

Provision No. 14 features a cocktail menu compiled of handcrafted, pre-Prohibition, and modern American drinks. Juices are hand squeezed and all syrups, tonics, and infusions are crafted in house daily.

PRESSES

\$44

Large format cocktail - serves 4 to 5

Whiskey Press

Old Forester 86 Bourbon, sherry, black tea, lemon, demerara

Mango-Rose Press

Macchu Pisco, Hendrick's Gin, Combier Rose, Marsala, mango, cherry blossom-rose tea

Spring Harvest

Redemption Rye, Applejack Brandy, black pepper, lemon, thyme, orange

Clearly Refreshing

Hendrick's Gin, clarified lime, simple, bay leaf, fennel & fronds, cucumber

Grapefruit Press

Stolichnaya Vodka, grapefruit, mint, basil

DRAFT-TAILS

\$11

by the glass

\$38

by the bottle

Happy Gilmore

Stolichnaya Vodka, demerara sugar, lemon, mint tea

Pear Necessities

Seagrams Gin, pear, angostura bitters, lemon, Bold Rock Virginia Cider

Rosé Sangria

Rujero Singani Brandy, St Germaine, Rosé wine, grapefruit, simple syrup

NON-ALCOHOLIC

\$6

Blackberry Ginger Beer

raspberry, lemon, ginger, soda

Grapefruit Rickey

grapefruit, lime, ginger, soda

SPECIALS

*Tuesday - \$8 Frozen Slushies
Wednesday - 1/2 Off Presses*

Thursday - 1/2 Off Red/White & House Sparkling Wine Bottles

Happy Hour

*Monday - Thursday 5 - 9 pm
Friday 5 - 8 pm Saturday 4 - 8 pm*

FROZENS

\$11

Mango Habanero Margarita

El Jimador Tequila, habanero, mango, triple sec, tajín

Moscow Mule

Stolichnaya Vodka, lime, ginger, Chinese five spice

SIGNATURES

\$3 off during happy hour

Thyme Will Tell \$12

Grey Goose Vodka, Combier Rose, thyme, lime

Applejack Mule \$13

Laird's Applejack Brandy, lime, ginger, raspberry, ginger beer

IPA Cocktail \$12

Tullamore Dew Irish Whiskey, grapefruit, hop water, lemon, beer

Spring Margarita \$13

El Jimador Reposado, El Silencio Mezcal, egg white, lime, simple syrup

P14 Gin & Tonic \$12

Ivy City Gin, grapefruit & basil tonic, lime juice

Lime In A Coconut \$11

Clement Select Rhum, coconut orgeat, lime

Corazón Reposado \$14

El Jimador Reposado, El Silencio Mezcal, Benedictine, Amaro Bonollo, coffee bitters, kaffir lime leaf

Scofflaw \$13

Copperfox Rye, house grenadine, blanc vermouth, orange bitters, lemon

Rosemary Sour \$11

Old Forester 86, rosemary demerara, lemon

Metronome \$14

Redemption Rye, Don Ciccio Amaro, Benedictine, absinthe bitters

Redenbacher Old Fashioned \$13

Popcorn-infused Lyon Rum, brown sugar, Angostura bitters

Cigar Lover's \$14

*Cigar & charcoal smoked
Copper King's Brandy, Bonal, bitters,
almond tea smoke*

PROVISION

LIBATIONS

DRAFT BEERS

Brooklyn Lager \$7

Brooklyn Brewery
Red Lager
New York | 5.2%

Sour Monkey \$10

Victory Brewing Company
American Wild Ale
Pennsylvania | 9.5%

Bold Rock Virginia Cider \$7

Bold Rock Cidery & Brewpub
Cider
Virginia | 4.7%

Feed The Monkey \$8

Jailbreak Brewing Co.
Hefeweizen
Maryland | 5.6%

White Rascal \$8

Avery Brewing Company
Witbier
Colorado | 5.6%

Allagash White \$7

Allagash Brewing Company
White
Maine | 5.0%

Yuengling Lager \$6

Yuengling Brewery
American Pale Lager
Pennsylvania | 4.4%

Rise Up Stout \$8

Evolution Craft Brewing Co.
American Stout
Maryland | 6.8%

Stella Artois \$7

InBev Belgium
Pale Lager
Belgium | 5.2%

FATTI Bio-Perle \$9

Schlossbrauerei Stelzer
German Pilsner
Germany | 4.7%

Tank 7 \$10

Boulevard Brewing Company
Saison
Missouri | 8.5%

Black Butte \$7

Deschutes Brewery
American Porter
Oregon | 5.2%

Hopback Amber Ale \$6

Tröegs Brewing Co.
Amber Ale
Pennsylvania | 6%

Blood Orange IPA \$8

Victory Brewing Company
American IPA
Pennsylvania | 7%

Sculpin IPA \$10

Ballast Point Brewing Company
American IPA
California | 7.0%

A Little Sumpin' IPA \$8

Lagunitas Brewing Company
Belgian IPA
California | 8.8%

BOTTLES / CANS

Hazy Little Thing IPA \$7

Sierra Nevada Brewing Co.
American IPA
California | 6.7%

The Citizen \$6

DC Brau Brewing Company
Belgian Pale Ale
Washington, DC | 7%

Corona Extra \$6

Modelo Group
Lager
Mexico | 4.6%

Bud Light \$6

Anheuser-Busch
Lager
Missouri | 4.2%

Corona Light \$6

Modelo Group
Lager
Mexico | 4.6%

Stella Artois Cidre \$7

InBev Belgium
Cider
Belgium | 4.5%

WINES

Served by the glass or bottle

SPARKLING

Cricova \$8/30

Brut Sparkling Wine | Moldova
fresh | citrus peel | prosecco-like

McPherson \$13/45

Sparkling Brut | Texas
lively | green apple | citrus | frothy

Veritas Mousseux (Bottle) \$60

Sparkling Rosé | Virginia
dry | strawberry | raspberry | fruity

Veuve Clicquot (Bottle) \$150

Brut | France
yellow apple | almond | lingering

Perrier-Jouet (Bottle) \$100

Grand Brut | France
pear | citrus peel | brioche | creamy

RED

Meritage \$12/44

Merlot/Cabernet | 2016 | Virginia
floral | raspberry | cherry | silky

Bedell \$13/48

Malbec | 2015 | New York
juicy | blueberry | blackberry | smooth

Three Saints \$10/38

Pinot Noir | 2012 | California
black cherry | vanilla | strawberry | bright

Santa Barbara \$13/48

Syrah | 2010 | California
smoky | black cherry | plum | vanilla

Ross Andrew \$11/38

Cabernet Sauvignon | 2014 | Washington
dense | cassis | blackberry | chocolate

ROSÉ

Paradise Springs 11/42

Cabernet Franc Blend | 2016 | Virginia
dried strawberry | white pepper | refreshing

WHITE

McPherson \$11/38

Chenin Blanc | 2015 | Texas
fresh | green apple | melon | crisp

Breaux \$12/42

Chardonnay | 2016 | Virginia
soft | yellow apple | baked pear | creamy

Elizabeth Spencer \$10/34

Sauvignon Blanc | 2016 | California
apple | grapefruit | lemongrass | lively

Anne Amie \$12/42

Pinot Gris | 2015 | Oregon
floral | pear | lemon | refreshing

Provisioner \$12/42

Chenin / Colombard | 2016 | Arizona
honeysuckle | mango | pineapple | creamy