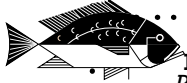


WHALEY'S

HAPPY HOUR | *Daily 5 - 7pm*

FOOD

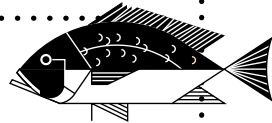
- OLD BAY CHIPS 5
Add Chive Crème Fraiche & Trout Roe \$3
- SMOKED BLUE CATFISH RILLETTE 9
Olive Oil Crostini
- WARM HUSH PUPPIES 6
Sorghum Butter
- CRISPY SHRIMP FRITTERS 10
Green Curry Aioli



RIVER KEEPER OYSTERS | *Topping, VA* 1 ea.
Portion of Proceeds Donated to Anacostia River Keepers

HOUSE COCKTAILS

- #5 | Ford's Gin, Campari, Dolin, Stiegl Radler. 9
- #6 | Dill Aquavit, Cocchi Americano, Lemon 7
- #7 | Four Roses Bourbon Old Fashioned 8
- #8 | Aylesbury Duck Vodka Martini 8



BEER & WINE

- ALL DRAFT BEERS 5
- CAVA BRUT NATURE | *Penedes, ESP NV* 8
Finca Valldosera
- CARIGNAN ROSE | *Mendocino, CA 2015* 7
Clambake, Ripe Life Wines
- CHARDONNAY | *Carinena, ESP 2014* 6
Particular, Bodegas San Valero
- GRENACHE | *Carinena, ESP 2012* 7
Particular, Bodegas San Valero

WHALEY'S

BAR MENU | *Available All Day*



COCKTAIL PAIRINGS

COCKTAIL + 2 DRESSED OYSTERS 15

#13
Ford's Gin, Fever Tree Ginger Beer, St Germain, Mint

River Keeper Oysters | *Topping, VA*
Sour Apple Granita & Trout Roe

#14
Chili Infused Vodka, Triple Sec, Lime, Togarashi Salt Rim

War Shores | *Chesapeake Bay, VA*
Tomatillos, Piquillo Peppers & Pickled Pearl Onion

#15
El Dorado Aged Rum, Clement Creole Shrub, Trinity Bitters

Sea Stones | *Black Narrows, VA*
Bacon Cream, Bread Crumbs & Chives

TASTING OF 3 COCKTAILS + DRESSED OYSTERS . . . 35

