

## COCKTAILS

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

## COCKTAILS ON TAP

<b>Frozé</b>   House-Made Frozen Rosé	16
<b>Aperol Spritz</b>   Aperol, Luca Paretti Prosecco	17
<b>Paloma</b>   Avion Silver Tequila, Grapefruit, Lime Soda	18

## NON-ALCOHOLIC

<b>Ginny in the Gimlet</b>   Lyre's Dry London, Lime, Cucumber	12
<b>Passionfruit Fizz</b>   Passionfruit Purée, Lime, Grenadine, Ginger Ale	9

## DRAFT

<b>Port City Optimal Wit</b>	10
<b>Port City Monumental IPA</b>	10
<b>Right Proper Senate Lager</b>	10
<b>Right Proper Raised by Wolves Lager</b>	10

## PACKAGED

<b>Anxo Dry Cider (can)</b>	9
<b>Bud Light (bottle)</b>	9

## MENU

---

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

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

**Marinated Cucumbers** 9  
Umami salt

**Burrata** 22  
Charred market vegetable salad, chamomile vinegar, toasted bread

**Sliced Jamon Iberico** 39  
Pickled fiddleheads, champagne mustard, cashew crumb, baguette

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

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

**Strawberry and Rhubarb Semifreddo** 12  
Croissant chips

---

### **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**

## WINES

---

### SPARKLING

<b>Albert Bichot</b>   Crémant de Bourgogne Brut Réserve, France	18 / 72
<b>La Gioiosa</b>   Prosecco Brut Rosé, Italy	15 / 60
<b>GH Mumm</b>   Champagne Brut, France	30 / 120
<b>Leclerc Briant</b>   Champagne Brut Rosé, France	\$160
<b>Benoit Marguet 'Sapience'</b>   Champagne Brut, France 2009	\$500

### WHITE

<b>Pieropan</b>   Garganega and Trebbiano, Veneto, Italy	16 / 64
<b>King Estate</b>   Pinot Gris, Willamette Valley, Oregon	15 / 60
<b>Illumination</b>   Sauvignon Blanc, California	20 / 80
<b>Macrostie</b>   Chardonnay, Sonoma Coast, California	18 / 72
<b>Macrostie</b>   Chardonnay, Sonoma Coast, California 1.5L	140

### ROSÉ

<b>Domaine de la Sanglière 'Juliette'</b>   Grenache Blend, Provence, France	14 / 56
<b>Chateau de Sarrines</b>   Cinsault and Grenache Blend, Provence, France	16 / 64

### RED

<b>Tornatore 'Etna Rosso'</b>   Nerello Blend, Sicily, Italy	18 / 72
<b>Soléna 'Grande Cuvée'</b>   Pinot Noir, Willamette Valley, Oregon	18 / 72
<b>Ferrari Carrano</b>   Cabernet Sauvignon, Sonoma Coast, California	20 / 80
<b>Faust</b>   Cabernet Sauvignon, Napa Valley, California	150
<b>Faust</b>   Cabernet Sauvignon, Napa Valley, California 1.5L	300

## ABOUT

---

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.