

DINNER

EAT WHAT MAKES YOU *Happy*



Starters

BROCCOLI CHEDDAR SOUP v
charred broccoli, cheddar crisp 9

CRISPY BRUSSELS SPROUTS v
fresno chili, hot honey, ginger, mint, cilantro,
roasted peanuts 14

MAKERS NACHOS v
house queso, pico de gallo, guacamole, pickled fresno & jalapeño peppers,
sour cream, micro cilantro 13
add chicken +7 | add steak* +10

NASHVILLE HOT CHICKEN TENDERS
mustard slaw, pickles, comeback sauce 3 for 14

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

SPINACH & ARTICHOKE DIP
mozzarella, roasted garlic, tortilla chips 15

MAKERS SIGNATURE MAC & CHEESE
cavatappi, gruyere, jalapeños,
parmesan herb bread crumbs 14
add maryland jumbo lump crab or lobster + 20

LOCAL VIRGINIA OYSTERS ON THE HALF SHELL* GF
champagne mignonette, cocktail sauce
half dozen 15 | full dozen 29

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

NEW ZEALAND LAMB LOLLIPOPS* GF
mint quinoa tabbouleh, harissa sauce 18

PAN-SEARED SCALLOPS GF
brown butter sauce, orange & grapefruit segments,
pomegranate molasses 21

SEA-CUTERIE BOARD* GF
poached 1/2 lb lobster tail, 6 local oysters, jumbo shrimp,
jumbo lump crab cocktail, warm butter,
cocktail sauce, champagne mignonette 90

Greens & Bowls

PESTO GRAIN BOWL v
warm barley, farro & quinoa, roasted broccoli, parsnip,
butternut squash, zucchini & pistachio pesto,
goat cheese, orange-maple vinaigrette 16
add grilled chicken +7 | "impossible" kebabs +9 | salmon* + 11

GRILLED CHICKEN KALE CAESAR SALAD
romaine, kale, lemon-garlic dressing, parmesan,
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

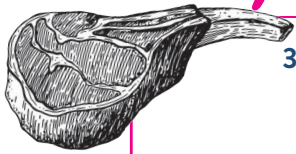
On A Roll

MAKERS CLASSIC BURGER*
chargrilled creekstone angus burger, bacon, lettuce, tomato,
pickles, warm brioche bun
choice of: cheddar, swiss, blue cheese 19
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

CHILI-LIME RAINBOW TROUT GF
grilled vegetables, lemon 26

FISH & CHIPS
devils backbone beer battered cod, french fries,
coleslaw, charred jalapeño tartar 23

MARYLAND CRAB CAKE
jumbo lump crab, coleslaw, jalapeño tartar,
french fries 42

BUTTERNUT SQUASH & SCALLOP RISOTTO
butternut squash and mushroom risotto, pan-seared scallops, pesto oil 38

HICKORY HOUSE SMOKED SALMON* GF
smoked salmon, creamy mushroom quinoa,
green beans, mustard vinaigrette 28

PAN-SEARED HALIBUT
roasted broccoli, parsnip, butternut squash & zucchini,
chive beurre blanc sauce, pesto oil 45

MAKERS FLATIRON STEAK* & FRIES
chimichurri, broccolini, parmesan garlic butter fries 34

ALFREDO PASTA
gruyere-parmesan cream sauce, linguini, garlic bread
chicken 21 | shrimp 25

GRILLED NEW ZEALAND LAMB CHOPS* GF
mint quinoa tabbouleh, harissa sauce 40

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

WARREN'S FINE FRIED CHICKEN & WAFFLES
4 pcs., bourbon maple syrup, honey butter 27

GRILLED RIBEYE* GF
14oz. choice ribeye, garlic-herb butter,
chargrilled broccolini, loaded baked potato 46

A La Carte Sides

CHILI-ROASTED SWEET POTATO 7
MAC AND CHEESE 7 | add crab +8 | lobster +13
PARMESAN GARLIC BUTTER FRIES 7
CREAMY ROASTED MUSHROOM QUINOA 7

GRILLED BROCCOLINI 7
GARLIC GREEN BEANS 7
GRILLED VEGETABLES 7
LOADED BAKED POTATO 8

* 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

BEVERAGE

DRINK WHAT MAKES YOU *Happy*



Cocktails

BLOOD ORANGE MULE

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

LIFE AFTER DEATH

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

MAGICAL SAGE

new amsterdam vodka, lemon, elderflower, sage, peaflower 13

SIPPIN' SANGRIA

tempranillo wine, berry brandy, triple sec, pomegranate juice, orange juice, blackberry 11 glass/ 42 carafe

PRICKLY PEAR MARGARITA

tequila, prickly pear, lime, lemon, frozen 12

MAKERS MAPLE OLD FASHIONED

maker's mark bourbon, vermont maple syrup, angosutra bitter, expressed orange peel 15

YUZU LEMONDROP MARTINI

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

BLACKBERRY BOURBON SMASH

knob creek bourbon, fresh muddled blackberries, mint, simple 17

WHALIN' G&T

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

THE RIFF

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

SEASONAL FROZEN SLUSHIE

ask server 12

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

Wines

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

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