

St. Anselm

Cocktail Hour

\$9

Cosmopolitan

citrus-infused wheatley vodka, orange liqueur, lime, cranberry

Espresso Martini

one vodka, coffee liqueur, la colombe cold brew, demerara

Gin Martini

bombay gin, dolin dry vermouth, lemon twist or olive

Dirty Martini

haku vodka, olive brine, manzanilla olives

Manhattan

rittenhouse rye, sibona, cocchi di torino, angostura, amarena cherry

Brut Rosé \$9

antonin rodet | crémant de bourgogne | burgundy, FR NV

Small Bites

Blue Crab Deviled Eggs \$8

Mini Biscuits \$6

pimento cheese

Grilled Oysters \$8

smoked herb butter

CONNECT @st.anselm_dc /St.AnselmDC #StAnselmDC stanselmde.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. there is risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of your risk, consult a physician. 01/13/26