



TRY A FLIGHT!

PRE-SELECTED

Four 3oz tastes 12

PICK FOUR

Mix and match cider & pommeau VARIES

POMMEAU (10Z / 3OZ GLASS)

WE MAKE NORTH COLUMBIA - DC'S 1ST & ONLY POMMEAU!

GOLDRUSH NORTH COLUMBIA, 15%
Honey, banana, butterscotch
Bourbon barrel-aged 5/12

COCKTAIL RECIPE

GINGER POM

1 Combine 3oz North Columbia pommeau & 3oz ginger beer in a Collins glass.

2 Add ice and stir gently.

3 Squeeze a lime wedge into the glass.

4 Garnish with a rosemary sprig.

STAYMAN NORTH COLUMBIA, 15%
Clove, cinnamon, caramel
Rye whiskey barrel-aged 5/12

VIRGINIA GOLD NORTH COLUMBIA, 15%
Dulce de leche, nutmeg, sweet citrus
Rye whiskey barrel-aged 5/12

WINESAP NORTH COLUMBIA, 15%
Herbaceous, rich butter
Rye whiskey barrel-aged 5/12

WHAT THE HECK IS POMMEAU?

Think of **pommeau** as the apple version of port wine. It's a classic French cordial made by blending raw, unfermented cider with apple brandy.

ENJOY IT:

- on its own, especially as an aperitif
- in a low ABV cocktail in lieu of brandy
- in place of sweet vermouth in a Manhattan, Negroni or Boulevardier

ON TAP (3OZ TASTE / 8OZ POUR)

HOUSE

*1. SAP HAPPY CCH, 6.9%

Citrusy & refreshing 3/6

*2. GRAPE CRUSH CCH, 6.9%

Tart & vinous 3/6

3. THE GOBBLER CCH, 6.9%

Festive & caramelized 3/6

4. CHERRY BOURBON CCH, 6.9%

Fruity & balanced 3/6

*5. STRAWBERRY BLONDE CCH, 6.9%

Jammy & summery 3/6

6. BRUNCH MAY '21 CCH, 5.0%

Juicy & easy drinkin' 3/6

7. THAT'S AMARO CCH, 9.1% (2/5OZ)

Botanicals & fresh fruit 4/9

GUEST

8. PUNCHEON PEDESTRIAN ANXO, 6.9%

Bright & oak-aged (COLLAB) 4/9

9. BLACK & BLUE VELVET 3 STARS, 8.3%

Sap Happy + imperial stout (COLLAB) 4/9

10. MICHAUX MULE BIG HILL, 6.5%

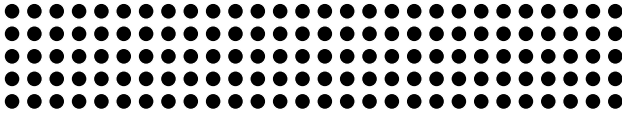
Ginger & lime 4/9

11. DEEPLY ROOTED LAB, 7.5%

Sarsaparilla & vanilla 4/9

12. ORIGINAL WYNDRIDGE, 5.5%

Light & crisp 4/9



BOOZE TO GO!!!

*4-PACK	12oz cans	12	BIG ASS CAN	25oz crowler	13-18
POMMEAU	500mL bottle	29	REUSABLE GLASS	32oz growlette	18-24



CIDER (12OZ GLASS)

CRANBERRY WYNDRIDGE	8
DISTRICT DRY ANXO	8
HELEN’S BLEND JACK’S	8
GRAPEFRUIT HIBISCUS POTTER’S	8

BEER (12OZ GLASS)

206 IPA OLIVER	7
BLACK OX RYE PORTER OLD OX	7
BRAU PILS DC BRAU	7
PEPPERCORN SAISON 3 STARS	7

WINE (5OZ GLASS)

CAB/MERLOT MERITAGE LITTLE WA	12
SAUVIGNON BLANC BIG CORK	10
VIOGNIER BIG CORK	10

MEAD (1OZ TASTE)

CHILI PEPPER ORCHID CELLAR	6
FISH PEPPER ORCHID CELLAR	6

ALCOHOL FREE

FROZEN LEMONADE	5
FRESH CIDER	4
GINGER BEER	5
SELTZER WITH CITRUS GARNISH	3

MERCH

FITTED HAT	30
T-SHIRTS	20-25
LONG SLEEVE	25
REUSABLE GROWLETTE 32OZ	10
TULIP GLASS 5OZ OR 16OZ	4-7

COCKTAILS

2 MANY CHERRIES	12
Cherry Bourbon cider, house pommeau, maraschino cherries, citrus gin, earl grey vanilla syrup, lemon juice	
DAYS OF WINE & ROSES	12
Sap Happy cider, house pommeau, red wine, blackberry mint syrup	
FROSÉ	7
House cider slush with a cherry on top	
FROZEN BOOZY LEMONADE	9
Frozen lemonade - with booze! Pick your shot: <i>gin, vodka or apple brandy</i>	

FOOD

*ASSORTED NUTS	4
Honey chipotle peanuts Turmeric chili almonds & cashews Maple dipped pecans	
EMPANADAS	1 for 4 OR 3 for 11
<i>Served with fresh chimichurri</i> Beef Chicken Florentine - spinach, mushrooms Margherita - tomatoes, basil, mozzarella Veggie - corn, cabbage, red bell peppers	
**MEDITERRANEAN DIP TRIO	10
<i>Served with sea salt crackers</i> Greek tzatziki Chickpea hummus Spicy feta	
STRUDEL	7
Austrian strudel featuring local apples. Made from scratch and carefully stretched by hand - the traditional way.	

*GF
** GF AVAILABLE

EVENTS!!!

Our peppy space is also vailable for private & semi-private events. We also offer custom virtual events like guided tastings & interactive workshops. Email us at events@capitolciderhouse.com for more info!

VIRTUAL HAPPY HOUR: CIDER
WED JUN16 7PM-8PM
Join our founder for a fun, casual evening as we drink some BRAND NEW ciders! Grab your ticket @ ciderhour.eventbrite.com