



ROBUST & REFINED
TASTING PLATES
SPRING 2017
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 one hour after the kitchen closes.

CORPORATE EXECUTIVE CHEF
Demetrio Zavala

CHEF DE CUISINE
Carlos Castera

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 Spring includes: asparagus, fava beans, ramps, artichokes, strawberries, apricots, rhubarb.

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

TO START

- FRENCH ONION SOUP** crouton, gruyere cheese, brandy {10}
- TEDDY COTTAGE FRIES** garlic aioli, ketchup {9}
- SOFT SHELL DEVILED EGGS** old bay, lemon, crème fraiche, chive and chervil {16}
- FAVA BEAN HUMMUS** lemon, smoked paprika, house made flaxseed semolina crackers {7}
- SPRING VARIATIONS** snow peas, english peas, harrisa yogurt, mojo vinaigrette {8}
- GRILLED ASPARAGUS** meyer lemon curd, burrata cheese, pistachio vinaigrette {8}
- BRUSSELS SPROUTS** apricot mostarda, lemon cumin vinaigrette, harissa yogurt {12}
- ARTICHOKES CROQUETTES** herb crème fraiche, lemon jam {7}
- MAC & CHEESE** smoked cheddar, parmesan gouda, herb bread crumb {10}
- SOUTHERN STYLE CORN BREAD** housemade jam, honey butter {7}
- SALMON POKE BOWL** bbq kimchi carrots, bread & butter cucumber, avocado, heirloom radish, citrus sticky rice {12}
- BROCCOLI RABE** garlic, chili oil, fontina cheese fondue {9}
- TUNA POKE BOWL** bbq kimchi carrots, bread & butter cucumber, avocado, heirloom radish, citrus sticky rice {18}

LOCAL FRESH SALADS

- WEDGE SALAD** hay roasted beets, tomato, pickled cucumbers, blue cheese, green goddess dressing, chives, pistachio {12}
- GRILLED KALE SALAD** apricots, feta cheese, pine nuts, rainbow carrots, lemon cumin vinaigrette {14}
- GRILLED BROCCOLI SALAD** spinach, green goddess dressing, walnuts, blue cheese, molasses red onion {13}
- ASPARAGUS SALAD** wild peppery watercress, toasted grains, house-made pancetta, gribiche vinaigrette, petite croutons {12}
- SPRING CAESAR** shaved zucchini, radish, parsley, pine nut tapenade, crispy potatoes, tahini caesar dressing {10}

GRAINS

- SWEET PEA PARISIAN GNOCCHI** goat cheese butter sauce, snap peas, shoots, and grated aged goat cheese {14}
- FARRO RISOTTO** wild ramps, english peas, favas, baby carrots, spring herbs, crunchy walnuts {14}
- CRAB RISOTTO** saffron, calamari, peas, tomato, fragrant basil {15}
- PAPPARDELLE PASTA** creamy fontina fondue, fresh broccoli rabe, fragrant basil and rabe leaf-spring onion pesto {17}

PIZZA

- ZUCCHINI** ricotta cheese, lemon parmesan, caramelized onions {15}
- LAMB SAUSAGE** broccoli rabe, grilled zucchini, feta cheese, mozzarella, harissa yogurt {17}
- TOMATO** basil pesto, olive oil housemade fresh mozzarella {15}
- ARTICHOKE** parmesan, romano cheese mornay, chervil, lemon, shaved artickoes, tomato salsa cruda {16}

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.

MEAT

- RHUBARB GLAZED CRISPY CHICKEN** bone marrow fried rice, pea puree, kimchi carrots, sesame jus {15}
- BORDER SPRINGS LAMB CHOPS** rosemary spaetzle, kale, mushrooms, minted cucumbers {17}
- MARYLAND PORK TENDERLOIN** creamed peas, whiskey honey, carrot puree, wilted greens, lavender pearl onions {15}
- BRAISED SHORT RIB** potato puree, wild mushrooms, sweet candy onions, bone marrow bordelaise {16}
- NY STEAK & BAKED POTATOES** creamed ramps, poatato crackling, aereated baked potato, demi, pickled ramp gremolata {18}

FISH

- ROASTED SALMON** artichoke and spring vegetable barigoule, fennel-artichoke puree, herbs & saffron {16}
- MISO GLAZED HALIBUT** spicy broccoli rabe, vanilla onion butter, green garlic dashi, tarragon oil {22}
- SEARED DIVER SCALLOPS** ginger scented spring carrots, english pea puree, pistachio mojo, and savory lemon curd {21}
- CHARRED OCTOPUS** yuzu brown butter aioli, wilted pea tendrils, pickled radish, ginger salsa verde {14}

CAMPFIRE STEAKS

- 14OZ CREEKSTONE FARMS NEW YORK STRIP** {42}
- 1/2 ROASTED FREE BIRD ROASTED CHICKEN ROULADE** {28}
- FALL OF THE BONE BBQ RIBS** house made BBQ {32}

TASTING MENU { \$50 PER PERSON }

A tasting menu of our flowing plates designed to allow you to experience our cuisine



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** Franciscan Estate, Napa Valley, CA 2014 {12}
- CHARDONNAY** Castillo De Monjardin Spain 2014 {10}
- ALBARINO** Burgan's Rias Biaxas, Spain 2014 {11}
- CHENIN BLANC** Ken Forrester "Old Vine", Stellenbosch, South Africa 2014 {10}
- RIESLING** Dr Frank, Finger Lakes, NY 2014 {12}
- CHARDONNAY** Rutherford Vintners, Napa Valley, CA 2012 {14}
- PINOT GRIGIO** Villa Pozzi Italy, 2014 {11}
- ROSE** Tempranillo El Coto, Spain, 2015 {11}

RED WINE

- PINOT NOIR** DeLoach Vineyard Central Coast, CA 2014 {12}
- PINOT NOIR** Freja Cellars Willimette Valley, Oregon 2012 {14}
- TEMPRANILLO** Radio Boca Castilla, Spain 2015 {12}
- MALBEC** Los Noques Estate Mendoza, Argentina 2010 {12}
- GARNACHA** Altovinum "Old Vines" Spain 2015 {11}
- CABERNET SAUVIGNON** James Mitchell, Lodi, CA 2013 {12}
- PETITE SIRAH/SYRAHIZIN** Runquist 1448, Ripson, CA 2013 {14}
- SHIRAZ** Stellenbosch Vineyards, Stellenbosch, South Africa 2013 {13}

BUBBLES

- CAVA BRUT**
Gran Castillo Rocio, Penedes, Spain {10}
- PROSECCO**
Canti, Millesimato, Italy 2015 {11}

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}

ON DRAFT

- FLYING DOG (SNAKE DOG) IPA, MD {6}
- ALES**
 - DC BRAU PUBLIC PALE ALE, DC {6}
 - LAGUNITAS IPA, CA {7}
 - ERDINGER HEFE-WEIZEN {7}
 - SMUTTYNOSSE OLD BROWN DOG, NH {6}
 - 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.

WHISKEY'S 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** {14}
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

SAILOR BOY MARTINI {12}
The Bay Seasoned Vodka, Dill Vermouth, Olive, Cornichon

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

OBAMA'S HONEY CIDER {12}
'XXX' Shine Corn Whiskey, Runny Honey, Lavender, Stella Artois Cidre

TEDDY-JACK {12}
Laird's Applejack, Fresh Lime Juice, Almond Syrup, 'Drunken Cherry' Age, Vieux Carre Absinthe

COCKTAILS ON-TAP

LADY OUTLAW {13}
Tito's Handmade Vodka, Elderflower Liqueur, Lemon Sour, Lavender Bitters

RUSHMORE SWIZZLE {12}
Chairman's Aged Rum, Campari, Fresh Lime, Almond Syrup, BOLS Creme de Cassis, Seltzer, Sugar Cane

