



wicked sisters

BACK OF THE NAPKIN

SERVED AT THE BAR 3PM-5PM

EDAMAME HUMMUS

With toasted pita and veggies -10

CRISPY FRIED WINGS

Your choice of Old Bay, Buffalo, or pit-smoked, with blue cheese and veggies -10

INSANITY BURGER

Our signature chuck, brisket, and short rib burger on brioche with picnic slaw, Sriracha bacon, sharp cheddar, onion ring, Wicked Sauce, lettuce, tomato, and shishito peppers -14

BOH-BRAISED MUSSELS

With garlic, real butter, cheesy garlic bread, and Utz potato chips -12

CAESAR

Romaine with Parmesan and croutons -10

SWEET AND SPICY BRUSSELS SPROUTS

Flash-fried, tossed in honey-Sriracha -10

ROASTED VEGGIES

Turmeric/caraway marinade-charred veggies, carrots, beets, Portobello, leeks -11

BEER-BATTERED ONION RINGS

With our Wicked Sauce -8

GARLIC-HERB FRIES

With Wicked Sauce -6

LUKE AVA JADE MEATBALL GRINDER

Housemade meatballs topped with marinara, mozzarella served on a Stone Mill Baguette -12

BAKED MEATBALLS

Grandma's recipe with marinara, topped with mozzarella and served with garlic bread -12

COCKTAILS

WICKED NEGRONI

Bar Hill Gin, amaro, and Aperol with an orange peel. Served up in a coupe glass

OLD FASHIONED

Absinthe rinse, rye, bitters, simple syrup, and lemon zest. Served up in a coupe glass

THE PALOMAESQUE

Mezcal, fresh grapefruit juice, simple syrup, and dry vermouth with grapefruit. Served up in a coupe glass

SMOKED PIG

Pig's Nose Blended Scotch, mezcal, yellow Chartreuse, and orange bitters. Served in a coupe glass

BUILD YOUR OWN MULE

Choice of: Vodka / Gin / Whiskey / Rum
Finished with Fever Tree Ginger Beer and a lime garnish. Served in a pint glass

THE STANDER

Tito's Vodka, shaken not stirred, with a twist of lemon. Served in a martini glass

CUCUMBER LEMONADE


Deep Eddy Lemon Vodka, sour mix, muddled cucumber, and St. Germain. Served in a coupe glass

FLAMINGO-TINI

Grey Goose Vodka, triple sec, pineapple juice, and raspberry liquor topped with Champagne. Served in a martini glass

WICKED SEASONAL DRINK

Always changing. Always wicked good.
Ask your server for today's concoction



FOOD & DRINK

BEER

BOTTLES & CANS

	%	\$
Miller Lite	4.2	4
Bud Light	4.2	4
Budweiser	5	4
Coors Light	4.2	4
Yuengling	4.5	5
Corona	4.6	5
Bitburger Drive NA	0.5	5
Hitachino Nest Anbai, Gose	7	8
Hitachino Nest White Ale, Witbier	5.5	8
Hitachino Nest DaiDai IPA, IPA	6.2	8
Founders All Day IPA, Session IPA	4.7	6
Union Duckpin, Pale Ale	5.5	6
Anabel Lee White, Witbier	4.4	6
Bells Two Hearted IPA, IPA	7	6
Manor Hill Grisette, Farmhouse Ale	4.7	5.5

(P) PINT GLASS (T) TULIP GLASS

DRAFTS

	%	\$
(P)Guinness, Stout	4.2	7
(P)Left Hand Milk Stout, Milk Stout	6	7.5
(P)Brewers Art Resurrection, Dubbel	7	6.5
(T)DC Brau El Hefe Speaks, Hefeweizen	5.2	6
(T)Heavy Seas Partnership Union Old Ale	8.2	7.5
(T)Arcadia Jaw-Jacker, Spiced Ale	6.5	7
(P)Ninkasi Total Domination, IPA	6.7	7
(P)Monument City 51 Rye, IPA	6.5	6
(P)Monument City , American Brown Ale	6	6
(T)Jolly Pumpkin Fuego Del Otono, Bier de Garde	6.1	14
(P)Key Brewing Helles Lager, Lager	4.7	6.5
(P)Natty Boh	4.2	3.5
(T)Southern Tier Pumpking, Pumpkin ale	8.6	7
(T)Penguin Pils, Pilsner	4.5	6
(P)Brewers Art Beazly, Golden Ale	7.3	6.5
(T)Right Proper D.F.C, Berliner Weissbier	3.6	6.5
(P)Founders Porter, Porter	6.5	6.5
(P)Burley Oak Lost, IPA	7.2	7.5
(T)Stillwater Cellar Door, Saison	6.8	7
(T)Union Lucifers Trees, Black Ale	9	8
(P)Key Brewing Rye Porter, Porter	5.5	6.5
(P)Union Craft Old Pro, Gose	4.2	7
(P)Union Craft Anthem, Golden Ale	5	6.25
(T)Charm City Meadworks Elderberry, Mead	6.9	10

WINE

(6oz POUR)

RED

Earthquake, Zinfandel	78
Casa De Fieras, Rioja	32
Famille Perrin, Côtes du Rhône	52
Predator, Zinfandel	46
Liberator, Cabernet Sauvignon	11/40
Petite Petit, Petite Sirah	50
Justin, Cabernet Sauvignon	70
Terre du Sol, Malbec	8/30
Dos Minas, Malbec	34
Fiction, Red	46
Hyatt, Merlot	10/38
Dry Canyon, Pinot Noir	8/30

WHITE

San Pietro, Pinot Grigio	8/30
Yalumba, Viognier	9/34
Mohua, Sauvignon Blanc	34
August Kessler R, Riesling	38
Tormentoso adfszAF, Chenin Blanc	9/34
Landmark Overlook, Chardonnay	60
Raeburn, Chardonnay	54
Köster-Wolf, Müller-Thurgau	9/34
La Galope, Sauvignon Blanc	8/30
Milou, Chardonnay	8/30

SPARKLING

Carayol & Castellar, Cava Brut	8/29
Col Di Rocca, Prosecco	34
Treveri, Brut Rosé	32

CRUSHES

ORANGE

Green Mt. Orange Vodka, orange juice, triple sec

GRAPEFRUIT

Deep Eddy Grapefruit Vodka, grapefruit juice, simple syrup

STRAWBERRY BASIL

Stoli Strasberi Vodka, muddled strawberries, basil, simple syrup

WICKED GOOD