / 130
Ritz Cuvée, Rothschild, Brut, France	23 / 100
The Callie “Une Femme” Rose, Napa-Sonoma	16 / 65

## White & Rose Wine

	6oz. GL / BT
Dry Riesling, Trimbach, Alsace	17 / 65
Pinot Grigio, Terlato, Friuli, Italy	14 / 55
Sauvignon Blanc, Whitehaven, New Zealand	14 / 55
Gruner Veltliner, Steininger, Austria	14 / 55

We request speaker phones are not used in the Lounge

For parties of 6 people or larger, an automatic  
19.5% gratuity will be added

# ENTYSE

## White & Rose Wine by the Glass/Bottle

<b>Medium Intensity</b>	<b>6 oz. GL / BT</b>
Riesling, Dr. Loosen "Kabinett"	19 / 76
Pinot Gris, Lorentz, Alsace, France	15 / 60
Sancerre, Cherrier, Loire, France	19 / 74
Rose, Sancerre, Jolivet, Loire	23 / 88
Rose, Figuière, Magali, Provence "Organic"	14 / 55
Chardonnay, Pouilly-Fuisse, Guerrin, France	24 / 95
Chardonnay, Tortoise Creek, Lodi, CA	12 / 46
Chardonnay, Sonoma Cutrer, Russian River	14 / 55
Chardonnay, Chalk Hill, Sonoma, CA	15 / 60

### **Full Intensity**

Sauvignon Blanc, Cloudy Bay, New Zealand	25 / 95
Chardonnay, Hartford Court, Russian River	19 / 74
Chardonnay, Cakebread Cellars, Napa, CA	28 / 110

## Red Wine by the Glass/Bottle

### **Medium Intensity**

Pinot Noir, Cristom, Jefferson Cuvée, Oregon	29 / 115
Pinot Noir (St. Laurent)Steindorfer, Austria	16 / 64
Cabernet Sauvignon, Decoy, Sonoma	16 / 62
Malbec, Cahors, Haut-Monplaisir, S. France	14 / 56
Cab. Franc, Saumur Champigny, Lavigne, Loire	14 / 56
Cab. Sauvignon, Tortoise Creek, Lodi, CA	12 / 46
Sangiovese/Cab, Merlot Supremus, Tuscany	19 / 72

### **Full Intensity**

Pinot Noir, Meiomi Vineyard, CA	14 / 56
Pinot Noir, Boen, Russian River, CA	19 / 72
Merlot, Ferrari Carano, Sonoma, CA	17 / 68
Cabernet Sauvignon, Penfolds, Max's, Australia	14 / 55
Malbec, Catena, Mendoza, Argentina	16 / 64
Châteauneuf-du-Pape, Saje, Rhône	32 / 125
Cabernet Sauvignon, Justin, Paso Robles	19 / 72
Cabernet Sauvignon, Justin Isosceles, CA	32 / 125

### **Red Wine Sangria**

Bodegas Valdepablo, Draft, Organic, Spain	Glass   15
---	------------

We request speaker phones are not used in the Lounge

For parties of 6 people or larger, an automatic  
19.5% gratuity will be added

# ENTYSE

## Single Malt & Scotch Whisky

Aberlour 12 Years Old	25
Dalmore 12 Years Old	23
Dalwhinnie 15 Years Old	30
Talisker 10 Years Old	26
Glenfiddich 12 Years Old	23
Glenlivet 12 Years Old	27
Glenlivet 18 Years Old	65
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 Select, Single Barrel, VA	22
Catoctin Creek, Rye, Harper, Malt Whisky, VA	24
Catoctin Creek, Rye Ragnarok, VA	33
Bib & Tucker, "Small Batch" 6 Years	19
Four Roses, Small Batch	17
Jefferson Reserve	23
American Ace, Cask Strength, VA	24
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	
Joseph Magnus	45
Barrell Finished in Sherry & Cognac	
Kentucky Owl, Confiscated	42

We request speaker phones are not used in the Lounge

For parties of 6 people or larger, an automatic  
19.5% gratuity will be added

# ENTYSE

## Draft Beer 10

VA – Brew Port City – “Optimal Whit”

VA - Solace – Crazy Pils

VA - Mustang – Amber Lager

MD - Evolution - Lot 3 I.P.A

VA – Solace – Oatmeal Stout & Coffee Bean

## 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, Newcastle, Guinness Stout

## Tequilas

Casamigos Blanco	19
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

## Cognac & Armagnac

Larrisingle V.S.O.P, Armagnac	17
Courvoisier VS	19
Courvoisier V.S.O.P.	21
Rémy Martin, "1738 Accord Royal"	25
Remy Martin V.S.O.P	25
Martell “Extra Old” Cordon Bleu	65
Hennessy XO	60
Hennessy VSOP	26

## Grappa

Moletto, Nebbiolo, Grappa di Barolo, Italy	16
Petit Verdot, Montdomaine, Virginia	22
Old Vine Chardonnay, Montdomaine, Virginia	23

## Port Wine

Fonseca L.B.V.	14
Fonseca 10 Years Tawny	16
Taylor Fladgate 20 Years Tawny	25
Graham’s 40 Years Tawny	60
Warre’s 2017 Vintage	42

We request speaker phones are not used in the Lounge

For parties of 6 people or larger, an automatic  
19.5% gratuity will be added