

# the **D I N E R**

## BAR MENU

### ALL DAY FAVORITES

#### **BLOODY MARY**

HOME MADE BLOODY MIX WITH:

**ABSOLUT \$6.50**

**ABSOLUT PEPPAR \$6.50**

**SMIRNOFF LIME \$6.50**

**SMIRNOFF CITROS \$6.50**

#### **CHAMPAGNE**

GLASS/BOTTLE \$5.50/22

CLASSIC MIMOSA \$6

GRAND MARNIER MIMOSA \$8

POMEGRANATE MIMOSA \$6.50

CRAN-RASPBERRY MIMOSA \$6.50

MIDORI MIMOSA \$6.50

PEACH BELLINI \$6.50

#### **FROZEN DRINKS**

STRAWBERRY DAIQUIRI

STRAWBERRY MARGARITA

PINA COLADA

MIDORI PINA COLADA

BANANA STRAWBERRY COLADA

Frozen Drinks served tall \$8

Virgin Frozen Drinks \$5

### HOUSE WINES

#### **SYCAMORE LANE CHARDONNAY**

\$5 Glass \* \$18 Bottle

#### **SYCAMORE LANE CABERNET**

\$5 Glass \* \$18 Bottle

#### **SYCAMORE LANE MERLOT**

\$5 Glass \* \$18 Bottle

*Please keep the neighborhood  
and its residents in mind  
when coming to or leaving  
the Diner.*

## **BOTTLED & DRAFT BEERS**

### DRAFT BEERS

#### **SIERRA NEVADA PALE ALE \$6**

A delightful interpretation of a classic style. It has a deep amber color and an exceptionally full-bodied, complex character.

*Pitcher \$22*

#### **YUENGLING \$5**

Deep amber in color. This traditional Lager is reminiscent of turn of the century beers.

*Pitcher \$18*

#### **BLUE MOON \$5.50**

A refreshing, medium-bodied, unfiltered Belgian style wheat ale spiced with fresh coriander and orange peel for a uniquely complex taste.

*Pitcher \$20*

### DOMESTIC BOTTLED BEERS

**BUDWEISER \$4**

**MILLER LITE \$4**

**SAMUEL ADAMS \$4.50**

**MAGIC HAT #9 \$5**

**WOODCHUCK AMBER CIDER \$5**

**SAM ADAMS SEASONAL BREW \$5**

*(ASK YOUR SERVER FOR CURRENT SELECTION)*

### IMPORTED BOTTLED BEERS

**CORONA \$4.50**

**AMSTEL LIGHT \$5**

**HEINEKEN \$4.50**

**RED STRIPE LAGER \$5**

**HOEGAARDEN \$6**

**NEW CASTLE \$5**

**PILSNER URQUELL \$5.50**

**GUINNESS (CAN) \$5.50**

### RED WINES

#### **ALICE WHITE SHIRAZ**

This wine is round, sweet and bold a great Australian Shiraz.

\$5.50 Glass \* \$20 Bottle

#### **GALA ROUGE PINOT NOIR**

A rich wine with hints of red berry fruits mixed with highlights of woody oak.

\$5.50 Glass \* \$20 Bottle

#### **TERRAZAS MALBEC**

This Argentinian red is medium bodied and pairs well with almost everything.

\$6 Glass \* \$22 Bottle

### WHITE WINES

#### **BV COASTAL SAUVIGNON BLANC**

Light and fresh with grapefruit, honeydew and lemon zest. A touch of green apple makes this perfect for spring.

\$6 Glass \* \$22 Bottle

#### **BV COASTAL RIESLING**

This Riesling has pear and dried apricot flavors balancing with orange blossom for bright medium bodied wine.

\$6 Glass \* \$22 Bottle

#### **FONTANA CANDIDA PINOT GRIGIO**

Delightfully light and crisp with aromas and flavors of apple, grapefruit, melon, and peaches.

\$6 Glass \* \$22 Bottle

**THE DINER ACCEPTS US DRIVERS LICENSES,  
US STATE ISSUED IDs, US MILITARY IDs AND PASSPORTS.  
PLEASE HAVE YOUR ID READY UPON ORDERING ANY ALCOHOLIC BEVERAGE.**

## VODKA

Grey Goose  
Ketel One  
Belvedere  
Stolichnaya  
Stolichnaya Ohranj  
Stolichnaya Citros  
Stolichnaya Vanil  
Stolichnaya Razberri  
Smirnoff Apple  
Smirnoff Raspberry  
Smirnoff Citrus  
Smirnoff Lime  
Smirnoff Vanilla  
Jeremiah Weed Sweet Tea  
Absolut  
Absolut Peppar

## GIN

Bombay Sapphire  
Bombay Dry  
Tanqueray

## TEQUILA

Patron Reposado  
Patron Silver  
Sauza Silver  
Jose Cuervo Gold

## RUM

Meyers Dark  
Bacardi Light  
Bacardi Limon  
Bacardi Peach Red  
Bacardi Raspberry  
Bacardi Grand Melon  
Captain Morgan Spiced  
Parrot Bay Coconut  
Parrot Bay Mango  
Parrot Bay Pineapple  
Malibu

## WHISKEY & BOURBON

Jameson  
Bushmills  
Crown Royal  
Jack Daniels  
Woodford Reserve  
Knob Creek  
Makers Mark  
Jim Beam

## SCOTCH

Glenlivet 12 Year  
Johnnie Walker Black  
Dewars White Label

## COGNAC

Remy Martin VSOP  
Hennessy VS  
Hypnotiq

# the DINER BAR

2453 18<sup>th</sup> STREET ♦ ADAMS MORGAN ♦ WASHINGTON DC

## SIGNATURE COCKTAILS

### ROCK CREEK ICED TEA \$8

Captain Morgan and almost every other  
liquor you can think of

### ROXIE'S RASPBERRY LEMONADE \$7

Smirnoff Raspberry, Black Raspberry Liqueur,  
Cranberry and Sour

### CHAMPAGNE COCKTAIL \$8

Our twist on a classic.  
Smirnoff Citrus, Champagne,  
Pomegranate Liqueur and Cranberry

### CAPTAIN PUNCH \$8

Parrot Bay Mango Rum and Parrot Bay  
Pineapple Rum with OJ, Cranberry and  
Pineapple Juice

### MOJITO \$8

Rum, Mint, Limes, Muddled.

This drink is guaranteed to make you and your date look better.

*Bacardi Light, Bacardi Limon, Bacardi Watermelon, Bacardi Peach or Bacardi Raspberry  
Parrot Bay Mango, Parrot Bay Pineapple or Parrot Bay Coconut*

## MARTINIS

### POMEGRANATE MARTINI \$9

Ketel One Vodka, Cointreau and Pama Pomegranate Liqueur

### LEMON DROP \$8

Stolichnaya Citros, fresh lemon juice, simple syrup and a splash of 7up

### ORANGE COSMOPOLITAN \$8

Solichnaya Ohranj with Cointreau, cranberry and lime

### GREEN APPLE MARTINI \$8

Smirnoff Apple Vodka and Sour Apple Liqueur

## DINER MARGARITAS

*All margaritas are made with Sauza Silver Tequila  
and homemade margarita mix.  
Served with a salt rim and lime garnish.*

### BLACK RASPBERRY \$8

### WATERMELON \$8

### POMEGRANATE \$8

### PEACH \$8

### DINER CLASSIC SILVER MARGARITA \$7

## SUMMER COCKTAILS

### SWEET PEACH TEA \$8

Jeremiah Weed Sweet Tea vodka with Peach Schnapps and sour mix.

### COCONUT BREEZE \$8

Parrot Bay Coconut Rum, orange and cranberry juices topped with Champagne

### SANGRIA \$6

Red Wine infused with citrus fruits and triple sec, served over ice.

### GEORGIA PEACH \$7

Smirnoff Orange, Peach Schnapps and orange and cranberry juices.

### THE DINER FROZEN CAFÉ ROYALE \$9

Bailey's Irish Coffee Cream, Smirnoff Vanilla and Mocha Kahlua blended  
and topped with whipped cream