RESIDENTS HOUR

COCKTAILS

DARK & STORMY / 9
lime, ginger, gosling's black rum, soda water

INFANTE / 9
lime, orgeat, corazon blanco, nutmeg

PANDAN GIMLET / 9
lime, simple, kota pandan, citadelle gin

MOSCOW MULE / 9
lime, ginger & tumeric, vodka, topochico

MARTINEZ / 9
sweet vermouth, luxardo maraschino, citadelle gin

RANCH WATER / 9
corazon blanco, lime, agave, soda water

WINE

HOUSE RED WINE / 9

HOUSE WHITE WINE / 9

SPARKLING WINE / 8

A 4% operational charge is applied to all checks to help offset the increased and often volatile costs of operating a restaurant in Washington, D.C., including wages, benefits, supplier tariffs, and regulatory compliance.

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RESIDENTS BAR MENU

BITES

CAULIFLOWER NUGGETS / 13 HH/10
smoked onion parmesan dip, pickled shishito peppers, zaatar, honey
vegetarian

FATTOUSH SALAD / 15 HH/10
artichoke hearts, house spice rub, garlic aioli
vegetarian, gluten free

HUMMUS / 13 HH/10
channa dal, zhug, picual olive oil, micro cilantro, house made pita
vegan, dairy free

BOWL OF FRIES / 13 HH/10
residents ten spices seasoning, vadouvan aioli
vegetarian, dairy free

RESIDENTS HAPPY MEAL / 30
dry aged beef, potato bun, aged cheddar, pickled red onion, lettuce, tomato, fries, chipotle sauce, served with our signature Sun Dried Martini

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