

DINNER MENU

STARTERS

- OWEN'S CHICKEN WINGS**
ranch dressing; choice of: buffalo, bbq, hot honey
- RHODE ISLAND CALAMARI**
hot peppers, charred lemon, marinara, lemon-herb aioli
- NACHOS**
black beans, shredded jack cheese, pico, pickled jalapeños, crema, guacamole; add chicken or pulled pork for 4
- PRETZEL**
everything bagel seasoning, served w/ beer cheese & spicy mustard
- ZUCCHINI FRIES**
tempura, yum yum sauce
- ROASTED GARLIC HUMMUS**
tahini, pita
- CITRUS BRINED CHILI WINGS**
sweet chili soy sauce, fresno peppers, scallions, sesame seeds

SALADS

add: salmon 8; shrimp 8; chicken 6

- ROASTED BEET**
field greens, candied walnuts, ricotta spread, blueberry-pomegranate vinaigrette
- KALE & APPLE**
roasted sweet potato ricotta puree, apples, onions, sunflower seeds, lardon, cider/white balsamic vinaigrette
- CAESAR**
romaine, parmesan, croutons, red onions
- BURRATA**
field greens, apples, roasted sweet potato, candied pumpkin seeds, pomegranate, maple-balsamic vinaigrette
- OWENS WEDGE SALAD**
sweet gem, bacon, bleu cheese crumbles, marinated tomatoes, bleu cheese dressing

HANDHELDS

3 per order

- BANG BANG SHRIMP SLIDERS** 15
cilantro cabbage slaw
- CHEESEBURGER SLIDERS** 15
local angus beef patty, american cheese, special sauce
- CHIPOTLE CHICKEN TACOS** 12.5
shredded chicken, shredded lettuce, pico, chipotle crema
- CARNITAS TACOS** 14
shredded pork, shredded jack cheddar, pickled jalapeños, citrus crema
- SHRIMP TACOS** 7
avocado mousse, shredded lettuce, pico de gallo, calabrian chile aioli
- BLACK BEAN TACOS** 9
sliced avocado, shredded lettuce, pico

FLATBREADS

- PEPPERONI** 16
san marzano tomatoes, mozzarella, pepperoni, hot honey, grana padano
- CHICKEN BACON RANCH** 13.5
ricotta cream, mozzarella, wilted spinach, pulled chicken, bacon, ranch dressing
- DATES AND HERBED GOAT CHEESE FLATBREAD** 16.5
ricotta cream, mozzarella, herbed goat, and dates topped with balsamic drizzle

SANDWICHES

*comes with a side of fries
add: bacon 2; fried egg 1*

- DOUBLE STACK** 13
two 3 oz local angus beef patties, american cheese, pickles, lettuce, special sauce
- TAVERN BURGER** 10
8 oz local angus beef patty, vermont cheddar, caramelized onions, pickles, lettuce, tomatoes, special sauce
- BLEU CHEESE BURGER** 15
8 oz local angus beef patty, onion marmalade, arugula, herb mayo, bleu cheese crumbles
- TURKEY BURGER** 10
ground turkey, onions, garlic, spinach, red onion, tomatoes, roasted poblanos, swiss cheese, chipotle mayo
- BBQ PULLED PORK SANDWICH** 17
chipotle bbq sauce, coleslaw
- GRILLED CHICKEN SANDWICH** 15
chicken breast, calabrian chile aioli, arugula, red onions, avocado mousse
- SPICY FRIED CHICKEN SANDWICH** 15
fried chicken breast, hot honey, calabrian chile aioli, lettuce, onions

SIDES

- SAUTEED SPINACH** 5
- SIDE SALAD** 7
- GINGER SCALLION RICE** 6

CHEF'S FEATURES

- GREEK SALAD** 16
romaine, lemon herb greek dressing, banana peppers, cherry tomatoes, kalamata olives, feta cheese, red onion, cucumbers
- MEDITERRANEAN FLATBREAD** 18
olive tapenade, cucumbers, cherry tomatoes, red onions, crumbled feta, tzatziki sauce marinated lamb

MAINS

- MISO MARINATED SALMON** 27
ginger scallion rice, brown sugar soy braised carrots
- FISH & CHIPS** 17
beer-battered cod, fries, tartar sauce, lemon
- LINGUINE CARBONARA** 17
roasted garlic cream sauce, bacon lardon, 63-degree egg, parmesan, pecorino, black pepper
add chicken breast 6 or shrimp 8
- HARISSA ROASTED CAULIFLOWER STEAK** 18
maple roasted sweet potato hash, caramelized onions, lacinato kale, roasted apples, apple cider gastrique
- STEAK FRITES** 27
6oz top sirloin served w/ fries
- 3 CHEESE MAC** 18
3 cheese blend, onions and garlic served with cherry tomatoes, and garlic parm chicken breast

GRATUITY IS ADDED TO ANY PART OF SIX OR MORE. WE ARE ADDING 3% TO EACH CHECK TO RECOGNIZE THE EFFORTS AND WORK OF OUR BACK-OF-HOUSE STAFF AND THEIR CONTRIBUTION TO THE DINING EXPERIENCE.

* THESE ITEMS ARE SERVED USING RAW OR UNDERCOOKED INGREDIENTS. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.



CRISP

- BLUEJACKET · SMALL CONVERSATIONS** helles lager | washington, dc | 5.2% | 42° | seidel | 20 oz. (#8) 3 / 7
- MANOR HILL · PILSNER** german pilsner | maryland | 5.3% | 42° | seidel | 20 oz. (#3) 3 / 7
- ELDER PINE · WOODEN SPARROWS** foeder-fermented vienna lager | md | 5.6% | 42° | seidel | 20 oz. | (#10) 4 / 9
- GREAT LAKES · ELIOT NESS** vienna lager | ohio | 6.1% | 42° | seidel | 20 oz. | (#4) 3 / 8
- ST. GEORGENBRAU · HOPFENZUPFER** märzen w/ estate-grown hops | ger | 5.6% | 42° | seidel | 20 oz. | (#2) 4 / 9
- ASTRO LAB · HOHLE FELS** export lager | maryland | 6% | 42° | seidel | 20 oz. | (#7) 3 / 8

- subtle hoppiness*
- TRIPLE CROSSING · HILLTOP** kellerbier/ zwickelbier | virginia | 5.8% | 42° | seidel | 20 oz. | (#5) 4 / 9
- PORT CITY · FRANCONIAN KELLERBIER** kellerbier/ zwickelbier | va | 5% | 42° | seidel | 20 oz. | (#9) 3 / 7

HOP

- bold, herbal & citric*
- UNION · AMARILLO MOON** ipa w/ amarillo, ctz, galaxy, strata & lotus hops | md | 8% | 48° | snifter | 13 oz. | (#35) 3.5 / 7
- BELL'S · TWO HEARTED** ipa w/ centennial | michigan | 7% | 48° | becher | 16 oz. | (#40) 3 / 7

- soft & juicy*
- OTHER HALF · BLUE CRAB** hazy ipa w/ citra, mosaic & simcoe | new york | 6.5% | 48° | becher | 16 oz. | (#34) 3 / 8
- ASLIN · TOO MUCH HOPS** hazy ipa (charles towne collab.) | va | 5.5% | 48° | becher | 16 oz. | (#25) 4 / 9
- DEWEY · MUTUAL HANDSHAKE** hazy dipa w/ citra, galaxy & cryo pop | de | 8% | 48° | snifter | 13 oz. | (#28) 4.5 / 9
- THE VEIL · SWALLOW THE EARTH** hazy double ipa | virginia | 8% | 48° | snifter | 13 oz. | (#37) 4.5 / 9
- DEFINITIVE · POETIC CHEMISTRY** hazy ipa w/ simcoe, citra & el dorado | me | 7.2% | 48° | becher | 16 oz. | (#15) 4 / 9
- SILVER BRANCH · POWER BOOTS** hazy double ipa | maryland | 8% | 48° | snifter | 13 oz. | (#19) 3.5 / 7
- BEER TREE · JUICE LAND** hazy double ipa | new york | 8.4% | 48° | snifter | 13 oz. | (#47) 5 / 10
- COMMONWEALTH · HOI POLLOI** hazy session ipa | virginia | 6.8% | 48° | becher | 16 oz. | (#14) 4 / 9
- NEPENTHE · COSMIC QUARTZ BANGER** hazy dipa w/ mosaic (rar collab.) | md | 8.3% | 48° | snifter | 13 oz. | (#12) 4 / 8
- ELDER PINE · ENTHRALL** hazy ipa w/ ekuanot, azacca & bru-1 | maryland | 6.2% | 48° | becher | 16 oz. | (#24) 4 / 9
- ASTRO LAB · GROOVIER** hazy dipa w/ mosaic, vic secret & nelson sauvin | md | 8.4% | 48° | snifter | 13 oz | (#27) 4 / 8
- ELDER PINE · CRYPTANALYSIS OF MOSAIC** hazy double ipa | maryland | 8.2% | 48° | snifter | 13 oz | (#29) 4.5 / 9

MALT

- toasty & nutty*
- TRIPLE CROSSING · OVERTURE** dunkel lager | virginia | 5% | 42° | seidel | 20 oz. | (#11) 4 / 9
- HYSTERIA · LAGERATOR** doppelbock | maryland | 8% | 48° | tulip | 13 oz. | (#32) 4 / 8
- fruit & toffee*
- MARLOWE · HOME** best bitter (the seed collab.) | connecticut | 3.9% | 48° | becher | 16 oz | (#33) 4 / 9
- CUSHWA · MINI PANTS** english mild | maryland | 4% | 48° | becher | 16 oz. | (#13) 3 / 8
- DENIZENS · HIKE THE ALPS** dunkel lager | maryland | 5.8% | 48° | seidel | 20 oz. (#13) 3 / 9

ROAST

- soft & silky*
- DEWEY · CHOC PB COOKIE DOUGH** imperial sweet stout (imprint collab.) | de | 11% | 54° | snifter | 13 oz. (#44) 5 / 10
- TRIPLE CROSSING · LOST EXIT** oatmeal stout w/ coffee | virginia | 6.5% | 48° | becher | 16 oz. | (#39) 4 / 9

- rich & decadent*
- NEPENTHE · APHOTIC RUIN: GERMAN CHOCOLATE CAKE** imperial sweet stout | md | 8.4% | 54° | snifter | 13 oz. | (#43) 4.5 / 9
- BLUEJACKET · MEXICAN RADIO** sweet stout w/ cocoa nibs, ancho chilies & cinnamon | dc | 8% | 54° | snifter | 13 oz. | (#46) 4 / 8
- PERENNIAL · ABRAXAS 2021** imperial stout | mo | 11.5% | 54° | snifter | 13 oz. | (#49) 6 / 12
- COMMONWEALTH · MARVOLOSO: V10** ba imperial stout w/ coconut & bananas | va | 14.6% | 54° | snifter | 13 oz. | (#50) 6 / 12
- CROOKED RUN · SAMOA** imperial sweet stout w/ cocoa nibs & coconut | va | 10% | 54° | snifter | 13 oz. | (#48) 5 / 10

SMOKE

FRUIT & SPICE

- bright*
- THE BREWER'S ART · BEAZLY** belgian strong blond ale | maryland | 7.3% | 48 | tulip | 13 oz (#30) 3.5 / 7
- ALLAGASH · WHITE** witbier | maine | 5.2% | 48° | tulip | 13 oz. | (#22) 3.5 / 7
- OXBOW · FARMHOUSE PALE ALE** saison | maine | 6% | 42° | tulip | 13 oz. | (#1) 4 / 8
- PLANK · HEFEWEIZEN** hefeweizen | germany | 5.2% | 48° | grand pilsner | 20 oz. | (#26) 4 / 10

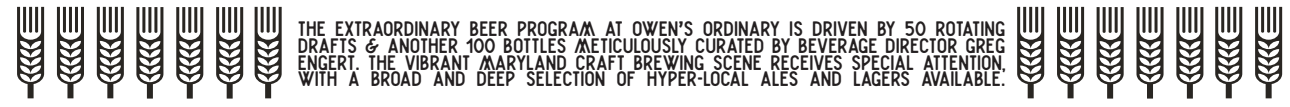
- FIRST STATE · TRIPEL BEAMING** tripel | delaware | 9% | 54° | snifter | 13 oz. | (#45) 4.5 / 9
- dark*
- SILVER BRANCH · SILVER CENTURY** quadrupel | maryland | 11.2% | 54° | tulip | 13 oz. | (#42) 4 / 8
- COMMONWEALTH · WOLPERTINGER** dunkelweizen | virginia | 5.4% | 48° | grand pilsner | 20 oz. | (#16) 4 / 9

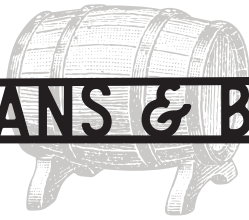
TART & FUNKY

- delicate*
- BENCHTOP · MERMAID'S SCORN** gose w/ oysters & lemon | virginia | 4.8% | 48° | tulip | 13 oz. | (#21) 4.5 / 9
- fruity*
- DEFINITIVE · PORTALS: STRAW, MARION & VAN** fruited sour ale | maine | 6.3% | 48° | tulip | 13 oz. | (#23) 5 / 10
- THE VEIL · LUXURIOUS LUXURY: VOL. 3** fruited sour ale (evil twin nyc collab.) | va | 9% | 54° | tulip | 13 oz. | (#41) 4 / 8
- DEWEY · SECRET MACHINE: BERRY GELATO** fruited sour ale | de | 7% | 48° | tulip | 13 oz. | (#20) 5 / 10
- ASLIN · HANKERING FOR HANDS** fruited sour ale w/ mixed berries | va | 6% | 48° | tulip | 13 oz. | (#36) 4 / 8
- vinous*
- OEC · PHANTASMA** mixed fermentation porter | connecticut | 9.5% | 54° | tulip | 13 oz. | (#31) 6 / 12
- SAGA · DEAR IRIS** fruited sour ale w/ strawberry | maryland | 6.7% | 48° | tulip | 13 oz (#17) 4 / 8

CIDER

- bright*
- ANXO · CIDRE BLANC** dry cider fermented w/ sauvignon blanc wine yeast | washington, dc | 6.9% | 42° | tulip | 13 oz. | (#6) 4 / 8
- POTTER'S · CHERRY VANILLA** cider w/ cherries & vanilla | virginia | 6.9% | 48° | tulip | 13 oz. (#38) 4 / 8





BEER · CANS & BOTTLES

CRISP

<i>malt-accented</i>	
OTHER HALF · GOTHAM GOLD export lager new york 5.2% 16 oz.	8
ASLIN · OLD TOWN LAGER pale lager virginia 4% 16 oz.	7
SILVER BRANCH · MONDO MUNDO vienna lager maryland 5.5% 12 oz	7
<i>subtle hoppiness</i>	
OCELOT · SUNNYSIDE DWELLER german pilsner virginia 5.1% 16 oz.	8
COMMONWEALTH · AUREOLE czech pilsner virginia 5.4% 16 oz.	8
CUSHWA · HISTORY REPEATING german pilsner maryland 5.5% 16 oz.	8
ELDER PINE · OCEANIC german pilsner maryland 5.2% 16 oz.	9
OCELOT · YACHTSIDE PARTY DWELLER pale lager (charles towne collab.) va 4.7% 16 oz.	8

HOP

<i>soft & juicy</i>	10
FOURSCORE · FANTASYLAND hazy ipa w/ citra (oliver collab.) pa 6.9% 16 oz	12
OTHER HALF · MYLAR DUST hazy double ipa new york 8.5% 16 oz	12
CUSHWA · LANDMINE HOPSCOTCH hazy double ipa galaxy & idaho 7 maryland 8% 16 oz.	12
WIDOWMAKER · ICE CRYSTALS hazy double ipa w/ mosaic, chinook & azacca ma 7.8% 16 oz.	9
CUSHWA · FOG AT DAYBREAK hazy pale ale w/ simcoe, mosaic & amarillo md 5.6% 16 oz.	12
OTHER HALF · ALL MOSAIC EVERYTHING hazy double ipa w/ mosaic new york 8.5% 16 oz.	10
SILVER BRANCH · POWER BOOTS hazy double ipa maryland 8% 16 oz.	10
OCELOT · LIVEWIRE hazy ipa w/ citra, mosaic & amarillo virginia 6.8% 16 oz.	

MALT

<i>fruit & coffee</i>	14
THIRIEZ · AMBER bière de garde france 5.8% 25.4 oz.	

ROAST

<i>rich & decadent</i>	
BLUEJACKET · MEXICAN RADIO sweet stout w/ cocoa nibs, ancho chilies, cinnamon & vanilla dc 8% 16 oz.	10
PEABODY HEIGHTS · ALUNA imperial stout w/ chocolate & peanut butter maryland 8.8% 16 oz.	10
PERENNIAL · PRODIGAL 2018 imperial sweet stout w/ cocoa nibs & vanilla missouri 10.6% 25.4 oz.	30

FRUIT & SPICE

<i>bright</i>	
SILVER BRANCH · BEYOND THE GNOME WORLD saison maryland 4.9% 12 oz.	7
ASLIN · EARTH DAZE hefeweizen virginia 5.5% 16 oz.	8
PRAIRIE · STANDARD oak ba saison oklahoma 5.6% 12 oz.	7
BLAUGIES · SAISON D'EPEAUTRE saison w/ spelt belgium 6% 25.4 oz.	15
DE RANKE · XX BITTER belgian blond ale belgium 6% 11.2 oz.	7
TROU DU DIABLE · SAISON DU TRACTEUR saison canada 6% 22 oz.	10
AU BARON · CUVÉE DES JONQUILLES bière de garde france 7% 25.4 oz.	17
BLAUGIES · LA MONEUSE saison belgium 8% 25.4 oz.	15
UPRIGHT · SEVEN saison or 8% 25.4 oz.	14
TROU DU DIABLE · LA BUTEUSE tripel canada 10% 22 oz.	12

TART & FUNKY

<i>delicate</i>	
BLUEJACKET · BLUE OWL dry-hopped wine ba berliner weisse (schneeeule collab.) dc 3.5% 16.9 oz.	15
OXBOW · SAISON DELL'ARGOSTA mixed fermentation ale w/ lobsters (del ducato collab.) me 4.5% 16.9 oz.	25
JOLLY PUMPKIN · CALABAZA BLANCA mixed fermentation witbier michigan 4.8% 12.7 oz.	12
JESTER KING · PROVENANCE: LEMON & LIME mixed fermentation ale w/ lemon & lime tx 5.7% 25.4 oz.	25
MIKKELLER · WHEAT IS THE NEW HOPS brett ipa (hill farmstead collab.) denmark 6% 16 oz.	7
OXBOW · BARREL-AGED FPA ba mixed fermentation ale maine 6.5% 12.7 oz.	30
JESTER KING · MAD MEG mixed fermentation ale texas 8.9% 25.4 oz.	25
SIREN · BA LIMONCELLO mixed fermentation ale (hill farmstead & mikkeller collab.) england 10.2% 11.2 oz.	12
<i>fruity</i>	
BLUEJACKET · MIDNIGHT FLOWERS fruited sour ale washington, dc 6% 16 oz.	10
CUSHWA · WEST. MD VACATION PACKAGES sour ale w/ mango & coconut (heist collab.) md 6% 16 oz.	13
WIDOWMAKER · SALTY MARG fruited sour ale w/ agave, lime & sea salt massachusetts 6.6% 16 oz.	10
OTHER HALF · DO YOU WANT MORE!?! sour double ipa w/ blackberries & lemons new york 8% 16 oz.	14
<i>vinous</i>	
ALLAGASH · PICK YOUR OWN mixed fermentation ale w/ mixed berries maine 5.5% 12.7 oz.	22
FIRESTONE WALKER · SOUR OPAL viognier wine ba wild ale california 5.9% 12.7 oz.	24
PRAIRIE · & FRIENDS: TRVE EDITION flanders red ale (trve collab.) oklahoma 6.7% 16.9 oz.	15
ALLAGASH · COOLSHIP PECHE 2019 wild ale w/ peaches maine 6.8% 12.7 oz.	22
JOLLY PUMPKIN · IO SAISON mixed fermentation ale w/ rose hips & hibiscus michigan 6.8% 25.4 oz.	25
JOLLY PUMPKIN · LA ROJA GRAND RESERVE flanders red ale michigan 7% 11.2 oz.	25
DOG FISH HEAD · IN & OF ITSELF wine ba mixed fermentation ale w/ herbs & raspberry de 7.4% 12 oz.	10
JOLLY PUMPKIN · LA ROJA DU KRIEK wild ale w/ cherries michigan 7.5% 25.4 oz.	25
CASCADE · ELDERBERRY wine ba mixed fermentation ale w/ elderberries oregon 7.8% 25.4 oz.	40
CASCADE · SANG ROUGE flanders red ale oregon 8% 25.4 oz.	40
PANIL · BARRIQUEE cognac ba mixed fermentation ale italy 8% 25.4 oz.	25
<i>earthy</i>	
GIRARDIN · GUEUZE 1882 BLACK LABEL 2017 gueuze lambic belgium 5% 12.7 oz.	18
TOCCALMATTO · OKIE MATILDE mixed fermentation ale (prairie collab.) italy 6.2% 25.4 oz.	25
ANCHORAGE · MOSAIC SAISON mixed fermentation ale w/ mosaic hops alaska 6.5% 25.4 oz.	25
CAPTAIN LAWRENCE · BARREL SELECT GOLD mixed fermentation ale new york 6.5% 12.7 oz.	15
SAINT SOMEWHERE · SERGE mixed fermentation ale florida 6.5% 25.4 oz.	17
ALLAGASH · BELFIUS 2017 mixed fermentation ale maine 6.7% 12.7 oz.	22
ORVAL · TRAPPIST ALE mixed fermentation ale belgium 6.9% 11.2 oz.	13
ANCHORAGE · CALABAZA BOREAL mixed fermentation ale w/ grapefruit alaska 7% 25.4 oz.	25
ANCHORAGE · GALAXY mixed fermentation ale w/ galaxy hops alaska 7% 25.4 oz.	25
PRAIRIE · FUNKY GOLD MOSAIC mixed fermentation ale w/ mosaic hops oklahoma 7.5% 16.9 oz.	15
STILLWATER · 21ST CENTURY MEANS mixed fermentation ale (cigar city collab.) ct 8.5% 22 oz.	12

RESERVE

<i>roast</i>	
PERENNIAL · SUMP 2018 imperial stout w/ la virgen coffee missouri 11.5% 25.4 oz.	40
DE STRUISE · BLACK DAMNATION XXVI: FROGGIE wine ba imperial stout belgium 13% 25.4 oz.	60
DE STRUISE · BLACK DAMNATION II: MOCHA BOMB bourbon ba imperial stout w/ coffee bel 13% 25.4 oz.	60
<i>fruit & spice</i>	
DE STRUISE · T.W.O. RESERVA rum ba wheatwine belgium 8% 25.4 oz.	55
DE STRUISE · PANNEPOT GRAND RESERVA 2011 oak ba belgian strong dark ale belgium 10% 11.2 oz.	20
DE STRUISE · PANNEPOT SPECIAL RESERVA 2014 wine ba belgian strong ale belgium 10% 11.2 oz.	16
DE STRUISE · RIO RESERVA bourbon ba belgian strong dark ale belgium 10.5% 11.2 oz.	18
DE STRUISE · XXXX RESERVA ba quadrupel belgium 13% 25.4 oz.	60
<i>tart & funky</i>	
CANTILLON · 100% CLASSIC GUEUZE 2016 gueuze lambic belgium 5% 12.7 oz.	30
CANTILLON · 100% CLASSIC GUEUZE 2018 gueuze lambic belgium 5% 25.4 oz.	55
3 FONTEINEN · CUVÉE ARMAND & GASTON 2018 gueuze lambic belgium 5% 12.7 oz.	30
3 FONTEINEN · CUVÉE ARMAND & GASTON 2018 gueuze lambic belgium 5% 25.4 oz.	55
3 FONTEINEN · CUVÉE ARMAND & GASTON 2018 gueuze lambic belgium 5% 50.8 oz.	100
3 FONTEINEN · FRAMBOOS 2018 fruit lambic w/ raspberries belgium 5.5% 25.4 oz.	55
3 FONTEINEN · OUDE GEUZE 2016 gueuze lambic belgium 6% 12.7 oz.	33
3 FONTEINEN · HOMMAGE 2018 fruit lambic w/ cherries belgium 6% 25.4 oz.	80
3 FONTEINEN · OUDE GEUZE 2018 gueuze lambic belgium 6.4% 12.7 oz.	30
3 FONTEINEN · OUDE GEUZE 2018 gueuze lambic belgium 6.4% 50.8 oz.	100
DE STRUISE · DARK HORSE RESERVA 2014 wine ba mixed fermentation ale belgium 7% 25.4 oz.	40

WINE & COCKTAILS

COCKTAILS

OWENS PEARTINI pear vodka, pear puree, lillet, lemon	12
BLACK EYED OWEN seacrets coconut rum (md) , seacrets orange vodka	12
(md), pineapple, lime, lemon	
VIRGINIA HICKORY OLD FASHIONED bourbon, hickory syrup, bitters	12
TRUE HURRICANE rum, passionfruit, pineapple, citrus, pomegranate	10
HOT STONE FENCE bourbon, cider, ginger, allspice, ba beer reduction	11
STRAWBERRY RHUBARB FROSE rose wine, strawberries, rhubarb,	12
citrus, mint	

WINES BY THE GLASS

<i>red</i>	
CARNIVOR CABERNET SAUVIGNON california 2016	10
MURPHY GOODE PINOT NOIR central coast, california 2018	11
<i>white / rose / sparkling</i>	
STARBOROUGH SAUVIGNON BLANC marlborough 2020	10
BENVOLIO PINOT GRIGIO friuili, italy 2017	10
CARMEL ROAD CHARDONNAY monterey county, california 2017	11
ROUGH DAY ROSE thracian valley, bulgaria 2018	10
BIUTIFUL CAVA BRUT spain, bulgaria 2018	9

WINES BY THE BOTTLE

<i>red</i>	50
GROCHAU CELLARS 'COMMUTER CUVÉE' pinot noir	32
RIO MADRE graciano	46
DUSTED VALLEY BOOMTOWN cabernet sauvignon	
<i>white / rose</i>	
BEX riesling	32
FROG'S LEAP sauvignon blanc	76
EARLY MOUNTAIN rose	48
RUBUS rose	24

BEER BOTTLES & CANS, ALONG WITH COCKTAILS & WINE, ARE AVAILABLE TO-GO! RETAIL ORDERS CAN BE PLACED WITH YOUR SERVER OR FROM YOUR MOBILE DEVICE USING THE QR CODE & PICKED UP AT THE HOST STAND AT YOUR CONVENIENCE.



OWEN'S ORDINARY HAPPY HOUR

tuesday - friday 4pm-6pm
all day on wednesdays!

DRAUGHTS

- BELL'S · TWO HEARTED 5
ipa w/ centennial | michigan | 7% | 48° | becher | 16 oz. | (#40)
- BLUEJACKET · SMALL CONVERSATIONS 5
helles lager | washington, dc | 5.2% | 42° | seidel | 20 oz. (#8)
- OTHER HALF · BLUE CRAB 5
hazy ipa w/ citra, mosaic & simcoe | new york | 6.5% | 48° | becher | 16 oz. | (#34)
- THE BREWER'S ART · BEAZLY 5
belgian strong blond ale | maryland | 7.3% | 48 | tulip | 13 oz (#30)

COCKTAILS

- TRUE HURRICANE rum, passionfruit, pineapple, citrus, pomegranate 6
- OWEN'S MARGARITA blanco tequila, house-made sour mix, salt 6

WINES

- red*
- CARNIVOR CABERNET SAUVIGNON california 2016 7
- MURPHY GOODE PINOT NOIR central coast, california 2018 7
- white*
- STARBOROUGH SAUVIGNON BLANC marlborough 2020 7
- CARMEL ROAD CHARDONNAY monterey county, california 2017 7

SNACKS

- CHEESEBURGER SLIDERS 6
- BANG BANG CAULIFLOWER 7
- LOADED TOTS 7
- NACHOS 8

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OWEN'S ORDINARY HAPPY HOUR

tuesday - friday 4pm-6pm
all day on wednesdays!

DRAUGHTS

- BELL'S · TWO HEARTED 5
ipa w/ centennial | michigan | 7% | 48° | becher | 16 oz. | (#40)
- BLUEJACKET · SMALL CONVERSATIONS 5
helles lager | washington, dc | 5.2% | 42° | seidel | 20 oz. (#8)
- OTHER HALF · BLUE CRAB 5
hazy ipa w/ citra, mosaic & simcoe | new york | 6.5% | 48° | becher | 16 oz. | (#34)
- THE BREWER'S ART · BEAZLY 5
belgian strong blond ale | maryland | 7.3% | 48 | tulip | 13 oz (#30)

COCKTAILS

- TRUE HURRICANE rum, passionfruit, pineapple, citrus, pomegranate 6
- OWEN'S MARGARITA blanco tequila, house-made sour mix, salt 6

WINES

- red*
- CARNIVOR CABERNET SAUVIGNON california 2016 7
- MURPHY GOODE PINOT NOIR central coast, california 2018 7
- white*
- STARBOROUGH SAUVIGNON BLANC marlborough 2020 7
- CARMEL ROAD CHARDONNAY monterey county, california 2017 7

SNACKS

- CHEESEBURGER SLIDERS 6
- BANG BANG CAULIFLOWER 7
- LOADED TOTS 7
- NACHOS 8

BEER BOTTLES & CANS, ALONG WITH COCKTAILS & WINE, ARE AVAILABLE TO-GO! RETAIL ORDERS CAN BE PLACED WITH YOUR SERVER OR FROM YOUR MOBILE DEVICE USING THE QR CODE & PICKED UP AT THE HOST STAND AT YOUR CONVENIENCE.



OWEN'S ORDINARY HAPPY HOUR

tuesday - friday 4pm-6pm
all day on wednesdays!

DRAUGHTS

- BELL'S · TWO HEARTED 5
ipa w/ centennial | michigan | 7% | 48° | becher | 16 oz. | (#40)
- BLUEJACKET · SMALL CONVERSATIONS 5
helles lager | washington, dc | 5.2% | 42° | seidel | 20 oz. (#8)
- OTHER HALF · BLUE CRAB 5
hazy ipa w/ citra, mosaic & simcoe | new york | 6.5% | 48° | becher | 16 oz. | (#34)
- THE BREWER'S ART · BEAZLY 5
belgian strong blond ale | maryland | 7.3% | 48 | tulip | 13 oz (#30)

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SNACKS

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