

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

Autumn Harvest

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

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

Blackberry Punch

El Jimador Tequila Blanco, rosemary, lemon, simple syrup, ginger

NON-ALCOHOLIC

\$6

Blackberry Ginger Beer

raspberry, lemon, ginger, soda

Grapefruit Rickey

grapefruit, lime, ginger, soda

SPECIALS

Monday - 1/2 Off Draft-tail bottles

Tuesday - \$8 Frozen Slushies

Wednesday - 1/2 Off Presses

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

Happy Hour

Monday - Wednesday 5 - 9 pm, Thursday 5pm - close

Friday 5 - 8 pm Saturday & Sunday 4 - 8 pm

FROZENS

\$11

Pomegranate Pumpkin Spice

Old Forester 86 Bourbon, pumpkin spice, pomegranate, ginger, lemon

Moscow Mule

Stolichnaya Vodka, lime, ginger, Chinese five spice

SIGNATURES

\$3 off during happy hour

Love You From My Head To-Ma-Toes \$12

Tito's Vodka, fresh tomato water, lemon, St. Germain Elderflower Liqueur, simple syrup

IPA Cocktail \$12

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

Autumn Margarita \$13

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

P14 Gin & Tonic \$12

Ivy City Gin, house 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

Hot Toddy \$12

Martell Cognac, Bayou Rum, lemon, simple syrup, angostura bitters

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

LAB RATONS

P14

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%

Amber Ale \$7

Bell's Brewing, Inc
Amber Ale
Michigan | 5.8%

Tank 7 \$10

Boulevard Brewing Company
Saison
Missouri | 8.5%

Black Butte \$7

Deschutes Brewery
American Porter
Oregon | 5.2%

Prima Pils \$7

Victory Brewing Company
German Pilsner
Pennsylvania | 5.3%

Hopback Amber Ale \$7

Tröegs Brewing Company
Amber Ale
Pennsylvania | 6.0%

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

Brau Pils \$6

DC Brau Brewing Company
German Pilsener
Washington, DC | 4.6%

The Citizen \$6

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

Corona Extra \$6

Modelo Group
Lager
Mexico | 4.6%

Miller Lite \$6

Miller Brewing Company
Lager
Wisconsin | 4.1%

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

McPherson \$13/45

Sparkling Brut | Texas

Stone Hill (Bottle) \$45

Brut Rose Sparkling | Missouri

Veuve Clicquot (Bottle) \$150

Brut | France

Perrier-Jouet (Bottle) \$100

Grand Brut | France

RED

Ancient Peaks \$12/42

Zinfandel | 2015 | California

Bedell \$13/48

Malbec | 2015 | New York

Stephen Vincent \$10/38

Pinot Noir | 2012 | California

Santa Barbara \$13/48

Syrah | 2010 | California

Ross Andrew \$11/38

Cabernet Sauvignon | 2014
Washington

WHITE

Shindig \$11/38

Vidal Blanc | 2013 | New York

Brooklyn Oenology \$12/42

Chardonnay | 2016 | New York

Elizabeth Spencer \$10/34

Sauvignon Blanc | 2013 | California

Anne Amie \$12/42

Pinot Gris | 2015 | Oregon

Influence \$12/42

Riesling | 2015 | New York

ROSÉ

Bedell 11/42

Cabernet Franc Blend | 2016 | New York