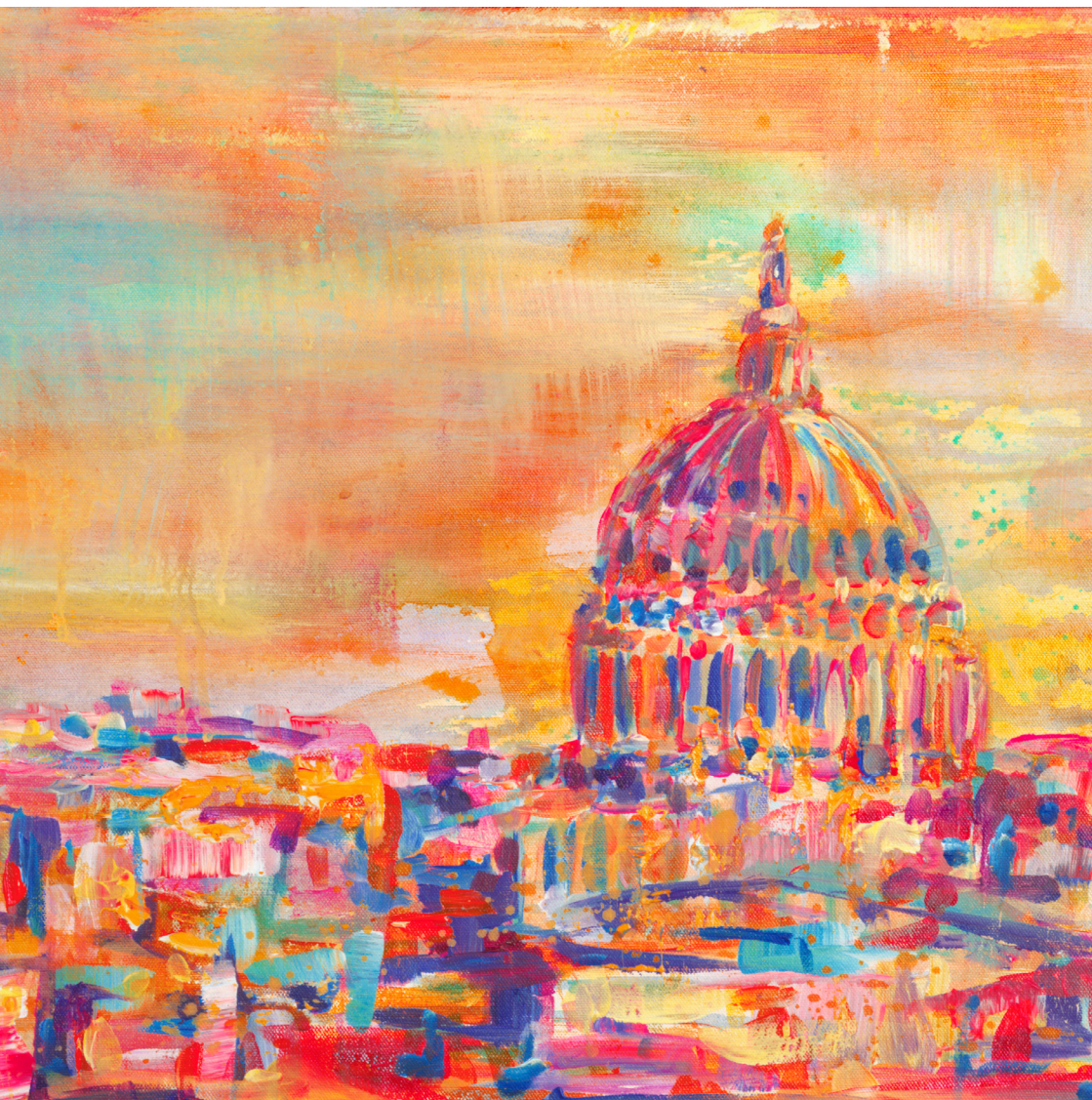


Doyle

LILLET[®]

MAISON FONDÉE EN 1872



Dreaming in Color

Where culture and creativity collide

This summer, let yourself be transported to a whimsical wonderland awash in color. The mesmerizing floral wall enchants you with its kaleidoscope of sunset hues and textures. The petals and blooms dance in the gentle breeze, inviting you to wander through this dreamlike setting. As you explore, you'll discover Maggie O'Neill's art accenting the terrace's design, with each piece celebrating the beauty and spirit of our beloved hometown, and the Nation's Capital.

But the true masterpiece of this experience lies in the artful libations. Each cocktail is a sensory journey, a symphony of colors and flavors. From the fruity notes of Lillet Blanc to the herbaceous undertones of Lillet Rosé, each exquisite tippie is a work of art. And with every sip, you can make a difference in the community by supporting the Washington Arts School in Dupont Circle. One dollar from every cocktail sold will be donated to support their mission of transforming lives through art education.

PINK PINEAPPLE SKIES

Cover image

This piece was inspired by a summertime Friday night in DC and named after Miguel's song "Pineapple Skies."

- Maggie O'Neill

COCKTAILS

LILLET SPRITZ 19

Lillet Blanc Aperitif, Mumm Napa and your choice of flavor

Craft your own personalized spritz, tailored to your taste buds, by choosing from three daily flavors.

LAVENDER HAZE 19

Absolut Elyx, Italicus, Lillet lavender foam, rosemary

A perfect harmony of sweet, tart, and floral flavors, with an added hint of herbaceous aroma from a toasted rosemary sprig.

STRAWBERRY QUEEN 20

Château Sainte Marguerite Symphonie rosé, sparkling rosé, Italicus, lemon

Refreshing and light, with a gentle bitterness and a touch of sweetness from fresh strawberries.

MATCHA MATE 21

Malfy Sicilian blood orange gin, Yerba Mate, matcha, honey

A complex cocktail that features blood orange gin with earthy Yerba Mate and matcha tea, sweetened with honey and finished with tart lemon juice.

THE HUSTLER 22

Monkey 47 Schwarzwald dry gin, Lillet Blanc, Lions Mane, rosemary

This sophisticated martini-style cocktail blends herbal, floral and nutty flavors enhanced by lion's mane sesame oil for added depth and richness.

PINK PINEAPPLE SKIES (serves 4) 78

Martell Cognac, Hamilton 151, black tea, peppercorns, lemon, lime, pineapple, homemade grenadine

An elevated punch harmonizing sweet and tart flavors, balanced with black tea and peppercorns for a subtle spicy undertone that complements the rich notes of Martell Cognac.

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DRINKS

ROSÉ

6oz Bottle

Clarendelle Rosé 14 60

Bordeaux, France

Symphonie Rosé 17 68

Côtes de Provence, France

RED & WHITE WINE

6oz Bottle

Inscription, Pinot Noir, King Estate 2021 20 80

Willamette Valley, Oregon, USA

Bertani Velante, Pinot Grigio, 2020 16 60

Veneto, Italy

Three Brooms, Sauvignon Blanc, 2021 16 65

Marlborough, New Zealand

Six Ridges Chardonnay 2019 18 72

Sonoma County, California, USA

SPARKLING WINE

6oz Bottle

GH Mumm Grand Cordon Brut 32 120

Champagne, France

Mumm Napa, Brut Rosé 18 72

Napa Valley, California, USA

BEER

Ballast Point Sculpin IPA 9

Victory Sour Monkey 9

Peroni 9

Allagash White 9

BAR BITES

Deviled Eggs Trio 12

Crab, caviar, bacon

Lollipop Wings 18

Six Korean Gochujang glazed drumettes, scallions, sesame seeds

Tuna Tostadas 24

Lillet & aleppo aioli, pickled Fresno chilies, avocado, sesame seeds, lime, cilantro

Maryland Colossal Crabcake 30

Petite salad, saffron aioli

Pork Belly Steam Buns 23

Pickled onions and cucumbers, Hoisin sauce

Mediterranean Dips 22

*Hummus, baba ghanoush and sunchoke served with pita, house-made bagel and quinoa chips **VE***

Fish and Chips 26

Beer battered cod, thick cut chips, tartare, malt vinegar

Dupont Sliders Three Ways 21

Beef, bacon, onion jam, sunny-side up quail egg

Lamb, whipped feta, cherry pepper relish

Cuban-style shredded pork

Doyle Bar Avocado BLT 22

Thick cut bacon, tomato, Bibb lettuce, garlic mayo, toasted country bread, fries

Bazaar Falafel 20

*House-made falafel, red pepper hummus, pickled onions, cucumber tzatziki, Zaatar pita **V***

The Pembroke Caesar 20

Romaine, garlic croutons, Parmesan

+ chicken 10 | + shrimp 14 | + steak 18

Dupont Prime Aged Burger 24

White cheddar, caramelized onions, butter lettuce, house-made ketchup, fries

Truffle Fries 15

Garlic aioli, Parmesan, fresh herbs

Cheese & Charcuterie Board 40

*Served with grain mustard, olives, crispy Lavash, seasonal jams, Rustico bread **V***

V Vegetarian | VE Vegan

*Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.
An automatic service charge of 20% is applied to parties of 6 or more.*