

# EMISSARY

COCKTAIL BAR MENU

# HAPPY HOUR

monday - saturday 4pm-7pm

## HOUSE WINES

28 bottle, yes! get the bottle

sparkling, zardetto, prosecco doc brut, italy 8  
rosé bricco dei tati, barbera, piemonte, italy 8  
white lora, sauvignon blanc & verdejo, castilla, spain 8  
red vis a vie, cabernet sauvignon, italy 8

## DAILY COCKTAILS

cocktail del dia ask your bartender or server! 10  
frida spritz aperol, grapefruit juice, sparkling wine 10

## SHOT & BEER

modelo with a shot of rail tequila 9

## LOCAL CRAFT BEER

bucket of 5 for 35

district common, craft lager, atlas, 5.1%, 12 oz can, dc 7  
dc brau, german pilsner, 4.6%, 12 oz can, dc 7  
beach drive, golden ale, port city, 4%, 12 oz can, va 7  
raised by wolves, dry-hopped pale ale, right proper, 5%, 12 oz can, dc 7  
dominga mimosa, sour, new belgium, 6%, 12 oz can, co 7  
porter, robust american porter, port city, 7.5%, 12 oz bot, md 7  
partly cloudy, ipa, solace, 7.5%, 16 oz can, va 7  
oberon, american wheat ale, bell's, 5.5%, 16 oz can, mi 7  
modelo, especial, 4.4%, 12 oz bot, mexico 4\*

# HOUSE COCKTAILS

## **negroni d'émisary**

ivy city local gin, vermouth rouge, campari 14

## **yes honey!**

dewars scotch, honey syrup, amaretto 14

## **dupont**

ivy city rye, don ciccio & figli cerasum, bitters 14

## **piña paradiso**

civic vodka, st. germain, pineapple 14

## **london storm**

hendricks gin, earl grey, lemon, honey 14

## **smoky paloma**

peloton mezcal, grapefruit juice, citrus, cointreau 14

## **this one is really good!**

chacho barrel finished jalapeño aguardiente, pineapple, cinnamon, lime juice 14

## **hugo**

st. germain, lemon, prosecco 14

## COFFEE HOUSE COCKTAILS

*all our coffee and espresso cocktails are made with  
(insanely good) Counter Culture coffee.*

### **counter culture martini**

counter culture espresso, civic vodka,  
pistachio-chocolate liqueur 14

### **rum chai latte**

house brewed hot or iced chai latte,  
dark rum, cinnamon 12

### **hot toddy**

old forester 100 proof, cloves, honey, lemon 12

## COCKTAILS de BRUNCH

### **mimosa**

orange juice, prosecco 10

### **london storm**

hendricks gin, earl grey tea, lemon, honey 12

## SPIRIT FREE

### **picante piña punch**

serrano pepper-infused star of africa rooibos tea pineapple,  
cinnamon, lime 10

### **botanical gardens**

jasmine tea, rose water, honey syrup,  
lemon orange bitters 10

### **espresso citrus tonic**

counter culture espresso, fever tree tonic water,  
lime, simple syrup 8

### **sunset spritz**

Wilfred's bittersweet aperitif 0% ABV, grapefruit,  
simple syrup, club soda 12

## LOCAL CRAFT BEERS

**district common**, craft lager, atlas, 5.1%, 12 oz can, dc 8

**german pilsner**, dc brau, 4.6%, 12 oz can, dc 8

**beach drive**, golden ale, port city, 4%, 12 oz can, va 8

**raise by wolves**, dry-hoppe d pa le ale, righ t prope r brewin g co, 5%,dc 8

**porter**, robust american porter, port city, 7.5%, 12 oz bot, md 8

**modelo**, lager, cervceria modelo, 4.5%, 12 oz bot, mx 6

**anxo cider**, dry cider, 6.9%, 12 oz can, dc 9

**partly cloudy**, ipa, solace, 7.5%, 16 oz can, va 9

**oberon**, american wheat ale, 5.5%, 16 o z can, mi 8

## HOUSE WINES

9 glass - 32 bottle, yes! get the bottle

### sparkling

zardetto, prosecco doc brut, italy

henry varnay, brut, loire valley, france

### rosé

bricco dei tati, barbera, italy

forever summer, mirabeau, france

### white

lora, verdejo & sauvignon blanc, spain

vinho verde, broadbent, portugal

borsao, macabeo, chardonnay, spain excelsior, sauvignon blanc, south africa

### red

vis a vie, cabernet sauvignon, italy, equilibrio,

organic syrah and monastrell, spain

## VODKA

- titos**, rail, tx, grain 9
- civic**, republic restoratives, dc, crisp flawless finish 10
  - grey goose**, fr, sweet and floral 11
  - ketel one**, nl, black pepper, fennel, citrus 11
  - belvedere**, po, vanilla and almonds 12

## RUM

- bacardi** white, rail, almonds and vanilla 9
  - bacardi** dark, rail, oak and wood 9
  - appleton** 12yr, hazelnut and vanilla 11
- el diplomatico**, ven, ginger and cinnamon 12

## GIN

- gin lane 1751**, eg, rail, juniper and citrus 9
- barr hill**, vt, caledonia spirits, juniper and raw honey 10
  - bombay** dry gin, eg, angelica and vanilla 10
- ivy city**, one eight distilling, dc, spices and spicebush 11
  - hendricks**, sc, sweet orange and elderflower 11
    - aviation**, or, floral and spicy 12
    - plymouth**, eg, cardamom, citrus 12
  - monkey 47**, de, peppers, lavender and pine 14

## TEQUILA

- cimarron reposado**, rail, mx, white oak and raw agave 9
- kah**, mx, sweet, peppery finish 10
- casamigos**, mx, banana and vanilla 12
- don julio**, mx, stone fruit and menthol 13

## MEZCAL

- peloton de la muerte**, rail, kiwi, black pepper & lemon zest 9
- rayu** maguey espadin, mx, pineapple and caramel 10
- borroso**, mx, clay-ish and smoky 13

# WHISKEY

## BOURBON

- old forester 100 proof, rail, ky, spice and floral 9
  - bush mills, ir, sweet vanilla 9
- jameson, ir, smooth and sweet sherry 11
  - district made, dc, syrupy and nutty 11
  - bulleit, ky, oaky and smoky 12
- makers mark, ky, roaste d grains and oak 12
- woodfor d reserve, ky, spice and caramel 12
- borough, dc, chocolate and apricot 13

## RYE

- redemption, rail, dark honey 9
- district made, mild tobacco, dc, 10
- roundstone, va, caramel and rich butter toffee 12
- bulleit, ky, mild tobacco and cherry 12
- knob creek, ky, rich and bright ginger 12

## SCOTCH

- dewars, sc, honey and wood 9
- johnnie walker black, sc, rich barley 14
- laphroaig single malt scotch 10yr, sc, smoky 15

## APERITIVOS & AMARO

- cinque 5, don ciccio & figli, dc 10
- luna aperitivo, don ciccio & figli, dc 10
- donna rosa rabarbaro, don ciccio & figli, dc 10
- cioccolato aperitivo, don ciccio & figli, dc 10
- karkadé aperitivo, don ciccio & figli, dc 10
- finocchietto, don ciccio & figli, dc 10
- nocino, don ciccio & figli, dc 10
- calciofo, don ciccio & figli, dc 10
- concerto, don ciccio & figli, dc 10
- amaro montenegro, citrus, vanilla 10
- campari, bright, citrus, rhubarb, and herbs 10
- fernet branca, herbal, spicy 12
- st. germain, fr, elderflower liqueur 12
- yellow chartreuse, fr, mild, sweet 14
- chapmans apple brandy, dc, caramelized ginger 15

## BREAKFAST & BRUNCH

### parfait with local michele's GF granola

local yogurt, chia seeds, walnuts, honey, seasonal fruit 9

### almond butter toast

sliced brioche, honey, cacao nibs, fresh fruit 10

### el smoothie verde

mango, pineapple, banana, spinach, avocado, honey, coconut milk 9

### egg & cheese sandwich

organic scrambled eggs, fontina cheese, brioche bun, organic greens 14 w/sliced avocado +2

### smashed avocado toast

heirloom cherry tomatoes, pickled red onion, microgreens black salt, pepper, lemon 15 w/organic fried egg +2

### desayuno cafetero

two organic fried eggs, house-made Colombian arepa, queso fresco, organic greens 16

### breakfast burrito

organic scrambled eggs, avocado, queso fresco, house made salsa, organic greens 14 swap to gluten free 9" tortilla +1

### chilaquiles

organic fried eggs, avocado, queso fresco, pickled onions, cilantro, corn chips, house made salsa 16

### bullfrog everything bagel platter with ivy city lox

cream cheese, cucumber, onions, capers, tomato, organic greens 17

## SALADS & SANDWICHES

### organic greens & salmon salad

organic arugula, Italian parsley, mint, cilantro, shaved Italian pecorino, rustic toast, oven roasted salmon fillet, rustic toast 18

### farro & quinoa bowl

organic kale, arugula, basil, quinoa, farro, almonds, goat cheese, heirloom cherry tomato, rustic toast 16 add salmon fillet +7

### organic arugula grapefruit salad

shaved fennel, grapefruit, avocado, vinaigrette, rustic toast 17

### brioche grilled cheese

fontina cheese, french butter, organic greens 14

### avocado hummus sandwich

cucumber, avocado, basil, arugula, red onion green goddess dressing, whole wheat bread 14

# DAYTIME MENU

8am to 4pm

## HOUSE WINES

9 glass - 32 bottle, yes! get the bottle

prosecco brut, zardetto, italy

sauvignon blanc & verdejo, lora, spain

cabernet sauvignon, vis a vie, italy

rosé 100% barbera, bricco dei tati, italy

*\*ask us for full bar menu!*

## LOCAL CRAFT BEER

8 can - bucket of 5 beers for 35

craft lager, distric common, 5.1%, 12 oz can, dc

german pilsner, dc brau, 4.6%, 12 oz can, dc

beach drive, port city, golden ale, 4%, 12 oz can, va

raised by wolves, right proper, pale ale 5.0%, 12 oz can, dc

porter, american porter, port city, 7.5%, 12 oz bot, md

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## HAPPY HOUR

ALL BEERS 7 HOUSE WINE GLASS 8 BOTTLE 28

MONDAY TO FRIDAY 4PM TO 7PM

## COCKTAILS

### O.J mimosa

prosecco, local orange juice 12

### local gin & tonic

ivy city gin, fever tree tonic, lime slice 14

### local vodka tonic

civic vodka, fever tree tonic, lime slice 14

### aperol spritz

aperol, prosecco, fever tree club soda, orange 14

### negroni d'emissary

ivy city local gin, vermouth rouge, campari 14

*\*ask us for full drinks menu!*

## BAR SNACKS

mediterranean olive mix with orange zest 7

herb truffle popcorn pecorino, microgreens 9

house-made hummus harissa, rustic toast 12  
*swap toast for corn chips to make it gluten free!*

fresh burrata cheese with rustic toast 13

## SHARED PLATES

### ANTIPASTO PLATTER FOR 2~3

fresh buffalo mozzarella, heirloom cherry tomatoes, prosciutto slices, olives, fresh herbs, olive oil, rustic toast 20

cypress grove 'humbolt fog' cheese plate  
california goat cheese, seasonal berries, rustic toast 12

la quercia prosciutto olive oil, rustic toast 14

smoked salmon toast  
ivy city (dc) lox, crème fraîche, pickled onion, capers microgreens 15

smashed avocado toast  
heirloom cherry tomatoes, pickled red onion, sea salt, pepper, lemon, microgreens 15

caprese toast  
fresh buffalo mozzarella, heirloom tomatoes, fresh basil, balsamic reduction 15

home made potato gnocchi with basil pesto  
Italian pecorino, no nuts! 17

organic greens & salmon salad  
organic arugula, Italian parsley, mint, cilantro, shaved Italian pecorino, oven roasted salmon fillet, rustic toast 18

farro & quinoa bowl  
organic kale, arugula, basil, quinoa, farro, almonds, goat cheese, heirloom cherry tomato, rustic toast 15  
add salmon fillet +7

organic arugula grapefruit salad  
shaved fennel, grapefruit, avocado, vinaigrette, rustic toast 17 add salmon fillet +7

brioche grilled cheese  
fontina cheese, french butter, organic greens 14

# EVENING MENU

4pm to close

## HOUSE WINES

9 glass - 32 bottle, yes! get the bottle

prosecco brut, zardetto, italy  
sauvignon blanc & verdejo, lora, spain  
caberner sauvignon, vis a vie, italy  
rosé 100% barbera, bricco dei tati, italy  
*\*ask us for full bar menu!*

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MONDAY TO FRIDAY 4PM TO 7PM

## DESSERT

definitely not-vegan chocolate cupcake dark chocolate, crème fraîche-chocolate ganache 6

gluten free carrot cupcake sumac, golden raisins, walnuts 6

seasonal muffin 4.5

we host private events! visit [emissarydc.com/events](http://emissarydc.com/events)  
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# EMISSARY

## COFFEE HOUSE DRINKS

### COUNTER CULTURE SELECTION

*Notes: fruity, chocolate, syrupy*

Espresso 3.00	Flat white 4.75
Macchiato 3.25	Au lait 4.00
Americano 3.25	Latte 5.00
Cortado 4.25	Mocha 6.00
Cappuccino 4.75	

*sub milks almond, oat, soy milk+ 1.00  
house-made syrup vanilla, caramel, seasonal +0.75*

**DRIP COFFEE** 3.00 - 3.50  
Seasonal Counter Culture selection

**ICED COFFEE**  
Apollo blend 4.00 - 4.50

**COLD BREW**  
Big trouble blend 5.50 - 6.00

**POUR OVER**  
**SINGLE ORIGIN LOMA VERDE** 5.00  
Santa Barbara, Colombia - Altitude: 1750  
Notes: Sweet and mild, with chocolate  
and caramel accents and yellow fruit

**TEAISM TEAS** 5.00  
Earl grey, english breakfast, jasmine, chamomile  
peppermint, star of africa, ginger zing, lemongrass

**HOUSE-BREWED CHAI**  
Hot or iced 5.00 - 5.50

**MATCHA LATTE**  
Hot or iced 5.00 - 5.50

**HOT CHOCOLATE** 5.00 - 6.00

*sub milks almond, oat, soy, coconut milk + 1.00  
house-made syrup vanilla, caramel, lavender, seasonal +0.75*

**seasonal drinks!**  
ask us, is always something really good :)

 follow us! @emissary\_dc

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