

DRINKS

Seasonal Features

Thunder Celebrates the DMV. It's no secret that Washington, DC area is home to hundreds of creatives who design, craft, roast, stitch, bake, weld, brew and build amazing products... At Thunder Grill we're committed to supporting and showcasing local business.

M ("Michael Sent Me") \$14

Republic Restoratives, DC Civic vodka, elderflower liqueur, blue curaçao, lemon juice, simple syrup, cava

Streets Are Talking \$12

Cirrus Virginia vodka, pear liqueur, raspberry syrup, lime, orange and pineapple juices

50 Mass Ave. \$11

Republic Restoratives Civic Vodka, blood orange shrub, blood orange juice, peach nectar

Disco Strawberry Lemonade \$12

Green Hat Spring/Summer DC gin, strawberry puree, lemon juice, elderflower syrup, cava

Cherry Blossom Bellini \$11

Rose sparkling wine, rose petal syrup, maraschino liqueur, amarena cherry

Catcher In The Rye \$13

Sagamore Spirit MD rye, ginger liqueur, lime ginger syrup, ginger beer, candied ginger

House Specials

Pineapple Smash \$14

Herradura Reposado tequila, creme de banana, muddled fresh pineapple, lime and ginger beer

Spiced Pear Mule \$12

Grey Goose par vodka, cardamon clove syrup, fresh lime juice and ginger beer

Ultimate Lemon Drop \$12

Cirrus Virginia potato vodka, limoncello, house made sour mix

Thunder 75 \$13

Hibiscus Infused Blue Coat Pennsylvania gin, lemon juice, simple syrup, cava

DC Rickey \$12

Green Hat DC gin, muddled strawberries, rose petal, syrup, lime juice, soda

New Fashioned \$14

Sagamore Spirit Maryland rye, amaro, muddled orange and pineapple, orange bitters

Kentucky Derby \$12

Old Forester Bourbon, spicy ginger shrub, lime juice, simple syrup & ginger beer

Housemade "Southern Comfort" \$15

Woodford Reserve bourbon, Leopold Georgia peach liqueur, lemon juice and peach nectar

Tres Chiles Margarita \$14

Herradura Reposado tequila, Giffard triple sec, 3 chile syrup, lemon/orange juices, chile salt rim

Classic Sangria \$13

Hermanos Pecina Rioja, St. Remy VSOP brandy, Giffard orange liqueur, seasonal fruit & raspberry syrup

Dia De Los Muertos \$14

Bacardi coconut rum, Bacardi black rum, Giffard orange curaçao, citrus juices, passion fruit puree, Jack Rudy grenadine, tiki bitters

Hops

Please Ask Your Server for Bottled Beer Selections Pabst Blue Ribbon is always available \$6.00

DC Brau Public Pale Ale, DC \$8

Right Proper Brewing Haxan Porter, DC \$9.50

Atlas Brewing Dance Of Days Wheat Ale, DC \$8

Devil's Backbone Brewery Vienna Lager, VA \$7.75

Flying Dog Snakedog IPA, MD \$8

O'Conner El Guapo IPA, MD \$8

Thunder Ale, WI \$6.50

Modelo Especial Lager, Mexico \$7.25

Stella Artois, Belgium \$8

White Grapes

Chardonnay, Santa Julia Organica, Argentina \$10/40

Chardonnay, Francis Ford Coppola Votre Sante, CA \$12/48

Pinot Grigio, Gabbiano, Italy \$9/36

Sauvignon Blanc, Starborough, Marlborough, NV \$11/44

Sauvignon Blanc, Manos Negra, Casablanca, Chile \$12/48

Albarino, Martin Codax, Riaux Biexas, Spain \$12/48

Riesling, Charles Smith Kung Fu Girl, WA \$11/44

Cava, Poema, Spain \$10/38

White Zinfandel, Montevina, Amador, CA \$9/36

Prosecco, La Marca, Italy (Split) \$13

Red Grapes

Cabernet Sauvignon, Santa Julia Organica, Argentina \$10/40

Cabernet Sauvignon, Vega Sindoa, Spain \$12/48

Merlot, Venica, Friuli, Italy \$11/44

Pinot Noir, Francis Ford Coppola Votre Sante \$12/48

Rioja, Hermanos Pecino Tinto, Spain \$11/44

Malbec, Don Miguel Gascon, Mendoza, Argentina \$11/44

Garnacha, Las Rocas, Spain \$9/36