

Sweets

Fresh Baked Chocolate Chip Cookies
\$2/each

Blue Bunny Vanilla Ice Cream (4oz) g
\$5

Boston Cream Pie
\$5

Chocolate Covered Blueberries g
\$4

Life Savers Mints
\$2

Non-Alcoholic Beverages

Soda
Pepsi, Sierra Mist, Diet Pepsi, Dr. Pepper, or Schweppes Ginger Ale
\$3

Bottled Water
Still \$3/Sparkling \$4

Snapple Lemon Iced Tea
\$3

Zeke's Coffee
Round House Blend or Market Blend (Decaf)
\$3

Hot Tea
English Breakfast, Chamomile, or Lemon Ginger
\$3

**THE
FOURTH WALL
BAR & CAFÉ**



Cocktails

Love Story
strawberry, cucumber, sugar, soda
water
\$6
add gin | \$7

Brambly
raspberry, lime, chili, syrup
\$6
add vodka | \$7

Cape Codder
Tito's vodka, cranberry, lime
\$8

Keep On Runnin'
Tito's vodka, Kahlua coffe liqueur,
vanilla cold brew coffee syrup
\$13

Cape Sunset
Four Roses bourbon, cranberry syrup,
bitters
\$13

Welcome back to the Fourth Wall Bar and Café as we present our menu for the 2nd Annual National Capital New Play Festival!

Many of our menu items featured herein will focus on what's known as the "eight magic crops" (potatoes, tomatoes, corn, beans, squash, chilies, vanilla, cacao). These indigenous ingredients, cultivated on this land by Native Americans long before European influence, form the basis of items highlighting On the Far End. Our "Love Story" includes two plants native to the homelands of the couple at the center of this drama.

Representing Jennifer Who Is Leaving, we're featuring some of New England's greatest hits. Wicked good beers, Boston Cream Pies, clam chowder, and a coffee-infused cocktail that will surely perk you up!

Cheers!

Draft Beer

7 Locks Paint Branch Pilsner | \$7
Astro Lab Rock Creek Lager | \$7
Astro Lab Fresh As IPA | \$7

Cans & Bottles

DC Brau/Full Transparency Orange Crush Hard Seltzer | \$7
Allagash Belgian White Wheat | \$7
7 Locks Billy Goat Tr'Ale Session IPA | \$7
Harpoon IPA | \$7
7 Locks Surrender RyePA | \$7
7 Locks Chai Milk Stout | \$7

Sparkling/Rosé Wine

Simonet Crémant – Blanc de Blancs, NV (FRA) | \$12
Angelini Prosecco DOC – Glera, NV (ITA) | \$12
Opici – Lambrusco, NV (ITA) | \$12
J Mourat – Rosé de Jardin, '21 (FRA) | \$12

White Wine

Bonterra Organic – Sauvignon Blanc '21 (CA, USA) | \$12
Nielson Santa Barbara – Chardonnay '21 (CA, USA) | \$12

Red Wine

Pinot Project – Pinot Noir, '20 (CA, USA) | \$12
Empordalia Sinols Negre – Grenache/Carignan, '21 (ESP) | \$12
Donati Family Vineyard – Cabernet Sauvignon, '18 (CA, USA) | \$12

Snacks

Salami, Cheese, Crackers
\$5

Cornbread -
\$2

Roasted Vegetables + g
sweet potato, sage oil, pumpkin seeds
\$6

Donuts -
Old-Fashioned, Glazed, or Sugar Crunch
\$2/each

Hearty

RHT Seasonal House Salad + g
kale, pumpkin seeds, cranberry, balsamic vinaigrette
\$8

Three Bean Salad + g
red and white kidney beans, black beans, tomato, parsley, vinaigrette
\$6

New England Clam Chowder
light cream, potatoes, clams
\$8

Potato & Corn Enchiladas - g
corn tortilla, potato, corn, green chili, enchilada sauce
\$10

- vegetarian | + vegan | g gluten free