# RICHT PROPER BREWING COMPANY

# **OUR BEERS**

DRAFTS • \$7.27 16OZ CANS • \$8.18

Scared of commitment? Try a half pour for half the price. Love commitment? Get a growler or 6-pack to-go.

# DIAMONDS, FUR COAT, AND CHAMPAGNE

BERLINER WEISSE 3.8% · 13.50z Tulip

**ZESTY, FLORAL, TART.** This tart wheat ale is fermented with lactobacillus and finished with our house mixed-culture of wild yeasts. Bitterness, alcohol and residual sugar are very low allowing the late-boil addition of elderflowers and fresh grapefruit peel, and dry-hopping with Hallertau Blanc to shine through. The recipe was written to mimic some of the floral and citrus character of a brut Champagne.

# **OPUNTIA GOSE TO WASHINGTON**

FRUITED GOSE 3.8% · 13.50z Tulip

TART, FRUITY, DRY. In celebration of National Hispanic American Month, this unfiltered wheat beer is brewed with pilsner malt, wheat, a touch of salt, and ope-fermented with lactobacillus to create a beer offering refreshing crispness and tartness. For fun, in post fermentation we blended in opuntia, a fruit from cactus commonly called prickly pear.

## **SENATE BEER**

AMERICAN LIGHT LAGER 4.7% · 16oz Pint

**CRISP. LIGHT. HISTORIC.** The Chr. Heurich Brewing Co. Senate Beer brand was popularized in the 1890s, survived Prohibition, and was produced until 1956. Test batches and the final recipe of Senate Beer revival were developed by Oregon State University's Fermentation Science Department, which analyzed a 200-page laboratory report on Senate Beer from 1948 to recreate the historic DC hometown favorite.

# ITTY BITTY NITTY GRITTY

LIGHT LAGER 5.0% · 16oz Pint LIGHT. SPICY. CRISP. Drawing inspiration from the native aquatic grass species that has historically grown in wetland areas within the Chesapeake Bay watershed, we brewed an experimental lager with rice grits and black turtle beans from Maryland's Next Step Produce farm. The rice and beans impart a subtle sweetness and a smooth, mellow character to the beer. As a result, we produced a crisp lager with pale golden color, mild hop bitterness, and a mild malt profile, making it a popular choice for those seeking a light and easy-drinking beer with a subtle twist.

# LI'L WIT

BELGIAN STYLE WIT 5.0% · 16oz Pint

SPICE, CITRUS, REFRESHING. This refreshing style of beer was brewed with an abundance of red wheat, white wheat, and oats. We gently hopped it with Tettnang and Perle and finished it off in the whirlpool with the classic spices coriander and orange peel with some juniper berries added for a whimsical Right Proper twist. Simple, refreshing, and delicious.

# **OWEN'S EXTRA ORDINARY**

EXTRA SPECIAL BITTER 5.5% · 16oz Pint

**CARAMEL, BREADY, QUAFFABLE.** Brewed with English tradition in mind, we used the best English malts and hops we could get our hands on. Malty, hoppy, and easy drinking.

# **RAISED BY WOLVES**

DRY-HOPPED PALE ALE 5.0% · 16oz Pint

JUICY, HOPPY, FRUITY. A medium-bodied, aromatic, dry-hopped pale ale. Not quite an India pale ale, nor a typical American pale ale, we brew Raised by Wolves to highlight the rich flavors and aromas of hops rather than their bitterness. This beer has aromas reminiscent of lush tropical, citrus, and stone fruits with a juicy body you can sink your teeth into.

# **BIG TOMORROW**

WEST COAST IPA 7.2% · 16oz Pint **PINE**, **CITRUS**, **CRISP**. Brewed with a majority of pilsner malts, this brilliant, bright West-Coast-style IPA is bursting with grapefruit, lime zest, ripe stone fruit, and pine needles.

# LE FLÂNEUR

2020, 2021, 2022, or 2023 SHERRY CASK VIN DE CEREAL 10% · 100z Snifter **DRIED CHERRY, FUNKY, TART.** This specail beer is open-fermented with our house mixed-culture of brettanomyces and lactobacillus and aged solera style in oloroso sherry casks. With each vintage pull, new beer is added, with the oldest dating back to 2013. Each vintage with showcase different dried fruits, sherry notes, and balances of earth versus sweet versus tart.

# HÄXAN

ROBUST PORTER

7% · 120z Can

ROASTY, CHOCOLATE, FULL-BODIED. Named after the silent era Scandinavian documentary on witchcraft, Häxan is brewed with an assortment of roasted malts, smoked malts, and oats. Full bodied with notes of coffee and chocolate. Brewed at our Brookland production house.

# RIGHT PROPER BREWING COMPANY

<b>GUEST BEERS</b>		COCKTAILS	
FAIRWINDS <b>QUAYSIDE KOLSCH •</b> Virginia KOLSCH • 4.5% • 120z Can • clean, floral, light	<b>\$8.</b> <sup>18</sup>	OLD FASHIONED Served with your whiskey of choice \$12.73	
ATLAS <b>HALF STREET •</b> D.C. HEFEWEIZEN • 5.3% • 120z Can • banana, fruity, toasty	<b>\$8.</b> <sup>18</sup>	SPICED AMARETTO SOUR Amaretto liqueur, spiced rum, fresh squeezed lemon juice, coca cola	
DC BRAU <b>PENN QUARTER •</b> <i>DC</i> PORTER • 5.5% • 120z Can • rich, chocolate, roasty	\$8.18	<b>LEMON MARGARITA</b> \$10.91 Espolon, fresh-squeezed lemon juice, simple syrup	
TOPO CHICO <b>HARD SELTZER</b> • Mexico 4.7% · 120z Can · strawberry, guava, lemon-lime, pineapple,	\$8. <sup>18</sup>	HOT TODDY spiced simple, fresh-squeezed lemon juice, orange slice, shot of whiskey  SHANDY BRUNCH SAT - SUN 12 - 4n. m	
mango STRAINGE BEASTS <b>HARD KOMBUCHA</b> • California 7% • 120z Can • ginger, lemon, hibiscus	\$10. <sup>91</sup>	SHANDY (AKA BEER-MOSA) \$9.09	· · - · - · · - · · · · · · · ·
ATHLETIC BREWING <b>UPSIDE DAWN</b> • California NON-ALCOHOLIC GOLDEN • 1202 Can • 50 calories	\$8. <sup>18</sup>	Classic: Senate with Lemon Syrup Southern Spin: Senate with Cheerwine & a lime Southern Sour: Diamonds, Fur Coat, Champagne with Cheerwine	
CIDERS  ANXO QUINCE · D.C. 6.9% · 120z Can	\$10.°°	SPIRITS  VODKA  Svedka · \$8.18  Haku · \$9.09	WHISKEY Old Overholt · \$8. <sup>18</sup> Makers Mark · \$10. <sup>91</sup>
ANXO <b>HEREFORD GOLD</b> • D.C. 6.9% • 120z Can	\$10.00	GIN Seagram's · \$9.09	Sagamore Spirit Rye · \$11.82 Knob Creek · \$11.82
WINE ON TAP  BAUMGARTNER GRUNER VELTLINER • Austria, 2022	\$9. <sup>09</sup>	Bombay Sapphire · \$10.°° <b>RUM</b> Cane Rum · \$8.¹8	CORDIALS  Amaretto · \$8.18  Vermouth Routin (Dry) · \$8.18
green apple, minerality, crisp acidity  KATAS <b>ALBARIÑO</b> • Spain, 2021  pear, floral, soft mouthfeel	<b>\$9</b> . <sup>09</sup>	Kracken Spiced · \$10.91  TEQUILA & MEZCAL  Espolon · \$10.91	Cinque Aperativo · \$8. <sup>18</sup> Lazzaroni · \$8. <sup>18</sup>
RANCHO RODEO <b>PINOT NOIR</b> • California, 2020 oak, cedar, dry, plum	\$9. <sup>09</sup>	Hornitos Reposado · \$11. <sup>82</sup> Ojo de Tigre · \$10. <sup>91</sup>	
EL REDE <b>MALBEC</b> · Argentina, 2021 blackberries, full-bodied, tannic finish	\$9. <sup>09</sup>	SPIRIT-FREE Boylan Root Beer	\$3. <sup>64</sup> Hot Tea
PALLADIO <b>ROSSO</b> . Italy, 2020 red fruit, raspberry, cherries	<b>\$9.</b> ºº	Reading Draft Ginger Beer Zeke's Coffee	Iced Tea · \$2.83 Fountain Sodas · \$2.83

# **HAPPY HOUR**

MONDAY - FRIDAY · 4 to 7 p.m.

**BEER** 

\$5 **BRUSSELS SPROUTS** 

**BITES** 

\$6

# **SENATE**

AMERICAN LIGHT LAGER · 4.7% · 160z Pint

# **OWNES EXTRA ORDINARY**

EXTRA SPECIAL BITTER  $\cdot$  5.5%  $\cdot$  16oz Pint

# **RAISED BY WOLVES**

DRY-HOPPED PALE ALE · 5% · 16oz Pint

# **DOUBLE TROUBLE (\$10)**

80z BEER & A SHOT tequila, vodka, or whiskey

sweet Thai chili sauce, peanuts

# **PRETZEL BITES**

beer honey mustard

# **BEER BATTERED WINGS**

buffalo or sweet Thai chili sauce

# **TRUFFLE FRIES**

herbs & Parmesan

**\$10** 

# **CHICK-FILET SANDWICH**

Boursin cheese, pickles, lettuce, tomato, brioche bun

# **BURGER**

Tillamook cheddar, lettuce, tomato, pickles, brioche bun, ask for Duke's mayo

# **IMPOSSIBLE BURGER**

spinach, red onions, tomato, onion jam, vegan gouda, potato roll

add avocado for \$2.50