

ENTYSE

Bar Menu

MEZZE BOARD | 24

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

PIMENTO CHEESE DIP | 13

Kettle potato chips, candied guanciale

TRUFFLE FRIES | 15

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

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 | 8

CHEESE & CHARCUTERIE | 25

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

SHRIMP COCKTAIL* | 24

Poached shrimp, lemon, cocktail sauce (df)

CAVIAR & SHRIMP TOAST* | 24

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

TACOS |

CAJUN SHRIMP 22 | AI PASTOR CHICKEN | 19

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

MARYLAND STYLE CRAB CAKE* | 23

Red pepper coulis & Corn salad

CHICKEN WINGS* | 25

Tossed with a choice of Mumbo sauce or Old Bay 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

Espresso Martini 23

Ketel One Vodka | Kahlua | Espresso

Boulevardier 24

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

FAVORITES

Preach To the Peach 22

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

Cool As a Cucumber 23

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

David & Goliath 22

*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 22

*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

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

Champagne & Sparkling Wine

	GL / BT
Prosecco Brut, Veneto, Italy	13 / 50
Taittinger ‘La Francaise’ Brut, France	27 / 130
Ritz Cuvée, Rothschild, Brut, France	23 / 100
The Callie “Une Femme” Rose, Napa-Sonoma	17 / 65

White & Rose Wine

	6oz. GL / BT
Light Intensity	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

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White & Rose Wine by the Glass/Bottle

Medium Intensity	6 oz. GL / BT
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, White Hall Vineyards, Virginia	13 / 50
Chardonnay, Sonoma Cutrer, Russian River	15 / 60
Chardonnay, Chalk Hill, Sonoma, CA	17 / 66
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	13 / 50
Sangiovese, Chianti Classico, Banfi, Tuscany	14 / 56
Sangiovese/Cab, Merlot Supremus, Tuscany	19 / 72
Full Intensity	
Pinot Noir, Meiomi Vineyard, CA	15 / 60
Pinot Noir, Boen, Russian River, CA	19 / 72
Merlot, Ferrari Carano, Sonoma, CA	17 / 68
Cabernet Sauvignon, Penfolds, Max's, AU	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

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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, 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

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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

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