

# MAKERS UNION DINNER MENU

## Starters

### CRISPY BRUSSELS SPROUTS v

fresno chili, hot honey, ginger, mint, cilantro, roasted peanuts 14

### MAKERS WINGS

chargrilled or fried, old bay, phoenix rub, lemon garlic parm or buffalo, celery, ranch 5 for 13 | 10 for 23

### NASHVILLE HOT CHICKEN TENDERS

mustard slaw, pickles, comeback sauce 3 for 14

### MUSSELS

spicy crushed tomato, sausage, basil, buffalo mozzarella 14

### MAKERS SIGNATURE MAC & CHEESE

cavatappi, gruyere, jalapeños, parmesan herb bread crumbs 14  
add maryland jumbo lump crab or lobster + 20

### FRIED CALAMARI

semolina breaded, crispy fried, charred lemon aioli, parmesan 16

### NEW ZEALAND LAMB LOLLIPOPS\* GF

mint quinoa tabbouleh, harissa sauce 18

### BEEF CARPACCIO\* GF

thinly sliced filet, arugula, heirloom cherry tomatoes, crispy shallot, parmesan, charred lemon, smoked salt maldon, cracked peppercorn, evoo 19

### SHRIMP COCKTAIL GF

poached giant shrimp, charred lemon, cocktail sauce 19

### CAVIAR\*

ask for today's selection, house kennebec potato chips and crème fraiche MP

### OYSTERS ON THE HALF SHELL\* GF

ask your server for today's selections, champagne mignonette, cocktail sauce, half dozen or full dozen MP

## From The Brick Oven

### FRENCH ONION SOUP

gruyere, baguette, fine herbs 12

### BAKED BRIE v

berry compote, spiced pecans, toasted baguette 15

### SPINACH & ARTICHOKE DIP

mozzarella, roasted garlic, toasted baguette 14

### MARGARITA FLATBREAD v

crushed tomatoes, basil, buffalo mozzarella 12

### BLANCO FLATBREAD v

house mornay, mushroom, caramelized onion, gruyere, parmesan, sage 14

### MAKERS MEAT FLATBREAD

crushed tomatoes, pepperoni, sausage, bacon, buffalo mozzarella 16

### BRICK OVEN FIRED OYSTERS

four for 12 or eight for 24 — choose up to 2 styles

### GREEN GODDESS

butter, parsley, garlic, sherry, anchovy, pecorino

### CREOLE

cajun creole butter, parmesan herb breadcrumbs

### BEARNAISE

butter, shallot, tarragon

### ROCKEFELLER

spinach, mozzarella cream, anise, parmesan breadcrumbs

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## Greens & Bowls

### STRAWBERRY AND BRIE SALAD GF, V

mixed greens, spinach, spiced pecans, strawberry vinaigrette 13

### COBB SALAD GF

hard-boiled egg, bacon, avocado, charred corn, red onion, blue cheese 15  
add grilled chicken +7 | "impossible" kebabs +9 | steak\* + 11 | salmon\* + 11

### GRILLED CHICKEN KALE CAESAR SALAD

romaine, kale, parmesan, caesar dressing, focaccia croutons 18

### POKE BOWL\* GF

choice of salmon or yellowfin ahi tuna, jasmine rice, avocado, cucumber, edamame, shaved carrots, radish, red onion, sesame ginger dressing, sriracha mayo 24

## On A Roll

### MAKERS CLASSIC BURGER\*

chargrilled creekstone angus burger, bacon, lettuce, tomato, pickles, warm brioche bun  
choice of: cheddar, swiss, blue cheese 20  
sub impossible burger +2 | sub gf bun +1

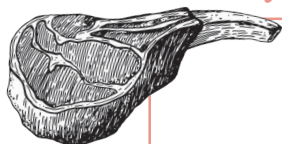
### FRICKIN' GOOD FRIED CHICKEN SANDWICH

crispy fried chicken breast, sliced avocado, buttermilk ranch, shredded lettuce, pickles, warm brioche bun 19  
make it nashville hot +1

### PRIME RIB FRENCH DIP

slow roasted thinly sliced prime rib, swiss cheese, fried onions, horseradish cream, french roll, au jus 28

## The Main Event



### 3 COURSE TOMAHAWK RIBEYE\* DINNER FOR TWO

42 oz. long bone ribeye steak with garlic butter  
includes choice of salad, two sides and shared dessert 165

add a side salad to your entrée: simple green or kale caesar salad +5

### BLACK N' WHITE CLAM LINGUINE

house made semolina and squid ink pasta, garlic, white wine, lemon gremolata, parmesan, focaccia 26

### MOROCCAN-STYLE "IMPOSSIBLE" KEBABS GF, V

seasoned impossible chargrilled on skewers, jasmine rice, fresno chilis, roasted mushrooms, roasted sweet potatoes, broccolini, avocado, pickled red onion, harissa aioli 25

### GRILLED BRANZINO GF

shaved brussels, forest mushrooms, leek lemon butter, fine herbs 35

### HICKORY HOUSE SMOKED SALMON\* GF

smoked salmon, creamy mushroom quinoa, green beans, mustard vinaigrette 30

### MAKERS FLATIRON STEAK\* & FRIES

chimichurri, broccolini, parmesan garlic butter fries 34

### SEAFOOD FRA DIAVOLO

house made mafaldine bucatini pasta, Maine lobster, clams, mussels, shrimp, spicy crushed tomatoes, parmesan, fine herbs 37

### GRILLED NEW ZEALAND LAMB CHOPS\* GF

mint quinoa tabbouleh, harissa sauce 40

### MARYLAND CRAB CAKE

jumbo lump crab, coleslaw, jalapeño tartar, french fries 42

### GRILLED RIBEYE\* GF

garlic herb butter, broccolini, loaded baked potato 46

### SOUTHERN SURF N' TURF\* GF

blackened 7oz filet mignon, butter poached Maine lobster, corn succotash with bacon, phoenix butter 52

## A La Carte Sides 8

CORN SUCCOTASH | add lobster +13

MAC AND CHEESE | add crab +8 | lobster +13

PARMESAN GARLIC BUTTER FRIES

CREAMY ROASTED MUSHROOM QUINOA

GRILLED BROCCOLINI

GARLIC GREEN BEANS

LOADED BAKED POTATO

\* This item may be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions. GF=gluten-friendly | V=vegetarian

EXECUTIVE CHEF DAN LOGAN

# MAKERS UNION BEVERAGE MENU

## Cocktails

### BLOOD ORANGE MULE

blood orange skyy vodka, lime, sparkling blood orange, ginger beer 13

### LIFE AFTER DEATH

tiki inspired, spiced rum, pineapple, orgeat, raspberry, ginger, lemon 15

### SPICY MANGO MARGARITA

patron silver, triple sec, mango, spicy agave, lime, tajin rim 15

### SIPPIN' SANGRIA

tempranillo wine, berry brandy, triple sec, pomegranate juice, orange juice, blackberry 13 glass/ 48 carafe

### THE RIFF

suntory whisky toki, honey ginger syrup, lemon juice, honeycomb, candied ginger 18

### MAKERS MAPLE OLD FASHIONED

makers mark bourbon, vermont maple syrup, angosutra bitter, expressed orange peel 15

### YUZU LEMONDROP MARTINI

tito's vodka, yuzu, lemon, simple, sugar rim 13

### SMOKED APPLE OLD FASHIONED

knob creek bourbon, house made apple-cinnamon syrup, peychauds bitters, applewood smoked 22

### WHALIN' G&T

gray whale botanical gin, fever tree cucumber tonic, lime, mint, edible flower-butterfly tea ice 18

## Draft Beer

(ALL DRAFT BEERS BY DC MAKERS!)  
make it a people's pour +3.5

### ATLAS BLOOD ORANGE GOSE

gose 4.4% washington dc 9

### MAKERS LIGHT LAGER

lager 4.5% washington dc 7

### HELLBENDER BARE BONES KOLSCH

kolsch, 4.7% washington dc 8

### RIGHT PROPER RAISED BY WOLVES

pale ale 5% washington, dc 8

### MAKERS IPA

ipa 6.5% washington, dc 9

### DC BRAU THE CORRUPTION

ipa, 6.5% washington dc 9

## Bottles & Cans

### BUD LIGHT

lager, 4.2%, 7

### MILLER LITE

lager, 4.2%, 7

### MICHELOB ULTRA

lager, 4.2%, 8

### MODELO ESPECIAL

lager, 4.4%, 9

### CORONA

lager, 4.6%, 8

### TOPO CHICO STRAWBERRY GUAVA

hard seltzer, 4.7%, 7.50

### STELLA ARTOIS

lager, 5%, 7

### BLUE MOON BELGIAN ALE

belgian wheat, 5%, 7

### HEINEKEN

lager, 5%, 8

### ATLAS DISTRICT COMMON

hybrid, 5.1%, 9

### DEVIL'S BACKBONE VIENNA LAGER

lager, 5.2%, 7.50

### HEAVY SEAS HAZY CANNON

hazy ipa, 7.25%, 9

### ATHLETIC BREWING RUN WILD IPA (NA)

n/a ipa, 0.5%, 8

## Non-Alcoholic

ACQUA PANNA SM 5 | LG 7.5

SAN PELLEGRINO SPARKLING  
SM 5 | LG 7.5

LEMONADE 4

COKE | DIET COKE | SPRITE 4

ICED TEA 4

HOT TEA - black, green, herbal 5

SWINGS COFFEE - reg & decaf 5

ESPRESSO 5

CAPPUCCINO 5.5

CAFÉ LATTE 5.5

CARAMEL MACCHIATO 5.5

flavors: vanilla, sugar-free vanilla,  
mocha, hazelnut, caramel

## Spirit Free

PASSIONFRUIT NOJITO

fresh mint, lime, passionfruit, sprite 10

BLACKBERRY JALAPEÑO

MOCKARITA

muddled blackberries & jalapeños, lime,  
agave 10

POMEGRANATE MOCKMULE

pomegranate juice, lime, simple,  
ginger beer 10

## WHITES

Brut, CHARLES ROUX BDB, FR 12 (SPLIT)

Brut, TEMPUS III CAVA, SP 32

Champagne, GOSSET GRAND BRUT, FR 160

Sparkling Rose, ST. AIMERY, FR 47

Rosé, TATTOO GIRL, WA 11 | 16.5 | 42

Moscato, EOS, CA 9.5 | 14 | 36

Riesling, PIERRE SPARR, FR 48

Pinot Grigio, ILAURI TAVO, IT 9.5 | 14 | 36

Sauvignon Blanc, FRENZY, NZ 12.5 | 18.5 | 47

Chardonnay, BORN OF FIRE, WA 11 | 16.5 | 42

Chardonnay, CHALK HILL, CA 16 | 24 | 62

## Wines

## REDS

Pinot Noir, BRASSFIELD, CA 14 | 21 | 54

Sangiovese, FALESCO VITIANO ROSSO, IT 10 | 15 | 38

Malbec, TRUMPETER, AR 12 | 18 | 46

Grenache, LA JASSINE CÔTES DU RHÔNE, FR 52

Red Blend, ROOT CAUSE, CA 11 | 16.5 | 42

Red Blend, UNSHACKLED BY THE PRISONER, CA 20 | 30 | 76

Red Blend, ORIN SWIFT PAPILLON, CA 170

Cabernet, SUBSTANCE, WA 11 | 16.5 | 42

Cabernet, ROUTESTOCK, CA 18 | 27 | 70

Cabernet, DAOU RESERVE, CA 120