

COCKTAILS

Homemade Egg Nog: served chilled with bourbon, brandy, and nutmeg — 8

Maple Sage Sazarac: Sagamore rye, maple syrup, Peychauds bitters, and sage leaves served up — 12

Harvest Cider: Grand Marnier, apple cider, cava, allspice dram, and lemon juice — 11

Cinque Terre: Don Ciccio Cinque, sparkling rosé, and Angostura bitters — 11

East of Eden: Espolon Reposado tequila, Yellow Chartreuse, Angostura bitters, ginger, rosemary, and lemon juice over ice — 12

Crime of Passion: dark rum, Smith & Cross rum, Campari, allspice dram, passion fruit, and lime juice over ice — 12

Seville Sidecar: brandy, Amontillado and Pedro Ximenez Sherries, apricot liqueur, and lemon juice served up with a sugar rim — 11

HOT SIPS

Mulled Wine: Tempranillo Rioja steamed with spiced citrus mulling and brandy — 8

Tryst Toddy: bourbon, hot earl grey tea, honey and lemon — 9

Black Strap Cider: Smith & Cross rum, Cruzun Black Strap rum, and hot apple cider — 10

Julep Toddy: bourbon, hot mint tea, sugar, and mint leaves — 9

Honey Bourbon Chai: bourbon, honey, hot vanilla chai, and whipped cream served warm — 10

EYE OPENERS

All eye openers are \$6 until 3pm on Saturdays and Sundays.

Bloody Mary: house-made bloody mary mix, vodka, olive, lemon, lime, and Old Bay salt rim — 8

House Irish Coffee: Irish whiskey, simple syrup, hot coffee, and hand shaken cream served warm — 8

Samurai Bloody Mary: wasabi bloody mary mix, vodka, sriracha, lime, cornichons, and pickled ginger — 8

Mimosa — 8

WINE

SPARKLING

Cavicchioli Prosecco Modena, IT — 10/36

Valdo Brut Rosé Prosecco Veneto, IT — 10/36

WHITE

Pazo Castrelo Albarino Rias Baixas, ES — 11/40

Fernando Pighin Sauv Blanc Udine, IT — 12/44

Story Point Chardonnay California, US — 10/36

Trimbach Riesling Alsace, FR — 13/48

RED

Lincourt Lindsay's Vinyard Pinot Noir California, US — 13/48

Bodegas Castillo de Maluenda Teorema Garnacha Calatayud, ES — 12/42

Bodegas Caro Aruma Malbec Mendoza, AR — 10/36

Reccia Valpolicella Ripasso Veneto, IT — 11/40

BEER

DMV DRAFTS

Check out our rotating selection of fresh, local beers from independent breweries like Right Proper, 3 Stars, Ocelot, Flying Dog, Old Ox and Potter's Craft Cidery.

IN CANS

Narragansett Lager

Providence, RI, 16oz can, abv 5% — 5

Hardywood Cream Ale

Richmond, VA, abv 4.4% — 8

RAR Groove City Hefeweizen

Baltimore, MD, abv 5.2% — 7

Founders All Day IPA

Grand Rapids, MI, abv 4.7% — 6

Bells 2 Hearted IPA

Kalamazoo, MI, 16oz can, abv 7% — 9

Jailbreak Infinite Amber Ale

Laurel, MD, abv 5% — 7

Anderson Valley Winter Solstice

Boonville, CA, abv 6.9% — 8

Brewers Art Resurrection Dubbel

Baltimore, MD, abv 7% — 8

Butternuts Moo Thunder Stout

Garrattsville, NY, abv 4.9% — 7

Tryst accepts Visa, Mastercard, and American Express.
20% gratuity and no separate checks for parties of 5 or more, and any open tabs left behind.