

Craft Cocktails

Flora Fauna... 12

Smirnoff Vodka, St. Germain, Lime Juice, White Cranberry Juice

Basil Hayden Old Fashioned... 16

Basil Hayden Bourbon, Orange, Cherry

Ginger Berry Cosmo... 14

Stolichnaya Vodka, Berry Liqueur, Domain de Canton Ginger Liqueur, Lemon

Key Bridge Mister... 13

Cruzan Aged Rum, Grand Marnier, Peach Schnapps, Ruby Red Grapefruit Juice

Centric Mule... 12

Absolut Citron Vodka, Ruby Red Grapefruit Juice, Lime, Ginger Beer

Raspberry Lemon Drop... 14

Absolut Citron Vodka, Lemon, Triple Sec, Chambord, Sugar Rim

Godiva Espresso Martini... 14

Ketel One Vodka, Godiva Chocolate Liqueur, Espresso, Chocolate Drizzle

Rosslyn Sunset... 14

Beefeater Gin, Strawberry Puree, Agave, Basil, Lemon

Spirits

single malt		tequila	
glenlivet 12	16	jose cuervo gold	8
macallan 12	20	patron silver	12
macallan 18	50	don julio blanco	13
balvenie	22	don julio reposado	14
lagavulin	31	don julio añejo	15
laphroaig	18		
bourbon		vodka	
basil hayden's	15	absolut	10
bowman brothers	12	absolut citron	10
buffalo trace	12	belvedere	13
bulleit	13	grey goose	13
eagle rare	12	ketel one	12
elijah craig	12	smirnoff	8
four roses single barrel	14	stolichnaya	9
jim beam	8	titos	12
knob creek	14	gin	
maker's mark	12	beefeater	9
woodford reserve	14	bombay dry gin	10
		bombay sapphire	12
whiskey		hendricks	14
canadian club	8	tanqueray	11
crown royal	11	rum	
crown royal apple	11	bacardi black	9
jack daniel's	11	bacardi superior	9
jameson	11	captain morgan	9
seagrams 7	9	cruzan aged	8
scotch		cordials	
dewar's	11	disaronno amaretto	14
j&b	8	bailey's	10
johnnie walker red	12	campari	11
johnnie walker black	16	frangelico	12
rye		godiva	12
bulleit	13	grand marnier	15
knob creek	13	kahlua	12
copper fox	15	peach schnapps	8
cognac		white sambuca	11
hennessy vs	15		
courvoisier vsop	18		

—food and beverage items not purchased from the hotel are not permitted for consumption in the food and beverage outlets
 —the sale and service of alcoholic beverages is regulated by the Commonwealth of Virginia, and, as a licensee, the Hyatt Arlington is responsible for the administration of these regulations. it is policy, therefore, that alcoholic beverages cannot be brought into the hotel outlets from outside sources. also, you may be asked for valid identification if you appear to be under the age of thirty, or at the discretion of the hotel.

Wine

Sparkling

	<u>gl</u>	<u>btl</u>
Ruffino Prosecco	12	50
Italy		
<i>Fragrant, fruit forward, clean, crisp</i>		
Poema Cava Brut	10	45
Spain		
<i>Fresh, clean, citrus</i>		
Cote Mas Rosé	18	75
France		
<i>Refined scents of honeysuckle, peach & apricot</i>		
Moët & Chandon Imperial Brut	135	
France		
<i>Vibrant intensity of green apple & citrus</i>		
Nicolas Feuillatte Brut Rosé	165	
France		
<i>Red fruit aroma, notes of black currant & raspberry</i>		

White

Ruffino Moscato d'Asti	9	40
Italy		
<i>Sweet with distinct flavors of peach & orange</i>		
Villa Maria Sauvignon Blanc	13	52
New Zealand		
<i>Acidic with aromas of tropical fruit & lemongrass</i>		
Villa Sandi Pinot Grigio	11	42
Italy		
<i>Velvety with intense flavors of apple & figs</i>		
Château Ste. Michele Riesling	12	50
Washington		
<i>Flavors of white peach, apricot, pears & grapefruit</i>		
Black Stallion Chardonnay	12	50
California		
<i>Aromas of lemon curd, jasmine & a hint of oak</i>		
MERF Chardonnay	13	65
Washington		
<i>Aromas of apple with a smooth, rich oak finish</i>		

Rosé

Belleruche Rosé	11	45
France		
<i>Aromas of sour cherry, dry, acidic</i>		
Joel Gott Rosé	12	48
California		
<i>Notes of raspberry, clean, light</i>		

Red

Z Alexander Brown Pinot Noir	11	44
California		
<i>Aromas of black cherry & vanilla with oak</i>		
Charles & Charles Merlot	10	40
Washington		
<i>Notes of vanilla & black cherry</i>		
Jean-Luc Colombo Les Abeilles Grenache Blend	11	44
France		
<i>Fresh and silky with notes of licorice & spice</i>		
Cecchi Sangiovese	13	50
Italy		
<i>Crisp, delicate fruit aromas</i>		
Doña Paula Malbec	13	50
Argentina		
<i>Velvety with sweet, spicy aromas</i>		
Tom Gore Cabernet Sauvignon	10	40
California		
<i>Oak aged, fruit forward with notes of currant</i>		
Williamsburg Winery Wessex Petit Verdot	15	70
Virginia		
<i>Notes of blueberry & pomegranate</i>		
Barboursville Vineyards Cabernet Franc	17	80
Virginia		
<i>Soft, delicate flavors of red berries</i>		

Bottle & Can Beer

Bold Rock Apple Cider <i>Nellysford, VA</i> <i>**gluten free**</i>	8
Troegs “Perpetual” IPA <i>Harrisonburg, PA</i>	9
Kona “Longboard” Lager <i>Kailua Kona, HI</i>	8
B.M.B “Dark Hollow” Stout <i>Afton, VA</i>	9
Miller Lite <i>Milwaukee, WI</i>	8
Bud Light <i>St. Louis, MO</i>	8
Amstel Light <i>Amsterdam</i>	8
Samuel Adams Boston Lager <i>Boston, MA</i>	8
Michelob Ultra <i>St. Louis, MO</i>	8
Heineken <i>Amsterdam</i>	8
Corona <i>Mexico</i>	8

Non-alcoholic drinks

Centric Lemonade	6
St. Paulis Non Alcoholic Beer	7
Pellegrino 500mL/1L	4/7
Acqua Panna 500mL/1L	4/7
Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Tonic, Soda	3
Cranberry, Grapefruit, Orange, or Pineapple Juice	4

Happy Hour Specials

Monday—Friday 5pm—7pm

Food

Chesapeake Rub or Traditional Buffalo

Chicken Wings... 9

Carrots, celery and blue cheese dressing

Cornmeal Fried Virginia Oysters... 9

With spicy remoulade

Truffle Parmesan Fries... 7

Truffle salt and garlic aioli

Flatbreads... 7 Pizzas... 10

Margherita

Red sauce, heirloom tomato, fresh mozzarella and basil

Mexican Pizza

Spicy beef, pico de gallo and cilantro

Honey Sriracha

Bacon, chicken, pepperjack cheese

Chèvre

Caramelized onions, walnuts, apples

Drinks

draft beer... 6

house red or white wine... 7

house spirits... 7



Vegetarian



Gluten Free

**dietary restrictions:*

all ingredients (sauces, spices, etc.) may not be listed, please alert your server if you have special dietary requirements.

***consumption of raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness.*

****20% gratuity will be added to parties of 6 or more.*