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## DESSERTS



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### BREAD PUDDING | 9

*Our most popular dessert!*  
With a hot bourbon caramel sauce  
topped with Vanilla Ice Cream

### CHOCOLATE AWESOME | 8

A warm, dense cake with rich chocolate ganache  
A la mode | 1.50

### NEW YORK STYLE CHEESECAKE | 9

House-made and topped with a fresh strawberry sauce

### CRÈME BRÛLÉE | 9

House-made creamy baked custard with caramelized sugar top

### TIRAMISU | 9

House-made espresso-soaked lady fingers layered to perfection  
with mascarpone, dark rum, strong coffee  
dusted with cocoa powder

### APPLE PIE | 8 (Limited Availability)

A la mode | 1.50

### DESSERT OF THE DAY | 9

Ask your server about the dessert specials

### FLAVORED SORBET | 9

Ask your server for today's flavors

### VANILLA ICE CREAM | 7

Add your favorite liqueur as a topping | 3.50

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## HOT BEVERAGES AND AFTER DINNER DRINKS



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### MARTIN'S IRISH COFFEE | 14

### LATTE OR CAPPUCCINO | 4.75

### ESPRESSO | 4.25

### LIMONCELLO | 11

### GRAND MARNIER | 11

### RAMOS PINTO | 9

### TAYLOR FLADGATE | 10

### SAMBUCA ROMANA | 11

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## MARTIN'S COCKTAILS



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### CUCUMBER NECTAR | 16

Crop Organic Cucumber Vodka, Lime, Fresh Cucumber juice  
Mint Garnish

### WHISKEY IN THE SUMMER | 17

Bubbas "BS" Brunt Sugar Whiskey, Lime, Pinaepple, Orange  
bitters, garnished with an orange twist.

### CHIPOTLE PINEAPPLE MARGARITA | 17

Tanteo Chipotle Tequila, Pineapple Juice, Lime juice, Agave  
garnished with lime wheel.

### CHOCOLATE OLD FASHIONED | 17

Ballotin Chocolate Whiskey, Chocolate bitters Garnished  
with an orange peel.

### ROUGE IN THE GEORGETOWN | 17

Citadelle Rouge Gin, Green Chartreuse Grapefruit, Lime,  
garnished with rose buds.

### DC ESPRESSO MARTINI | 17

Stateside Vodka, Kahlua, locally roasted espresso, simple syrup,  
with coffee beans.

\* Make it with El Tequileño Tequila for \$18

### MARTIN'S HOUSE SANGRIA | 15

Choice of Red or White Sangria accompanied with seasonal  
fruits..

### BARREL AGED MEZCAL NEGRONI | 17

Drumshanbo "Gunpowder" Irish Gin, Select Pilla Aperitif,  
Gracias A Dios Espadin Mezcal aged in Oak Barrels served  
over ice. Garnished with an orange twist.

### HIBISCUS FOR THE SUMMER | 17

El Tequileño Reposado, Hibiscus Syrup, Agave, Lime Juice,  
Triple Sec. Garnished with a Hibiscus Flower and Orange Peel

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## MARTIN'S N/A MOCKTAILS



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- All N/A mocktails safe for under 21 consumption

### MOCKLY EYE OPENER | 12

Herbal Tangerine Elixir, Served over ice.

### MOCKLY LOVE BITE | 12

Pomegranate Ginger Tonic, Served over ice.

### MOCKLY BARON VON BLUE | 12

Floral Blueberry Spritz, Served over ice.

\*Spike it with Titos Vodka for \$8

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## MARTIN'S EXPRESS LIST



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### 2018 Silver Oak Cabernet Sauvignon | 170

Alexander Valley, California

### 2021 Austin Hope 1L Cabernet Sauvignon | 110

Paso Robles, California

### 2019 Robert Mondavi Pinot Noir | 140

Napa Valley, California

### 2018 Skyside Chardonnay | 50

North Coast, California