



# Cocktails, Spirits & Wine

## ***Tasting Flights...***

### ***Bourbon***

Old Charter 8yr 80°  
Jeffersons Very Small Batch 82.3°  
Evan Williams Vintage Single Barrel 9yr 86.6°

### ***Rye***

Michter's 10yr, 92.8°  
Wild Turkey 6yr, 90°  
Beam R1, 92°

### ***Agave, Molasses & Corn***

Ambhar Anejo, 80°  
Goslings Family Reserve Rum, 80°  
Elmer T. Lee 10yr, 90°

### ***Method***

Baby Bourbon, Hudson Valley, NY 92°  
Gentlemen Jack, Lynchburg TN 80°  
Wasmund's Single Malt, Sperryville VA 96°

## ***Above flights \$15***

### ***Willett Label***

Green Horn # 2 4yr 121.1°  
No Name 8yr 119.4°  
Bombyx Mori 14yr 112.2°

## ***Willett flight \$20***

### ***Reserve Selection***

Four Roses 120th Anniversary 12yr, 1°  
Old Forester Birthday 2009 13yr, 95°  
Sazerac Rye 18yr 90°

## ***Reserve flight \$40***

## ***Manhattans & Sazeracs...***

Manhattans are available with any of our Bourbons or Ryes for an additional \$4 charge

### ***Vermouth selections include:***

Dolin Rouge, Carpano Antica, Punt e Mes,  
Dubonnet, & Vya.

### ***Absinthe selections include:***

Kubler, Lucid, Leopold's Absinthe Verté, Vieux Carre,  
St. George

Delicately stirred with just enough sugar to take the edge off and a liberal dousing of Peychaud's Bitters.

## ***All variations \$10***

## Beer...

### Draft\*

|               |           |     |
|---------------|-----------|-----|
| Allagash      | White Ale | 3/5 |
| Brooklyn      | Lager     | 3/5 |
| Duvel         | Green     | 6/8 |
| Great Divide  | Titan IPA | 4/6 |
| Guinness      | Stout     | 4/6 |
| Magic Hat     | #9        | 3/5 |
| Sierra Nevada | Pale Ale  | 3/5 |
| Something     | Lite      | 3/5 |

*We also have 2 rotating seasonal tap lines  
please inquire about the current selections*

### Bottle

|              |                          |    |
|--------------|--------------------------|----|
| Abita        | Turbo Dog                | 5  |
|              | Purple Haze              | 5  |
| Allagash     | Curieux 750ml            | 22 |
|              | White                    | 6  |
| Bell's       | Two Hearted              | 6  |
|              | Kalamazoo Stout          | 6  |
|              | Bell's Oberon            | 6  |
| Brooklyn     | Pilsner                  | 5  |
|              | Brown Ale                | 5  |
| Chimay       | Blue Label               | 9  |
| Dogfish      | 60min IPA                | 6  |
|              | India Brown Ale          | 6  |
| Flying Dog   | Snake Dog IPA            | 5  |
|              | Tire Bite                | 5  |
|              | Kerberos Triple          | 8  |
| Founder's    | Red Rye                  | 6  |
| Lagunitas    | Dogtown Pale             | 6  |
|              | IPA                      | 6  |
|              | Pils                     | 6  |
| North Coast  | Scrimshaw Pilsner        | 5  |
|              | Red Seal Ale             | 5  |
|              | Pranqster Golden Ale     | 8  |
|              | Old Rasputin Stout       | 7  |
| Original Sin | Cider                    | 5  |
| Rogue        | Dead Guy                 | 5  |
|              | American Amber 22oz      | 9  |
|              | Hazlenut Brown 22oz      | 9  |
|              | Morimoto Imperial 22oz   | 17 |
| Sierra       | Torpedo Extra IPA        | 7  |
| Stone        | IPA                      | 6  |
|              | Pale Ale                 | 6  |
| Troeg's      | Javahead Stout 22oz      | 11 |
| Victory      | Prima Pils               | 5  |
|              | Hop Devil                | 5  |
|              | Golden Monkey            | 8  |
| Can          |                          |    |
| Anderson     | Poleeko Gold             | 5  |
| Butternuts   | Snapperhead IPA          | 5  |
|              | Moo Thunder Stout        | 5  |
|              | Porkslap Pale Ale        | 5  |
|              | Heinnieweisse Wheat Ale  | 5  |
| Oskar Blues  | Dale's Pale              | 5  |
|              | Gordon's                 | 6  |
|              | Old Chubb                | 5  |
|              | Mama's Little Yella Pils | 5  |
|              | Ten Fidy Stout           | 6  |

## Wine...

### Sparkling

|              |                   |       |
|--------------|-------------------|-------|
| Punk't Genau | Gruener-Veltliner | 10/50 |
|--------------|-------------------|-------|

### White

|               |                 |      |
|---------------|-----------------|------|
| Kung Fu Girl  | Riesling        | 7/30 |
| Cellar 8      | Pinot Grigio    | 7/30 |
| Forefront     | Sauvignon Blanc | 8/33 |
| Horton        | Viognier        | 8/33 |
| Barboursville | Chardonnay      | 8/35 |

### Red

|              |            |      |
|--------------|------------|------|
| Ten Mile     | Red        | 8/32 |
| Red Truck    | Pinot Noir | 8/35 |
| A to Z       | Pinot Noir | 9/45 |
| Punto Final  | Malbec     | 8/32 |
| Lolonis      | Zinfandel  | 9/40 |
| Hahn         | Syrah      | 8/40 |
| Fire Station | Cabernet   | 8/37 |
| 20 Bench     | Cabernet   | 9/45 |

## Non-Whiskey Spirits...

### Gin

|                  |               |   |
|------------------|---------------|---|
| No. 209          | San Francisco | 6 |
| Aviation         | Portland      | 6 |
| Bombay Sapphire  | U.K.          | 8 |
| Bluecoat         | Pennsylvania  | 7 |
| Plymouth         | U.K.          | 6 |
| Rogue Spruce Gin | Oregon        | 6 |
| Old Tom          | U.K.          | 7 |
| Tanqueray        | Scotland      | 6 |

### Rum

|                         |               |    |
|-------------------------|---------------|----|
| Bacardi                 | Puerto Rico   | 6  |
| Gosling's Black Seal    | Bermuda       | 6  |
| Gosling's Very Old      | Bermuda       | 12 |
| Mt. Gay                 | Barbados      | 6  |
| Neisson Agricole        | Martinique    | 6  |
| Neisson Eleve Su Bois   | Martinique    | 8  |
| Neisson Special Reserve | Martinique    | 10 |
| Pusser's Navy Rum       | Virgin Island | 7  |
| Appleton VX             | Jamaica       | 6  |
| Appleton Estate 21yr    | Jamaica       | 18 |
| Rogue Spiced Rum        | Oregon        | 6  |

### Tequila

|                  |         |    |
|------------------|---------|----|
| Milagro Blanco   | Jalisco | 6  |
| Milagro Reposado | Jalisco | 7  |
| Patron Silver    | Jalisco | 10 |
| Ambhar Silver    | Jalisco | 8  |
| Ambhar Reposado  | Jalisco | 10 |
| Ambhar Anjeo     | Jalisco | 12 |

### Mezcal

|                  |        |    |
|------------------|--------|----|
| Chichicappa      | Oaxaca | 12 |
| San Luis del Rio | Oaxaca | 12 |
| Minero           | Oaxaca | 12 |
| Tobala           | Oaxaca | 16 |
| Pechuga          | Oaxaca | 22 |

### Absinthe

|             |              |    |
|-------------|--------------|----|
| Kubler      | Switzerland  | 10 |
| Vieux Carre | Pennsylvania | 11 |
| St. George  | California   | 13 |

*\*Happy Hour Drafts Mon-Fri until 7:30pm\**



# Dinner at Glover Park

# Bourbon

2348 WISCONSIN AVENUE, WASHINGTON, DC 20007 • TEL:202.625.7770 • WWW.BOURBONDC.COM

## STARTERS

**BOWL OF SHOESTRING FRIES**  
\$5

**SEASONED WAFFLE FRIES IN "OLD BAY"**  
\$5

**SEASONED CURLY FRIES IN "OLD BAY"**  
\$5

**TOTS**  
Vintage fried potato.  
\$5

**SWEET CHIPS**  
Sweet potatoes sliced thin & cooked crisp with a side of our herb-mayo dip  
\$6

**SURF & TURF SLIDERS**  
Choice of lump crab or beef on toasted brioche  
Order of 3 / 6 / 9 Surf = \$9 / \$16 / \$23  
Order of 3 / 6 / 9 Turf = \$7 / \$11 / \$14

**MAC 'N CHEESE**  
A childhood favorite... courtesy of Queen E. Cole's family cookbook.  
\$5.50

**CHICKEN WINGS**  
Deep fried wings served with our sweet bourbon BBQ or house-made hot sauce.  
\$7

**ONION RINGS**  
Beer battered of course...  
\$5

**CHICKEN NUGGETS**  
All white meat nuggets served with a trio of house-made dipping sauces  
Bourbon BBQ, Hot Pepper, & Honey Dijon  
\$8

**HOUSE CHILI**  
Angus beef and red bean chili, slightly spiced, topped with sour cream, cheddar & chives.  
\$6

**HOUSE TOMATO SOUP**  
\$5.50

**THADDEUS' CHILI MAC**  
An ingenious combination of 2 Bourbon specialties - discovered by our Adams Morgan restaurant's first Brunch guest. November 16, 2005.  
\$7

## GREENS

**SIMPLE SALAD**  
Mixed greens in a balsamic-mustard dressing..  
\$5.50  
add grilled chicken  
\$4.50

**CAESAR**  
Romaine with shaved parmesan in our house-made caesar dressing.  
\$6  
add grilled chicken  
\$4.50

**CITRUS SPINACH SALAD**  
A terrific salad recipe donated by one of Bourbon's loyal patrons - goat cheese, avocado, and tomato over baby spinach mixed with a lemon vinaigrette.  
\$8.75

**BOURBON CHICKEN SALAD**  
Grilled Chicken breast, served over a baby leaf spinach, diced red onion, tomatoes, cucumber, wild mushrooms and toasted walnuts dressed with our own bourbon BBQ vinaigrette.  
\$11

**SEASME CRUSTED TUNA SALAD**  
A salad rich with Omega 3 oils and protein. Pan-seared yellow-fin tuna sliced thin and served rare over mixed greens, avocado, roasted red pepper, red onion, and tomato with citrus vinaigrette to the side.  
\$15

## SANDWICHES

all sandwiches served with our Bourbon BBQ Beans

**GRILLED CHEESE**  
Our version of a lunch-time classic. Thick-cut white bread and american melted to perfection.  
\$5  
...add a bowl of House tomato soup.  
\$4.50

**GRANDMA KING'S CRAB CAKE**  
This now famous recipe is the real deal. Sporting just tomato, mayo and a pinch of Old Bay on toasted white.  
\$12.50

**BOURBON CHICKEN BREAST**  
The first sandwich made in Bourbon's kitchen... BBQ marinated chicken smothered with pepper-jack and caramelized onion on a grilled kaiser roll.  
\$8.75

**STEAK & CHEESE**  
Chopped strip steak, smothered in pepper-jack, grilled red peppers, caramelized onion and our bourbon BBQ sauce on a toasted kaiser.  
\$9.50

**REUBEN**  
Stacked corned beef with sauerkraut, swiss, and 1000-island dressing on marble rye.  
\$8.50

**TURKEY CLUB**  
Thick sliced turkey breast with bacon and smoked gouda served with a spread of our house-made red pepper mayo on toasted wheat.  
\$8.75

**B.L.T.**  
Bacon, lettuce, tomato on toasted white with mayo.  
\$6

**GRILLED PORTABELLO**  
Balsamic & olive oil marinated portabello mushroom with goat cheese, caramelized onion and baby leaf spinach on a toasted onion roll with a side of house-made sweet chips.  
\$8.25

**BIG HOT DOG**  
1/4lb all beef Dog on a grilled pretzel roll  
\$5  
add House Chili  
\$1

**THE BOURBON DECKER**  
Beef tenderloin marinated in Maker's Mark, sliced and cooked to temperature with smoked gouda, red onion, tomato, and avocado on grilled thick-cut white bread.  
\$11.50

substitute BBQ beans with any starter for \$1.50 to \$3.50 more



## BURGERS

all burgers served with out Bourbon BBQ beans

### CLASSIC BURGER

Remember, "Where's the beef?" Well, you've finally found it. 1/2lb. ground beef grilled just the way you want it with lettuce, tomato, red onion, and mayo on the side.

\$8.75

### BOURBON BACON BURGER

Super-juicy ground beef topped with American, bacon and our own BBQ sauce.

\$9.75

### BISON BURGER

America's original beef, swiss and sauteed mushrooms.

\$11

### BLACKENED TUNA STEAK BURGER

Thick cut tuna steak served with tomato, baby spinach, avocado and our own cucumber-dill relish with a side of sweet chips.

\$11

### BOURBON VEGGIE BURGER

House-made 100% vegetable burger, covered with smoked gouda and our own Bourbon BBQ sauce on a corn-dusted kaiser.

\$8.75

substitute BBQ beans with any starter for \$1.50 to \$3.50 more

## PLATES

### STEVIE'S FAVORITE CHICKEN

A pair of grilled chicken breasts, seasoned perfectly, with mixed greens in a balsamic mustard dressing and a dollop of house-made mashed potatoes...just the way Stevie likes it!

\$13

### VINNY'S MEATLOAF

Slow baked meatloaf with chopped onion and red pepper over mashed potatoes and gravy.

\$12.50

### BONE-IN RIBEYE

14 oz. ribeye steak grilled to order with mashed potatoes and yellow corn.

\$18

### TENDERLOIN

Our most savoured cut of beef, 8oz. loin grilled to order with mashed potatoes and sautéed spinach.

\$23

### GRANDMA KING'S CRAB CAKE PLATTER

You can never have too much of a good thing. Grandma King does it once again with her "filler-free" recipe, 1/2 lb. jumbo lump crab meat baked golden brown, served with yellow corn and mixed greens.

\$20

## SWEETS

BOURBON BREAD PUDDING  
WITH MAKER'S CARAMEL SAUCE

\$6

ANNA'S CHIP-WICH  
\$5

CHOCOLATE BROWNIE  
& ICE CREAM

\$5.50

ROOT BEER FLOAT

\$5

PEANUT BUTTER PIE

\$5.50



## DAILY SPECIALS



### MONDAY INDUSTRY NIGHT

|         |     |
|---------|-----|
| GM      | \$5 |
| JAMESON | \$4 |
| BUD     | \$3 |
| PBR     | \$2 |

### TUESDAY

GRANDMA KING'S CRAB CAKE SANDWICH  
Shoefries, & a Can Beer

\$12

BLACKENED YELLOWFIN TUNA  
Mixed Greens, & a Glass of White

\$17

### WEDNESDAY

BOURBON BACON CHEESEBURGER  
Onion Rings, & a Draft

\$12

14oz, BONE-IN-RIBEYE  
Mashed potatoes, and a Glass of Red

\$21

FRIDAY & SATURDAY LATE NIGHT BITES 11PM-2AM



www.bourbondc.com • jill.tyler@bourbondc.com to Reserve Private Event Space & Whiskey Tasting



# Brunch at Glover Park



2348 WISCONSIN AVENUE, WASHINGTON, DC 20007 • TEL:202.625.7770 • WWW.BOURBONDC.COM

## BRUNCH MENU

### DRINK SPECIALTIES

**THE BLOODY MARY**  
Please ask our staff to describe this 8 ingredient creation to you in person - written words just aren't enough.  
\$8

**MIMOSA**  
Something refreshing to start the weekend - sparkling wine & fresh OJ with an orange slice.  
\$6

### HOUSE FAVORITES

**CORNED BEEF HASH**  
Extra lean corned beef, with diced potatoes, red bell peppers, and onion, topped with 2 eggs over-easy.  
\$10.50

**FRIATTA**  
An open-faced omelet, baked to completion with fresh basil, goat cheese and sun dried tomato served over a bed of sautéed baby spinach  
\$9.50

**BOURBON TOAST**  
French Toast with Kentucky appeal, flavored by 'Wild Turkey' Honey Liquor, served with warmed maple syrup & fresh fruit  
\$8.50

**PB & J**  
A thick spread of creamy peanut butter and grape jelly, served on toasted white bread with a side of fresh fruit.  
\$5

**THE BREAKFAST PLATE**  
Two eggs any style with bacon, sausage and toast.  
\$8.50

**RASPBERRY PANCAKES**  
A short stack splashed with Chambord & vanilla served with fresh berries.  
\$8

**T- BONE & EGGS**  
A breakfast staple, just like Dad used to make - 12 oz. T-Bone steak grilled to order with a pair of fried eggs on the side.  
\$13

**KENTUCKY HOT BROWN**  
Our tribute to chef Fred K. Schmidt, who created this dish in 1926 while working at the Brown Hotel in Louisville, KY. The K.H.B is a baked open-faced turkey melt with bacon, parmesan cheese, and gravy.  
\$10.50

### HOUSE FAVORITES

served with whole wheat toast

#### HOW HUNGRY ARE YOU?

1 EGG  
\$2.75

2 EGGS  
\$3.75

3 EGGS  
\$4.75

4 EGGS  
\$5.75

#### AND WHAT WOULD YOU LIKE TO ADD?

**CHEESE**  
american 50¢  
cheddar 50¢  
swiss 50¢  
pepper jack 50¢  
smoked gouda 75¢  
goat 75¢

**VEGETABLES**  
tomato 50¢  
onion 50¢  
wild mushroom 50¢  
portabello 75¢  
red pepper 50¢  
spinach 50¢  
avocado 75¢  
jalapenos 50¢

**MEAT**  
bacon 75¢  
sausage 75¢  
turkey 75¢  
ham 75¢  
ground beef 75¢  
lump crab 1\$

### EGG ON A BAGEL

choice of plain, onion, or everything with sliced tomato and onion on the side

**BACON & CHEDDAR**  
\$6

**SAUSAGE, JALAPENO, & PEPPER JACK**  
\$6.75

**TURKEY, SWISS, & AVOCADO**  
\$7

**CHOPPED STEAK & PEPPERS**  
\$8

#### HELP YOURSELF

You pick the meat, cheese, and vegetable...we make the sandwich.  
\$6

\*\*Add any "fried potato" for \$1.50 more

#### FRIED POTATOES

Shoestring \$5  
Curly \$5  
Waffle \$5  
Tots \$5  
Sweet Chips \$5

#### SIDE ORDERS

One Egg \$1  
Two Eggs \$2  
Bacon or Sausage \$2.50  
Toast \$1.75  
Bagel w/ cream cheese \$2.50  
Oatmeal w/brown sugar, raisins, & milk \$4

#### SIDE ORDERS

Coffee \$2  
Hot Tea (Green, Earl Grey, and Chamomile) \$2  
Juice (OJ, Cranberry, grapefruit, pineapple, and V-8) \$2  
Honest Iced Tea,, Nantucket Nectar Lemonade \$2  
Bottled Water \$2  
Soda \$2

Brunch served at both locations every Saturday and Sunday 11:30am to 4pm  
2348 Wisconsin Avenue, Washington DC - Tel : 202.625.7770    2321 Eighteenth Street, Washington DC - Tel: 202.332.0800



## STARTERS

HOUSE TOMATO SOUP  
\$5.50

SWEET CHIPS  
Sweet potatoes sliced thin & cooked crisp with  
a side of our herb-mayo dip

ONION RINGS  
Beer battered of course...  
\$5

MAC 'N CHEESE \$6  
A childhood favorite... courtesy of  
Queen E. Cole's family cookbook.  
\$5.50

CHICKEN WINGS \$7  
Deep fried wings served with our sweet  
bourbon BBQ or house-made hot sauce.

HOUSE CHILI  
Angus beef and red bean chili,  
slightly spiced, topped with sour  
cream, cheddar & chives.  
\$6

THADDEUS' CHILI MAC \$7  
An ingenious combination of 2 Bourbon  
specialties - discovered by our Adams Morgan  
restaurant's first Brunch guest. November 16, 2005.

BOURBON BAKED BEANS \$4.50  
Our original BBQ beans made  
even better with a touch of  
bourbon and brown sugar.

## GREENS

SIMPLE SALAD  
Mixed greens in a balsamic-mustard dressing..  
\$5.50  
add grilled chicken  
\$4.50

CAESAR  
Romaine with shaved parmesan in our  
house-made caesar dressing.  
\$6  
add grilled chicken  
\$4.50

CITRUS SPINACH SALAD \$8.75  
A terrific salad recipe donated by one  
of Bourbon's loyal patrons - goat cheese,  
avocado, and tomato over baby spinach  
mixed with a lemon vinaigrette

BOURBON CHICKEN SALAD \$11  
Grilled chicken breast, served over a  
bed of baby leaf spinach, diced red onion,  
tomatoes, cucumbers, wild mushrooms  
and toasted walnuts dressed with our  
own bourbon BBQ vinaigrette.

CHEF SALAD \$10  
Mixed greens with everything  
but the kitchen sink - avocado, cucumber,  
tomato, turkey, ham, bacon, egg, & smoked  
gouda with a side of ranch dressing.

SESAME CRUSTED TUNA SALAD \$15  
A salad rich with Omega 3 oils and  
protein. Pan-seared yellow-fin tuna  
sliced thin and served rare over  
mixed greens, avocado, roasted red  
pepper, red onion, and tomato with a  
citrus vinaigrette on the side.

## SANDWICHES

all sandwiches served with our Bourbon BBQ Beans

GRILLED CHEESE  
Our version of a lunch-time classic.  
Thick-cut white bread and american  
melted to perfection.  
\$5  
...add a bowl of House tomato soup.  
\$4.50

GRANDMA KING'S CRAB CAKE  
This now famous recipe is the real deal.  
Sporting just tomato, mayo and a pinch of  
Old Bay on toasted white.  
\$12.50

BOURBON CHICKEN BREAST \$8.75  
The first sandwich made in Bourbon's  
kitchen... BBQ marinated chicken smothered  
with pepper-jack & caramelized onion on a  
grilled kaiser roll.

B.L.T.  
Bacon, lettuce, tomato on toasted  
white with mayo.  
\$6

REUBEN  
Stacked corned beef with sauerkraut,  
swiss, and 1000-island dressing on marble rye.  
\$8.50

TURKEY CLUB \$8.75  
Thick sliced turkey breast with bacon  
and smoked gouda served with a spread  
of our house-made red pepper mayo  
on toasted wheat.

BIG HOT DOG  
1/4lb all beef Dog on a grilled pretzel roll  
\$5  
add House Chili  
\$1

GRILLED PORTABELLO \$8.25  
Balsamic & olive oil marinated portabello mushroom  
with goat cheese, caramelized onion and baby leaf  
spinach on a toasted onion roll with a side of  
house-made sweet chips.

THE BOURBON DECKER \$11.50  
Beef tenderloin marinated in Maker's Mark,  
sliced and cooked to temperature with  
smoked gouda, red onion, tomato, and  
avocado on grilled thick-cut  
white bread.

STEAK & CHEESE \$9.50  
Chopped strip steak, smothered in pepper-jack,  
grilled red peppers, caramelized onion and our bourbon  
BBQ sauce on a toasted kaiser.

substitute BBQ beans with any starter for \$1.50 to \$3.50 more

## BURGERS

all burgers served with our Bourbon BBQ Beans

CLASSIC BURGER \$8.75  
Remember, "Where's the beef?" Well, you've finally found it.  
1/2 lb. ground beef grilled just the way you want it with lettuce,  
tomato, red onion, and mayo on the side.

BOURBON BACON CHEESEBURGER \$9.75  
Super-juicy ground beef topped with American,  
bacon, and our own BBQ sauce.

BLACKENED TUNA STEAK BURGER \$11  
Thick cut tuna steak served with tomato, baby  
spinach, avocado and our own cucumber-dill  
relish with a side of sweet chips.

BOURBON VEGGIE BURGER \$8.75  
House-made 100% vegetable burger, covered  
with smoked gouda and our own Bourbon  
BBQ sauce on a corn-dusted kaiser

substitute BBQ beans with any starter for \$1.50 to \$3.50 more

## SWEETS

BOURBON BREAD PUDDING  
WITH MAKER'S CARAMEL SAUCE  
\$6

ANNA'S CHIP-WICH \$5

CHOCOLATE BROWNIE  
& ICE CREAM  
\$5.50

ROOT BEER FLOAT \$5

PEANUT BUTTER PIE \$5.50

