

THE ARMY AND NAVY CLUB

ON FARRAGUT SQUARE

- CLUB COCKTAILS -

THE DAIQUIRI

Bacardi Rum, Sugar, Lime Juice

The Army and Navy Club's signature cocktail is said to have been introduced to the U.S. by ANC member Admiral Lucius Johnson, who brought the recipe to the Club after a port call in Daiquiri, Cuba in 1909.

GENERAL HILBERT'S MARTINI

Beefeater Gin, Dry Vermouth with Anchovy Olive Garnish

Named after beloved Club member Major General Don Hilbert, USA (Ret.) and his favorite go-to after work libation.

ARMY & NAVY COCKTAIL

London Dry Gin, Fresh Lemon Juice, Orgeat Syrup, Chilled Water

A Second World War era cocktail, and while the true origin story is unknown, it is believed that this drink was also popularized at our very own Army and Navy Club.

FRENCH 75

Cognac or Gin, Fresh Lemon Juice, Simple Syrup, Brut Champagne, Lemon Twist

During WWI, French-American Fighter pilot Raoul Lufbery spiked his champagne, French pilots' drink of choice, with cognac, a mix he said made him feel like he was hit by a French 75mm howitzer.

WHIZZ BANG

Scotch Whisky, French Vermouth, Absinthe, Grenadine, Orange Bitters, Lemon Garnish

Said to be named after the high velocity bombs of WWI; all that was heard was a "whizz" followed closely by a "bang".

THE SIDECAR

Cognac, Cointreau, Fresh Lemon Juice

The French origin story of the Sidecar says the cocktail was created towards the end of WWI at Harry's New York bar in Paris for a U.S. Army Captain who enjoyed an early cocktail before dinner and always traveled to the bar in the sidecar of his friend's motorbike.

CUBA LIBRE

Gold Rum, Coca-Cola, Lime

Made popular when Coca-Cola was first imported into Cuba and associated with the U.S. presence after the Spanish-American War; Cuba Libre (Free Cuba), was the slogan of the Cuban independence movement.

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- DAIQUIRI LOUNGE MENU -

HOUSE-MADE POTATO CHIPS 4.50

Truffle Salt and Parmesan

GOURMET KOREAN ALMONDS (SELECT THREE) 7.25

Hot & Spicy, Matcha, Wasabi, Honey Butter

MINI CHEESEBURGER SLIDER 9.00

Lettuce, Tomato, and Onion

FRENCH DIP SLIDER 9.00

Shaved Prime Rib with Horseradish Cream and Au Jus

ITALIAN MEATBALLS 10.00

Spicy Marinara and Parmesan

GARLIC SHRIMP 12.00

Red Pepper Flakes, Smoked Paprika, Olive Oil

HERB-MARINATED GRILLED OCTOPUS 18.00

Fenugreek Roasted Potatoes and Frisée Salad

GNOCCHI 10.00

Spinach and Pesto Cream

OYSTERS ROCKEFELLER 4.5 Each

Butter, Parsley, and lemon

CHEESE & CHARCUTERIE (SELECT TWO) 14.00

CHEESE

Manchego – Sheep's Milk, compact consistency, and buttery texture

Humboldt Fog - Goat's Milk Cheese, creamy and mildly acidic

Taleggio – Semi-soft, strong aroma, but also mild and fruity tang

CHARCUTERIE

Duck Pastrami – Full-flavored, thin-sliced, smokey and peppery

Sorghum Salami – Dried and cured with whole Black Peppercorns

Chorizo – Spanish-inspired Sausage with fresh Garlic Herbs and Spices