



ROBUST & REFINED
TASTING PLATES
WINTER 2018
DINNER MENU

HOURS of OPERATION

LUNCH
M-F 11AM - 3PM
DINNER
M-WED 5P - 10P
THURS, FRI & SATURDAY
5P - 11P
SUNDAY 5P - 9P
SUNDAY BRUNCH
10:30A - 3P

Late Night Menu available
Wednesday through Saturday.

CORPORATE EXECUTIVE CHEF
Demetrio Zavala

CHEF DE CUISINE
Brandon Moser

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. 20% Gratuity will be added to parties of 6 or more. Up to 6 payments per check.

We source the finest ingredients from local & regional farms, fishermen, producers and purveyors guaranteeing the highest quality food. Chef Zavala's favorite produce for the Winter includes butternut squash, beets, pumpkin, mushrooms and apples.

TEDDY'S NEW YORK

- MANHATTAN MUSSEL CHOWDER** *celery, carrot, onion, white wine, tomato* {12}
- CORNED BEEF REUBEN** *flatty, deli mustard, gruyere cheese* {12}
- LOX & EVERYTHING** *steam bun bagel, smoked sour cream, chives* {10}
- LOBSTER NEWBURG** *cognac, cream, crouton, broccoli purée* {15}

TO START

- SOUTHERN-STYLE CORN BREAD** *housemade jam, honey butter* {8}
- FRENCH ONION SOUP** *crouton, gruyere cheese, brandy* {10}
- MAC & CHEESE** *smoked cheddar, parmesan, gouda, herb bread crumbs* {10}
- MEAT & CHEESE** *seasonal jam, grilled country bread* {16}
- BEET TARTARE** *smoked horseradish sour cream, citrus vinaigrette, salmon caviar* {9}
- LOBSTER ROLL** *deviled eggs brioche, old bay, celery* {14}

VEGETABLES & GREENS

- BEET SALAD** *citrus, horseradish, crispy potato skins, red oak lettuce, champagne vinaigrette* {16}
- CAESAR SALAD** *granola, broken winter squash, cinnamon raisins, parmesan, maple caesar* {15}
- KALE SALAD** *feta cheese, citrus segments, currants, ginger vinaigrette* {14}
- SPINACH SALAD** *mint, orange, pumpkin yogurt, pepita brittle, pomegranate seeds, mustard vinaigrette* {14}
- CAULIFLOWER** *vadouvan curry tofu aioli, golden raisins, crispy grains* {12}
- BRUSSELS SPROUTS** *cranberry mostarda, sage crème fraîche* {12}
- BROCCOLI & FETA CROQUETTES** *walnut tahini* {9}
- BUTTERNUT SQUASH RISOTTO** *smoked butternut squash, pecans, brown butter-apple purée, gouda cheese, rosemary* {17}
- CAULIFLOWER RISOTTO** *currants, arugula, caramelized onions, pinenuts* {17}

FLAT BREAD

- TOMATO** *basil pesto, olive oil, housemade fresh mozzarella* {15}
- BUTTERNUT SQUASH** *ricotta, manchego cheese, mozzarella, brussel sprouts, truffle* {16}
- PORK BELLY** *apple purée, sage, broccoli, parsnip, cider gastrique* {18}
- MUSHROOM** *lamb pepperoni, kale pesto, goat cheese, chili honey* {17}

TEDDY'S NIGHT CAP MONDAY - SATURDAY (BAR ONLY) 10:00P-CLOSE

TEDDY MULE {8} LADY OUTLAW {8} RUSHMORE SWIZZLE {8} SELECT BEERS {5} SELECT WINES {8} BAR BITES {3-7}

TEDDYANDTHEBULLYBAR.COM | 202-872-8700 | INFO@TEDDYANDTHEBULLYBAR.COM

IN ANY MOMENT OF DECISION, THE BEST THING YOU CAN DO IS THE RIGHT THING, THE NEXT BEST THING IS THE WRONG THING, AND THE WORST THING YOU CAN DO IS NOTHING.— T.R.

FISH & SEAFOOD

- SCALLOP** *cauliflower purée, colored-torched cauliflower, miso vinaigrette* {19}
- SALMON** *parsnip purée, roasted winter vegetables, red wine-maple glaze, lemon-caper agrodolce* {17}
- SMOKED TROUT** *caramelized oranges, root vegetables, barley* {15}
- SHAVED TUNA POKE** *daikon, asian pear, scallion, ginger vinaigrette* {12}

MEAT

- BRAISED SHORT RIB** *lobster bordelaise, truffle potato, wilted greens, bone marrow popover* {18}
- HONEY ROASTED DUCK BREAST** *broccoli purée, glazed turnips fondant, port jus* {17}
- NY STEAK & POTATO** *potato pave, porcini hollandaise, creamed spinach purée, demi-glace* {18}
- CRISPY CHICKEN & WAFFLE** *parsnip waffle, feta, maple cranberries, pepita seed brittle, natural jus* {15}
- CIDER BRAISED PORK BELLY** *malted parsnips, brussels sprouts, puffed grains, apple purée* {14}

CAMPFIRE STEAKS

- 14OZ CREEKSTONE FARMS NEW YORK STRIP {42}
- 8OZ CREEKSTONE FARMS FILET {48}
- STEAMED LOBSTER {MARKET PRICE}
- FALL OF THE BONE BBQ RIBS *housemade BBQ* {32}

TASTE OF TEDDY { \$50 PER PERSON }



FAR AND AWAY THE BEST PRIZE THAT LIFE HAS TO OFFER IS THE CHANCE TO WORK HARD AT WORK WORTH DOING.— T.R.

WHITE WINE

SAUVIGNON BLANC *Dreaming Tree, Sonoma County, CA 2015* {12, 44}

CHARDONNAY *Castillo De Monjardin Spain 2014* {10, 40}

ALBARINO *Burgan's Rias Biaxas, Spain 2014* {11, 42}

VERDEJO *Set. Michelle Wine Estates, Rueda, Spain 2015* {10, 40}

RIESLING *Dr Frank, Finger Lakes, NY 2014* {12, 40}

CHARDONNAY *Rutherford Vintners, Napa Valley, CA 2012* {14, 52}

PINOT GRIGIO *Villa Pozzi Italy, 2014* {11, 40}

ROSE *Garnacha, Torres De Casta, Catalonia, Spain 2016* {11, 40}

RED WINE

PINOT NOIR *DeLoach Vineyard Central Coast, CA 2014* {12, 44}

PINOT NOIR *Freja Cellars Willimette Valley, Oregon 2012* {14, 55}

TEMPRANILLO *Radio Boca Castilla, Spain 2015* {12, 40}

MALBEC *Los Noques Estate Mendoza, Argentina 2010* {12, 45}

GARNACHA *Altovinum "Old Vines" Spain 2015* {11, 42}

CABERNET SAUVIGNON *Tom Gore Vineyards CA, 2015* {12, 44}

PETITE SIRAH/SYRAHIZIN *Runquist 1448, Ripson, CA 2013* {14, 52}

SHIRAZ *Stellenbosch Vineyards, Stellenbosch, South Africa 2013* {13, 50}

BUBBLES

CAVA BRUT

Gran Castillo Rocio, Penedes, Spain {10}

PROSECCO

Canti, Millesimato, Italy 2015 {11}

ROSE

Roederer Estates, Andersonville, California, NV {15}

ON DRAFT

FLYING DOG (SNAKE DOG) IPA, MD {6}

SEASONAL DRAFT {7}



BEER

LAGER + PILSNER

STELLA ARTOIS LAGER, BEL {6}

DEVIL'S BACKBONE VIENNA LAGER, VA {6}

BROOKLYN BRAND, BROOKLYN PILSNER, NY {6}

BLUE POINT TOASTED LAGER, LI, NY {6}

PBR CAN LAGER, WI {4}

PORTER/STOUT

DEVIL'S BACKBONE SCHWARTZBIER, VA {6}

DUCK-RABBIT MILK STOUT, NC {6}

ALES

DC BRAU PUBLIC PALE ALE, DC {6}

LAGUNITAS IPA, CA {7}

ERDINGER HEFE-WEIZEN {7}

NEW BELGIUM RANGER IPA, CO {7}

CIDER

JACK'S HARD CIDER, PA {6}

STELLA ARTOIS CIDRE, BEL {6}

THE GOLDEN ERA OF AMERICAN COCKTAILS

PARALLELS THE LIFE OF **TEDDY ROOSEVELT**, OUR NATION'S 26TH PRESIDENT.

EACH OF OUR COCKTAILS IS HANDCRAFTED WITH CARE AND IMAGINATION IN TRIBUTE TO THIS SIGNIFICANT PERIOD IN HISTORY.

WHISKEYS OF THE WORLD

FLIGHT & COCKTAIL PAIRING {32}

1/2OZ TASTING OF AMERICAN, CANADIAN, IRISH, JAPANESE, SCOTCH WHISKEY PAIRED WITH THE CLASSIC COCKTAIL "BLOOD & SAND"

4 Roses Yellow Label Bourbon, Lot 40 Canadian Rye, Jameson Black Barrel Irish, Nikka Coffey, Monkey Shoulder

"BLOOD & SAND"

Monkey Shoulder, Heering Cherry Liqueur, Cinzano Sweet Vermouth, Blood Orange Juice

NON-ALCOHOLIC

CITRUS SELTZER {5}

Orange Juice, Lemon Juice, Honey Rosemary Syrup

HOUSEMADE LEMONADE {5}

Handmade Daily

LEMONADE OF THE DAY {5.5}

ICED TEA {3}

BARREL-AGED

OLD FASHIONED COCKTAILS

All barrels are subject to availability

BARREL NO. 1 THE ROUGH RIDER {14}

Chairman's Silver Rum, Maraschino Liqueur, Grapefruit Bitters, Lime Oil

BARREL NO. 2 THE CONSERVATIONIST {14}

La DiaBlada Pisco, Lustau Sherry, Solerno Blood Orange Liqueur, Lavender Bitters

BARREL NO. 3 THE TRUST BUSTER {15}

Old Forester Signature Bourbon, Cynar, Punt e Mes, Regan's Orange Bitters

BARREL NO. 4 THE LION {14}

Clyde May's Whiskey, Laird's Apple Brandy, Fruitlab Ginger Liqueur

TEDDY'S BARREL FLIGHT {24}

SIGNATURE

ROOSEVELT ISLAND PUNCH

Macchu Pisco, Pineapple Gomme, Jasmine Tea, Fresh Lime, Bitters (serves 2-8 nicely) {44}

SAFARI SANGRIA

Vinbo Verde, Veev Acai Liqueur, Sage, Apple, Grapefruit, Chinese Bitters, Sweet Lime Foam glass {12} (pitcher serves 2-6 nicely) {37}

A SQUARE DEAL SHOT & BEER {11}

PBR Can & Milagro Select Barrel Silver Shot with Green Sangrita Backer

STRAWBERRY MINT JULEP {12}

Woodford Mint Fused Bourbon, Strawberry Shrub, Mint

RIO ROOSEVELT {13}

Sao Paulo Cachaca, Cedilla Acai Liqueur, Blueberry Shrub, Sweet Lime Foam

SHEENEY'S RICKEY {12}

Green Hat Gin, Woodford Bourbon Reduction, Seltzer, Lime Foam

TEDDY HAT {13}

Chairman's Rum, Beefeater 24, Lillet Blanc, Becherovka Liqueur, Vieux Carre Absinthe, Jerry Thomas Bitters

COMMISSIONER CIDER {12}

Virginia White Lighting, Runny Honey, Lavender Bitter, Stella Artois Cidre

TEDDY-JACK {12}

Laird's Applejack, Fresh Lime Juice, Almond Syrup, 'Drunken Cherry' Age, Vieux Carre Absinthe

RUSHMORE SWIZZLE {12}

Chairman's Aged Rum, Campari, Fresh Lime, Almond Syrup, BOLS Creme de Cassis, Seltzer, Sugar Cane

COCKTAILS ON-TAP

LADY OUTLAW {13}

Tito's Handmade Vodka, Elderflower Liqueur, Lemon Sour, Lavender Bitters