**COCKTAIL MENU**

**LYCHEE KISS** 17  
*Raspberry Vodka, Pomegranate Liqueur, Lychee Liqueur, White Cranberry Juice*

**BOURBON SMASH** 15  
*Bourbon, Sage & Peppercorn Syrup, Lemon Juice, Basil*

**CLOVER CLUB** 14  
*Blue Coat Gin, Lemon Juice, Egg White, Raspberry Syrup*

**THE BLONDE ON BROAD** 14  
vodka, elderflower liqueur, lemon juice and lemon bitters, grapefruit juice

**LA GRANDE** 16  
*aged balsamic vinegar, pink peppercorns, pink grapefruit pomegranate juice, Grey Goose L'Orange  
sweet vermouth, Niçoise olives, for garnish*

**SUNSET XIX FLOORS UP** 14  
*Tequila, fresh sour, grand marnier, simple, malbec*

**DIRTY RX SIDE** 17  
*Gin or vodka vermouth rinse up*

**BROTHERLY LOVE MANHATTAN** 17  
*Rittenhouse rye, sweet vermouth, bitters, luxardo cherry*

**SMOKING THE OLD FASHIONED WAY** 18  
*Elijah Craig Bourbon, bitters, burnt orange, Luxardo cherries*

**HER BEAUTY MARK** 14  
*gin, sweet vermouth, green chartreuse*
• WINE •

• WHITE WINES •
VINO MOSCATO, CHARLES SMITH 10/50
walla walla, washington 2015
BELLA RUCHE, ROSE 12/55
cote du rhone, france 2016
PINOT GRIGIO, VIGNETI DEL SOLE 10/45
veneto, italy 2016
RIESLING, FIRESTONE 12/60
santa ynez valley, california 2015
SAUVIGNON BLANC, MURPHY-GOOSE 11/55
north coast, california 2016
GRENAE BLANC/ROUSSE, CHATEAU MAS NEUF 14/65
southern rhone, france 2016
CHARDONNAY, RODNEY STRONG 10/45
sonoma, california 2016

• RED WINES •
PINOT NOIR, MACMURRAY RANCH 15/70
central coast, california 2015
COTES DU RHONE, JEAN LOUIS RESERVE 12/50
southeast france 2015
MALBEC, CATENA 12/60
mendoza, argentina 2015
BORDEAUX, “CHATEAU DES LEOTINS” 13/60
bordeaux, france 2015
CABERNET SAUVIGNON, DRUMHELLER 12/60
columbia valley, washington 2015
CHARLES & CHARLES BLEND 11/55
columbia valley, washington 2015

• SPARKLING WINES •
CONQUILLA, CAVA 14/65
penedes, spain
BORTOLotti, LAGREIN ROSE 14/65
veneto, italy nv

• PRIVATE LABEL •
CANVAS BY MICHAEL MONDAVI 10/45
sparkling blanc de blanc, pinot grigio, chardonnay,
pinot noir, merlot, cabernet sauvignon

• BEER •

• DRAFT BEER •
ALLAGASH WHITE 9
belgian-style wheat ale, me
PBC “KENZINGER” 9
pale lager, pa
VICTORY “SUMMER LOVE” 9
wheat ale, pa
DOGFIGEHEAD “60 MINUTE” 9
ipa, de
YARDS “BRAWLER” 9
dark mild ale, pa
DUCLAW “SWEET BABY JESUS” 9
chocolate peanut butter porter, md

• BOTTLED BEER •
YUENGLING lager, pa 6
BROOKLYN “brown ale”, ny 9
GOOSE ISLAND “matilda”, belgian pale ale, il 12
MILLER Lite pale lager, wi 6
SIERRA NEVADA “kellerweis” wheat beer, ca 8
UNIBROUE “la fin du monde”, tripel, canada 12
CORONA EXTRA pale lager, mexico 7
GUINNESS DRAUGHT stout, ireland 8
AMSTEL LIGHT pale lager, netherlands 8
HEINEKEN lager, netherlands 7
DUVEL strong golden pale ale, belgium 13
LOUNGE

XIX

MENU

• MEATS & CHEESES •

choice of 3  20
choice of 5  28
add an additional item  6
meats
prosciutto domestic
dartagnan, ny

*sumac cured bresaola
1732 meats, landsdowne, pa

*ararat salami
landover, md

*duck salami, dartagnan
upstate, ny

cheeses
cabot clothbound cheddar
cow’s milk, jasper hill farm, vt

bay blue
cow’s milk, point reyes, ca

humboldt fog
soft ripened goat, cypress grove creamery, ca

lamb chopper
aged sheep’s milk, cypress grove creamery, ca

kunik
goat and cow triple cream, nettle meadow, ny

• RAW BAR •

seafood tasting - serves two  40
daily selection of our raw bar offering
daily oysters  3 per piece
little neck clams  2 per piece
 crab normande  16
granny smith apple, calvados, herb oil
shrimp cocktail  16
absolut limon cocktail sauce

• SALADS & SNACKS •

chef selection of meat and cheese  18

xix salad  boston lettuce, pickled red onion, nueske’s bacon, radish, corn-
bread crouton, green goddess dressing  12

caesar salad  romaine lettuce, traditional dressing, parmesan,
white anchovy, sourdough croutons  10
add grilled chicken or grilled salmon 8/12

citrus marinated olives
saucisson, farmstead cheese, pickled pearl onions  10

beef fat fried shoestring fries  garlic chili aioli  7

crab and clothbound cheddar mac & cheese  16

*tartar of the day  16

maryland crab cake
green tomato chow chow, endive, tartar sava  18/36

soft pretzel tartine
prosciutto, pears, humboldt fog cheese, basil,
whole grain mustard  14

cheese steak sliders
coulotte from snake river farms, clothbound cheddar, kenne-
t square mushrooms, parker brioche roll  16