



VALENTINE'S DAY MMXXV



FIRST COURSE

TUNA TARTARE \$18

avocado, cucumber, lemon, jalapeno, cilantro, chives

CLAM CHOWDER \$14

bacon lardons, potato, celery, scallion, brioche crouton

ENTREE

BRAISED SHORT RIB \$32

ricotta gnocchi, pearl onions, mushroom cream

SEARED SCALLOPS \$32

butternut squash risotto, baby spinach,
garlic, brown butter

DESSERT

PANNA COTTA \$12

pomegranate glaze, macerated strawberries

WARM FLOURLESS CHOCOLATE CAKE \$12

morello cherry compote, vanilla ice cream

COCKTAIL

SPRITZ AMORE

St Germain Elderflower Liqueur,
bubbles, soda, mint \$12

BUBBLES

TREVERI BLANC DE BLANC

washington | nv | 13/40

POE WINE ULTRAVIOLET SPARKLING ROSE

california | nv | 14/40

SOUR BOTTLE - \$20

REMAIN IN LIGHT

sour blond ale w/ va petit manseng grape must | 9.0% | 500ml

STOUT BOTTLES - \$20

MIDNIGHT INDIGO | 2024

bourbon ba imperial stout | 12.5% | 500ml
aged 1 yr/bourbon barrels. finished w/ coconut & cocoa nib

NOBODY SPEAK

bba imp stout + coconut, almond, vanilla, cocoa | 12% | 500ml
aged 2+ yrs/wilderness trail, heaven hill, willett barrels

THE FEELING OF JAZZ | 2024

bourbon ba imperial stout | 12.5% | 500ml
aged 1 yr/bourbon barrels w/ coffee & cocoa nibs

BEFORE MIDNIGHT | 2024

bourbon ba imperial stout | 12% | 500ml
hints of caramel, fudge, charred oak & honey. sojourn collab

DOLPHIN NAMED ACE

bba imp stout w/ hazelnut, chocolate & vanilla | 12% | 500ml
10 months/bba. hazelnut, cocoa nib, vanilla. sojourn collab

FLIRTIBIRD

bourbon/whiskey ba imp stout + cocoa nib & vanilla | 12% | 500ml
aged 1+ year/bourbon & whiskey barrels, cocoa nibs & vanilla



BLUEJACKET