

# the wink

washington dc

## GOOD EATS AT BAR WINK

### STARTS & SHARES

#### She Crab Soup Bowl 8.

old bay crema

#### Kettle Chips 5.

vanns onion dip

#### Hummus - 2 ways 13.

traditional hummus & edamame hummus  
feta, artichoke, marinated olives,  
heirloom tomatoes, tandoor bread

#### Wings 14.

tea brined & smoked, honey BBQ or  
house-made hot sauce

#### Deviled Eggs - 3 ways 8.

traditional, seafood, bacon

#### Pork Belly Bun 12.

hosin sauce, cucumber, carrot, kimchi

#### Chef's Burger 16.

brioche bun, red & yellow  
tomatos, bibb lettuce, cheddar  
+bacon 2.

#### Quinoa Burger 14.

avocado mash, sriracha aioli, shaved  
onion, spinach, brioche bun

#### House Roasted Turkey BLT 14.

turkey, hickory smoked bacon, bibb  
lettuce, tomato, mayo, sourdough

#### Three Cheese Flatbread 13.

mozzarella, gruyere, parmesan, marinara

### SANDWICH & FLATBREAD

### SALADS

#### Caesar 11.

baby romaine, parmesan snow,  
anchovy, crouton & caesar dressing  
+chicken 7.  
+shrimp 7.

#### Mediterranean 11.

tomato, cucumbers, feta, dill,  
red onion, quinoa  
+chicken 7.  
+shrimp 7.

#### Steak Frites 33.

herb butter, truffle fries

#### Crab Cakes 28.

jumbo lump crab, basil remoulade,  
charred lemon, asparagus, jicama slaw

#### Bell & Evans Chicken 24.

corn pudding, brussel sprouts hash,  
chicken jus

#### Asian Noodle Bowl 24.

green tea noodles, bean sprouts,  
shredded carrots, shitake mushrooms,  
edamame, baby corn, cilantro ponzu  
+chicken 7.  
+shrimp 7.

### MAINS

### SWEETS

#### Chocolate Bread Pudding 9.

amaretto, chocolate chips, vanilla  
sauce

#### Classic Brownie Sundae 9.

hot fudge, oreo crumbs, vanilla  
bean gelato

#### Orange Creamsicle Cheesecake 9.

creamy cheesecake twirled  
with orange marmalade

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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

# SIPS

## SPARKLING

Cava | Poema, Brut, ESP 12/44

Rose | Poema, Sparkling Rose, ESP 12/44

## ROSE

Rose | Resign, TX 12/44

Rose | County Line, CA 13/48

Rose | Ruza, CA 250 ml can 12

Rose | Summer Water, CA 44

## RED

Malbec | Altos, ARG 10/38

Merlot | Cannonball, CA 12/44

Pinot Noir | Elouan, OR 11/40

Pinot Noir | Stoller, OR 16/62

Cabernet Sauvignon | Black's Station, CA 12/44

Corvina | Bertani, Valpolicella, ITA 19/74

Red Blend | Resign, CA 14/58

Red Blend | Dime, CA 21/82

Perelada | GR-174 Priorat 48

Bordeaux | Chateau La Coudraie 42

Pinot Noir | County Line, CA 92

Syrah | Radio-Coteau, CA 125

Cabernet Sauvignon | Unity, CA 70

Cotes du Rhone | Mourchon, FR 45

Shiraz Viognier | Yalumba, AUS 42

Etna Rosso | Murgo, ITA 44

## WHITE

Riesling | Dr. Heyden's, GER 10/38

Vinho Verde | Casal Garcia, PRT 10/38

Pinot Grigio | San Pietro, ITA 12/44

Sauv Blanc | Ponga, NZL 11/42

Sauv Blanc | Fernlands, NZL 12/44

Chardonnay | Pacificana, CA 12/44

Chardonnay | Raeburn, CA 14/54

Cotes du Rhone | Paul Jaboulet, FR 50

Chardonnay | Marcostie, CA 55

## CHAMPAGNE

Veuve Clicquot, Yellow Label, Brut 150

Moet & Chandon, Imperial Brut 138

Dom Perignon 2003, Brut 320

## CRAFT & LOCAL BEERS

**Bold Rock | Virginia Apple – Cider** 8  
4.7% | Nellysford, VA

**ANXO | Cidre Blanc – Cider** 9  
6.9% ABV | Washington, D.C.

**National Bohemian | Natty “Boh” American Pilsner** 8  
4.6% ABV | Baltimore, MD

**Troegs | Dreamweaver – Witbier** 8  
4.8% ABV, 15 IBU | Hershey, PA

**Lagunitas | Little Sumpin’ – Pale Wheat Ale** 9  
7.5% ABV, 64 IBU | Petaluma, CA

**D.C. Brau | Oktoberfest – Oktoberfest Marzen** 10  
5.5% ABV | Washington, D.C.

**Devils Backbone | O’Fest – Oktoberfest Marzen** 8  
5.8% ABV | Roseland, VA

**Fordham & Dominion | Spiced Harvest Ale** 8  
6.5% ABV | Dover, DE

**3 Stars Brewing | Ghost White – White IPA** 9  
5.9% ABV, 45 IBU | Washington, D.C.

**Devils Backbone | 8-Point IPA** 9  
6.2% ABV, 70 IBU | Roseland, VA

**Eastern Shore | St. Michaels Amber Ale** 8  
5.0% ABV, 30 IBU | Eastern Shore, MD

**Dogfish Head | SeaQuench – Session Sour** 8  
4.9% ABV, 10 IBU | Milton, DE

**D.C. Brau | Penn Quarter Porter** 8  
5.5% ABV | Washington, D.C.

**Flying Dog | Pearl Necklace – Stout** 8  
5.5% ABV, 35 IBU | Frederick, MD

## DOMESTIC & IMPORT BEERS

Budweiser, Bud Lite, Miller Lite, Sam Adams,  
O’Douls Corona, Heineken, Stella, Amstel Lite

## COCKTAILS 13

### **Don Ciccio’s Buzz**

Brandy, Don Ciccio’s Concerto [local], Tia Maria, whipped cream, fresh coffee grounds

### **St. George’s Spiced Pear Collins**

St. George’s Botanical Gin, St. George’s Spiced Pear, rosemary clove simple syrup, lemon, champagne

### **Washingtonian**

One Eight Rye [local], sweet vermouth, Suze

### **Hot Buttered Rum**

Tavern rum, butter, sugar, nutmeg, cinnamon, clove, hot water

### **Maple Bacon Old Fashion**

Bacon-infused rye, dark amber maple simple, bitters

### **Cuddle Thyme**

Cranberry vodka, thyme simple, egg white, triple sec, lime

## DRAFT COCKTAILS

Available by the pitcher

### **Winkish Margarita**

Jose Cuervo Tradicional, Cointreau, lime 11 | 50

### **Sin-A-Mon Orange**

Deep Eddy Orange vodka, Fireball cinnamon whiskey, merlot 11 | 50