



THOMPSON

WASHINGTON D.C.

COCKTAILS | 16

THOMPSON COLLINS

Old Tom Gin, Lemon, Soda

SECRET SERVICE

Vodka, Campari, Soda, Rosemary

ROYAL TOMMY'S

Tequila, Lime, Agave, Absinthe, Prosecco

MILLIONAIRE'S MULE

Vodka, Lime, Ginger, Housemade Grenadine

PINEAPPLE DAIQUIRI

Stiggins' Fancy Pineapple Rum, Dark Rum, Lime

MACARTHUR BOULEVARD

Rye, Campari, Carpano Antica, Orange

OAXACA OLD FASHIONED

Mezcal, Reposado Tequila, Agave, Grapefruit

THE ADMIRAL'S JULEP

Dark Rum, Branca Menta, Demerara, Mint

CANELLA MANHATTAN

Rye, Carpano Antica, Smoked Cinnamon Syrup

HAPPY HOUR | 3PM-7PM

WINE 8

Red, White, Sparkling

COCKTAILS 8

BEER 5

TO DRINK

SPARKLING WINE

PROSECCO 13
Ananas Veneto, Italy NV

CHAMPAGNE 28
Tassin 'Blanc de Blancs' Champagne, France NV

WHITE WINE

CHARDONNAY 15
Paradise Springs Clifton, Virginia 2018

SANCERRE 17
Reverdy-Ducroux 'Silex' Loire, France 2018

DRY RIESLING 18
Immich-Batterieberg Kabinett Mosel, Germany 2018

PINOT GRIGIO 14
Elena Walch Alto Adige, Italy 2018

CHENIN BLANC 13
Badenhorst 'Secateurs' Swartland, South Africa 2018

RED WINE

PINOT NOIR 18
J. Christopher 'JJ' Willamette Valley, Oregon 2016

BEAUJOLAIS 13
Terres Dorées 'l'Ancien Vieilles Vignes' Beaujolais, France 2018

CHIANTI CLASSICO 15
Vecchie Terre di Montefili Tuscany, Italy 2017

SYRAH BLEND 12
Passionate Wines 'Del Mono Tinto' Mendoza, Argentina

CABERNET SAUVIGNON 19
Worthy 'Sophia's Cuvée' Napa Valley, California 2015

BEER

PERONI 9
Roma, Lazio

ALEWERKS "WEEKEND LAGER" 9
Williamsburg, Virginia

FOUNDERS CENTENNIAL IPA 9
Grand Rapids, Michigan

PORT CITY PORTER 9
Alexandria, Virginia

SAMUEL SMITH NUT BROWN ALE 9
Tadcaster, United Kingdom,

TO EAT

HOUSEMADE WARM PRETZEL (V)	9
<i>Fontina Cheese Beer Sauce, Creamy Whole Grain Mustard</i>	
WHITE BEAN HUMMUS (V)	12
<i>Sage, Rosemary, Seasonal Crudite</i>	
SMOKED TROUT DIP	14
<i>Pickled Red Onions, Potato Chips</i>	
SHRIMP COCKTAIL	20
<i>Cocktail Sauce, Horseradish, Lemon</i>	
SPINACH & ARTICHOKE DIP	14
<i>Pecorino, Mint, Focaccia Toast</i>	
CRABCAKE	21
<i>Lemon Aioli, Fennel, Celery Root, Parsley Salad</i>	
BEET SALAD (V, GF)	14
<i>Winter Greens, Goat Cheese, Beets, Candied Pecans</i>	
CAESAR SALAD	14
<i>Romaine Hearts, Anchovy, Focaccia Croutons (Add Chicken Breast \$5, Add Shrimp \$8, Add Steak Skirt \$8)</i>	
TURKEY CLUB WITH FRIES	19
<i>Seven Seed Bread, Bacon, Avocado, Lettuce, Oven Dried Tomato, Rosemary Fries</i>	
BUTTERMILK FRIED CHICKEN	16
<i>Boneless Thighs, Fennel, Lemon Aioli, Calabrian Chili Honey</i>	
THOMPSON WAGYU HOT DOG	14
<i>Muffuletta, Creamy Whole Grain Mustard, Provolone Cheese</i>	
DRY-AGED BEEF BURGER WITH FRIES	22
<i>Sharp Cheddar Cheese, Peppered Bacon, Pickled Red Onions, Lettuce, Tomato, Sesame Bun, Rosemary Fries</i>	

TO INDULGE

VALRHONA CHOCOLATE CHIP COOKIES	7
TIRAMISU	12
<i>Chocolate Shavings</i>	

OUR TEAM PARTICIPATES IN A REVENUE SHARE. WE ARE A
NON-TIPPING RESTAURANT. PART OF DANNY MEYER'S UNION
SQUARE HOSPITALITY GROUP

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness