

OAK & LAUREL

at The Hoya Hotel

LIBATIONS

Where spirit meets craft.

MOMENTS IN THYME 18

Elijah Craig Small Batch Bourbon,
housemade honey Earl Grey-thyme syrup, Angostura bitters

CONTINUING STUDIES 16

Faretti Espresso Liqueur, Helix Vodka, espresso, French vanilla, cocoa

HILLTOP COLLINS 20

Patrón Silver Tequila, Chinola Passion Fruit Liqueur, blood orange,
lemon, Fever-Tree Premium Club Soda

SAXA GIMLET 15

Fords Gin, blueberry, lime, basil, dark maple syrup, orange bitters

POTOMAC SUN MARG 18

Mi CAMPO Blanco Tequila, Dos Hombres Mezcal,
mango, lime, FILTHY Spicy Agave Nectar

SOCIETY SELECT 19

BACARDÍ Añejo Cuatro Rum, Carpano Antica Formula Vermouth,
Clément Bana Canne Liqueur, Campari, pineapple-cinnamon essence

THE DEAN'S LIST 20

Elijah Craig Small Batch Bourbon, Carpano Antica Formula Vermouth,
St. Elizabeth Allspice Dram, whiskey barrel-aged bitters

GIN TONIC 18

Fords Gin, Lillet Blanc, Fever-Tree Premium Indian Tonic Water,
grapefruit, cucumber, juniper

FOREIGN SERVICE 19

Filibuster "Oak & Laurel" Gin, Svöl Aquavit,
Foro Dry Vermouth di Torino, lemon bitters

C&O MULE 15

NEFT Vodka, choice of blueberry, strawberry, mango or pineapple,
lime, Fever-Tree Premium Ginger Beer

A LASTING IMPRESSION 16

Don Q Cristal Rum, Aperol, strawberry, lime, mint,
Fever-Tree Premium Club Soda

ZERO-PROOF

Craft without compromise.

THE STUDY BREAK 13

Ritual Zero Proof Rum Alternative, housemade honey Earl Grey-thyme syrup,
All The Bitter Old Fashioned Aromatic Bitters

GEORGETOWN GINGER 12

choice of blueberry, strawberry, mango or pineapple, lime,
Fever-Tree Premium Ginger Beer

