

ANXO

CIDERY & PINTXOS BAR
300 FLORIDA AVE NW



BRIGHT

VIBRANT ACIDITY, DRY & REFRESHING



ANXO - CIDRE BLANC - 12oz \$9
Goldrush Apples & Sauvignon Blanc Yeast - 6.9%

ANXO - ROJO \$11
100% WA Red-fleshed Apples & Rosé Wine Yeast - 6.9%

BLUE BEE - HEWE'S CRAB (VA) \$10
VA Hewe's Crab Apples & Wine Yeast - 8.5%

STRUCTURED

TANNIN, SUGAR & ACIDITY IN BALANCE



ANXO - HAPPY TREES: PIPPIN \$7
100% Albemarle Pippin Apples & Native Yeast - 7.5%

ANXO - TRANSCONTINENTAL '17 (WA) \$9
Wenatchee Bittersweets & Wine Yeast - 7.8%

ANXO - TRANSCONTINENTAL '18 (DC) \$9
WA Bittersweets, Mid-Atl. Apples & Wine Yeast - 6.9%

ANXO - COLLABORATION #4 (Eden, VT) \$8
Vermont Heirloom Apples & Native Yeast - 7.5%

ANGRY ORCHARD - CUVÉE 1 (NY) \$8
Bittersweet Apples & Native Yeast - 7.0%

EDEN - CINDERELLA'S SLIPPER (VT) \$10
100% VT Apples & Native Yeast (Still) - 7.5%

EZ ORCHARDS - HAWK HAUS (OR) \$9
Jonathan & Yarlington Mill Apples & Native Yeast - 6.6%

EVE'S - SKELEPEAR (NY) \$11
Tydeman's Early Apples, Wild Pears & Native Yeast - 6.0%

CASTLE HILL - CELESTIAL (VA) \$9
VA Ellis Bitter, Alb. Pippin & Native Yeast - 8.1%

FLIGHTS

FOUR SMALL POURS



CIDER FLIGHT(20z pours) \$12
Cidre Blanc/Transcontinental/Rosé/HT:Pippin

BOOZY FLIGHT(10z pours) \$22
Eden Heirloom Blend Ice Cider - 10%
Christian Drouin Pommeau - 18%
Copper & Kings Un-aged Apple Brandy - 45%
Laird's Straight Apple Brandy - 50%

U.S. APPLE BRANDY FLIGHT(.75oz pours) \$30
Chapman's / Osoalis / Laird's 7 1/2 / Fumus Pumila

VINTAGE CALVADOS FLIGHT(.75oz pours) \$45
Dupont Hors D'Age/Drouin VSOP/Tertre 2000/Bordelet 1998

FRUIT FORWARD

PERCEIVED SWEETNESS ENHANCES FRUITINESS

ANXO - ROSÉ \$9
60% Red-fleshed, 40% Goldrush Apples & Rosé Yeast - 6.9%

ANXO - COLLABORATION #7 (Eden, VT) \$8
Vermont Heirloom Apples, Ice Cider & Native Yeast - 7.5%

EDEN - HEIRLOOM BLEND - Ice Cider (VT) \$11
Frozen Heritage Apples & Wine Yeast - 10.0% - 3oz

PILTON - SOMERSET KEEVED CIDER (UK) \$7
Somerset Bittersweets/sharps & Native Yeast - 5.5%

MANOIR GRANDOUET - CIDRE FERMIER (FR) \$8
Norman Bittersweets/sharps & Native Yeast - 5.0%

SHEPPY'S - 200 - 12oz (UK) \$9
UK Bittersweets & Native Yeast - 5.0%

EZ ORCHARDS - POIRÉ (OR) \$8
Oregon Bittersweets & Native Yeast - 6.1%

ORCHARD HILL - VERDE (NY) \$7
NY Apples & Native Yeast - 7.3%

SNOWDRIFT - RED (WA) \$9
100% WA Red-Fleshed Apples & Wine Yeast - 7.5%

RUSTIC



FUNNY FERMENTATION AND/OR HIGH TANNIN

ANXO - COLLAB #5 (Shacksbury, VT) - 12oz \$9
Foraged Apples, Basque Apples, Native Yeast - 5.8%

SIDRA / SAGARDOA

RUSTIC CIDERS BEST POURED FROM HEIGHT



ANXO - SIDRA NATURAL BATCH #2 - 12oz \$11
Basque & American Summer Apples & Native Yeast - 6.5%

ISASTEGI - SAGARDOA - 12oz (Basque Country) \$13
Basque Apples & Native Yeast - 6.5%

TRABANCO - COSECHA PROPIA - 12oz (ESP) \$13
Asturian Apples & Native Yeast - 6.5%

CIDER ENGINE

12oz or 20oz



ENGLISH CIDERS SERVED THE TRADITIONAL WAY

ANXO - OCLE PYCHARD (Oliver's, UK) \$9/\$13
Hereford Bittersweets & Native Yeast - 6.0%

OLIVER'S MEDIUM DRAUGHT (UK) \$8/\$13
Hereford Bittersweets & Native Yeast - 6.0%

BEER



RAR - COUNTRY RIDE (MD) \$8
American Pale Ale - 5.8% 16oz pint

CIVIL LIFE - AMERICAN BROWN ALE (MO) \$8
American Brown Ale - 4.8% 16oz pint

UNION - OLD PRO GOSE (MD) \$8
German Gose - 4.2% 16oz pint

DIAMONDBACK - TPS REPORT (MD) \$8
American IPA - 7.0% 16oz pint

SOLACE - LUCY JUICY (VA) \$9
Double IPA - 8.0% 16oz pint

SOLACE - SUNS OUT, HOPS OUT (VA) \$8
Session IPA - 4.7% 16oz pint

MAHOU - CINCO ESTRELLAS (ESP) \$8
Euro Lager - 5.5% 16oz pint

PORT CITY - OPTIMAL WIT (VA) \$8
Belgian Witbier - 4.9% 16oz pint

BRUERY - FRUCHT: GUAVA (CA) \$10
Foudre Berliner-Weisse w/ Guava - 4.3% 9oz pour

D'BACK/ANXO - DELICATE SENSIBILITIES (MD) \$8
Baltic Porter - 8.2% 12oz pour

UPLAND - OAK & WHITE (IN) \$9
Sour Blonde Ale w/ White Wine Grapes - 7.5% 6oz pour

RIGHT PROPER - ASTRAL WEEKS (DC) \$7
Dry-Hopped Saison w/ Brett - 4.4% 12oz pour

COCKTAILS



TRANSCONTINENTAL SPRITZ \$11
ANXO/Snowdrift Transcontinental Cider, Aperol & Orange

SHAKEDOWN 1979 \$12
El Dorado 8yr Rum, Chartreuse, Capitoline Rosé, Eden Ice Cider, Grapefruit, Soda

JASON COLLINS (SERVES 2) \$20 
Republic Restoratives Civic Vodka, San Pellegrino Limonata, Grapefruit & Lavender Bitters (proceeds to benefit Transgender Law Center)

SIGN OF THE TIMES \$11
Old Overholt Rye, Valdespino Fino, Dry Curaçao, Angostura

TAKE ME WITH YOU \$12
Republic Restoratives Chapman's Apple Brandy, Tio Diego Amontillado, Massenez Crème de Cassis

ROSÉGRONI \$11
Ford's Gin, Aperol, Capitoline Rosé Vermouth

WINCHESTER \$10
Ford's Gin, Cidre Blanc, Grapefruit, Laird's Apple Brandy, Regan's Orange Bitters

CLARA PORRÓN (SERVES 2) \$13 
DC Brau Pils & San Pellegrino Limonata

EL BANDIDO PORRÓN (SERVES 2) \$22 
Gose, Fidencio Mezcal, Grapefruit & Simple

WINE



CAVAS MASACHS - MAS FI CAVA \$11
White Pear, Lemon, Yellow Flowers (Penedès)

CAVAS MASACHS - MAS FI CAVA ROSÉ \$11
Ripe Strawberry, Cherry, Honey (Penedès)

CARLOS SERRES - CRIANZA 2014 \$10
Blackberry, Licorice, Cocoa (Rioja Alta)

TEOREMA - OLD VINE GARNACHA 2012 \$10
Ripe Cherry, Prune, Balsamic (Calatayud)

BIFTU - BOBAL 2015 \$10
Ripe Plum, Blueberry, Cedar (Utiel Requena)

BODEGAS IZADI - LARROSA 2017 \$11
Strawberry, White Peach, Rose (Rioja Alavesa)

MUGA - RIOJA BLANCO 2016 \$12
Green Apple, Lemon Curd, Verbena (Rioja Alta)

LES BÊTES CURIEUSES - LA PERDRIX DE L'ANNÉE 2017 \$12
Meyer Lemon, Saline, Papaya (Val de Loire)

AVINYÓ - PETILLANT 2016 \$11
Peach, Honey, White Flowers (Penedès)

BASA LORE - TXAKOLI 2016 \$10
Light, Tart, Slightly Fizzy (Getaria)

VERMOUTH

SERVED HEAT, OR ON THE ROCKS W/ SODA

ATXA ROJO (Álava) \$9

ATXA BLANCO (Álava) \$9

LUSTAU - BLANCO SHERRY VERMOUTH (Jerez) \$10

LUSTAU - ROJO SHERRY VERMOUTH (Jerez) \$10

CAPITOLINE ROSÉ VERMOUTH (DC) \$11

SHERRY

VALDESPINO - FINO \$8

VALDESPINO - AMONTILLADO \$9

DON ZOILO - PEDRO XIMÉNEZ \$12

LUSTAU - OLOROSO \$12

EVENTS

6/15 - 7/15: WORLD CUP

7/13: ANXOVERSARY #2 featuring:
Sidra Natural Batch #3 release & free TXOTX!
Cantillon Kriek, Bruery Black Tuesday, Bruery Grey Monday '16, & other rarities on draft!