COCKTAILS
New Perspective | Wheatley Vodka, Sage Syrup, Lime, Cranberry 19
Modernist | Rosemary Infused Belmont Bourbon, Lemon, Honey, Prosecco 20
CityCenter Sunset | Maggie’s Farm Rum, Giffard Banana, Giffard Pineapple, Lime 19
Local 75 | Green Hat Gin, Green Tea Syrup, Lemon, Cheery Hearing, Prosecco 20
Pitcher of Sangria | Red Wine Sangria, Fresh Berries, Orange 65

COCKTAILS ON TAP
Frosé | House-Made Frozen Rosé 16
Aperol Spritz | Aperol, Luca Paretti Prosecco 17
Paloma | Avion Silver Tequila, Grapefruit, Lime Soda 18

NON-ALCOHOLIC
Ginny in the Gimlet | Lyre’s Dry London, Lime, Cucumber 12
Passionfruit Fizz | Passionfruit Puree, Lime, Grenadine, Ginger Ale 9

DRAFT
Port City Optimal Wit 10
Port City Monumental IPA 10
Right Proper Senate Lager 10
Right Proper Raised by Wolves Lager 10

PACKAGED
Anxo Dry Cider (can) 9
Bud Light (bottle) 9

## MENU

- **Smoked Carrot Hummus**
  - Spring onion ash, carrot ribbons, toasted bread
  - $11

- **Blue Crab Rillettes**
  - Snap pea salad, rice crisps
  - $14

- **Marinated Cucumbers**
  - Umami salt
  - $9

- **Sliced Jamon Iberico**
  - Charred market vegetable salad, chamomile vinegar, toasted bread
  - $22

- **Kale and Ricotta Rangoons**
  - Green strawberry sweet and sour
  - $16

- **Solar Smoked Pork Belly Buns**
  - Cucumber, grilled ramps, chili mayo
  - $22

- **Strawberry and Rhubarb Semifreddo**
  - Croissant chips
  - $12

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**Veuve Clicquot La Grande Dame Garden Gastronomy Experience**

Inspired by the constant quest for excellence that embodies La Grande Dame, the Prestige Cuvée of Veuve Clicquot, comes Garden Gastronomy—a new gastronomic experience that is an ode to local vegetables. Garden Gastronomy celebrates the bold vision of passionate chefs who see vegetable gardens as an extension of their kitchen. The items presented here by Conrad Executive Chef, James Kerwin, reflect the unique rhythm of the season with an authentic sense of place, showcase the exquisite bounty of Flora from the Chesapeake Bay Watershed and evoke the elegance of La Grande Dame.

**Veuve Clicquot ‘La Grande Dame,’ 2012 Champagne Brut, France**

- **Smoked Carrot Hummus** | Spring onion ash, carrot ribbons, toasted bread
- **Blue Crab Rillettes** | Snap pea salad, rice crisps

$320
Nothing pairs as perfectly with a view of our nation's capital than an inspirational beverage. Our beverage menu at Summit offers a collection of hand-picked selections that focus on the people behind the product.

Shining a spotlight on the Mid-Atlantic’s community of distillers and brewers, our featured cocktails showcase just a taste of the region’s exquisite spirits, and our draft beers are hand crafted in some of the area’s top breweries, while our wine list offers up something a little different: an array of esoteric selections, all of which were brought to life through sustainable wine-making methods.

We’re also excited to share that the garnishes in your cocktails come from an extremely nearby source: the Summit rooftop garden.

Please enjoy our unique offerings.