

• SIP • SAVOR • SPIRITS •



COCKTAIL MENU •

LYCHEE KISS 17

*Raspberry Vodka, Pomegranate Liqueur,
Lychee Liqueur, White Cranberry Juice*

BOURBON SMASH 15

Bourbon, Sage & Peppercorn Syrup, Lemon Juice, Basil

CLOVER CLUB 14

*Blue Coat Gin, Lemon Juice, Egg White,
Raspberry Syrup*

THE BLONDE ON BROAD 14

*vodka, elderflower liqueur, lemon juice and lemon bitters, grape-
fruit juice*

LA GRANDE 16

*aged balsamic vinegar, pink peppercorns, pink grapefruit
pomegranate juice, Grey Goose L'Orange
sweet vermouth, Niçoise olives, for garnish*

SUNSET XIX FLOORS UP 14

Tequila, fresh sour, grand marnier, simple, malbec

DIRTY RX SIDE 17

Gin or vodka vermouth rinse up

BROTHERLY LOVE MANHATTAN 17

Rittenhouse rye, sweet vermouth, bitters, luxardo cherry

SMOKING THE OLD FASHIONED WAY. 18

Elijah craig Bourbon, bitters, burnt orange, Luxardo cherries

HER BEAUTY MARK 14

gin, sweet vermouth, green chartreuse

• WINE



• BEER

• RED WINES •

- PINOT NOIR, MACMURRAY RANCH 15/70
central coast, california 2015
- COTES DU RHONE, JEAN LOUIS RESERVE 12/50
southeast france 2015
- MALBEC, CATENA 12/60
mendoza, argentina 2015
- BORDEAUX, “CHATEAU DES LEOTINS” 13/60
bordeaux, france 2015
- CABERNET SAUVIGNON, DRUMHELLER 12/60
columbia valley, washington 2015
- CHARLES & CHARLES BLEND 11/55
columbia valley, washington 2015

• DRAFT BEER •

- ALLAGASH WHITE 9
belgian-style wheat ale, me
- PBC “KENZINGER” 9
pale lager, pa
- VICTORY “SUMMER LOVE” 9
wheat ale, pa
- DOGFISH HEAD “60 MINUTE” 9
ipa, de
- YARDS “BRAWLER” 9
dark mild ale, pa
- DUCLAW “SWEET BABY JESUS” 9
chocolate peanut butter porter, md

• SPARKLING WINES •

- CONQUILLA, CAVA 14/65
penedes, spain
- BORTOLOTTI, LAGREIN ROSE 14/65
veneto, italy nv

• PRIVATE LABEL •

- CANVAS BY MICHAEL MONDAVI 10/45
*sparkling blanc de blanc,
pinot grigio, chardonnay,
pinot noir, merlot, cabernet sauvignon*

• WHITE WINES •

- VINO MOSCATO, CHARLES SMITH 10/50
walla walla, washington 2015
- BELLA RUCHE ,ROSE 12/55
cote du rhone, france 2016
- PINOT GRIGIO, VIGNETI DEL SOLE 10/45
veneto, italy 2016
- RIESLING, FIRESTONE 12/60
santa ynez valley, california 2015
- SAUVIGNON BLANC, MURPHY-GOOD 11/55
north coast, california 2016
- GRENACHE BLANC/ROUSSANE, CHATEAU MAS NEUF 14/65
southern rhone, france 2016
- CHARDONNAY, RODNEY STRONG 10/45
sonoma, california 2016

• BOTTLED BEER •

- YUENGLING lager, pa 6
- BROOKLYN “brown ale”, ny 9
- GOOSE ISLAND “matilda”, belgian pale ale, il 12
- MILLER LITE pale lager, wi 6
- SIERRA NEVADA “kellerweis” wheat beer, ca 8
- UNIBROU “la fin du monde”, tripel, canada 12
- CORONA EXTRA pale lager, mexico 7
- GUINNESS DRAUGHT stout, ireland 8
- AMSTEL LIGHT pale lager, netherlands 8
- HEINEKEN lager, netherlands 7
- DUVEL strong golden pale ale, belgium 13

LOUNGE

XIX NINETEEN MENU

•MEATS & CHEESES•

CHOICE OF 3 20

CHOICE OF 5 28

ADD AN ADDITIONAL ITEM 6

MEATS

PROSCIUTTO DOMESTIC

dartagnan, ny

*SUMAC CURED BRESAOLA

1732 meats, landsdowne, pa

*ARARAT SALAMI

landover, md

*DUCK SALAMI, DARTAGNAN

upstate, ny

CHEESES

CABOT CLOTHBOUND CHEDDAR

cow's milk, jaspar hill farm, vt

BAY BLUE

cow's milk, point Reyes, ca

HUMBOLDT FOG

soft ripened goat, cypress grove creamery, ca

LAMB CHOPPER

aged sheep's milk, cypress grove creamery, ca

KUNIK

goat and cow triple cream, nettle meadow, ny

•RAW BAR•

SEAFOOD TASTING - SERVES TWO 40

daily selection of our raw bar offering

DAILY OYSTERS 3 PER PIECE

LITTLENECK CLAMS 2 PER PIECE

CRAB NORMANDE 16

granny smith apple, calvados, herb oil

SHRIMP COCKTAIL 16

absolut limon cocktail sauce

•SALADS & SNACKS•

CHEF SELECTION OF MEAT AND CHEESE 18

XIX SALAD boston lettuce, pickled red onion, nueske's bacon, radish, corn-

bread crouton, green goddess dressing 12

CAESAR SALAD romaine lettuce, traditional dressing, parmesan,

white anchovy, sourdough croutons 10

add grilled chicken or grilled salmon 8/12

CITRUS MARINATED OLIVES

saucisson, farmstead cheese, pickled pearl onions 10

BEEF FAT FRIED SHOESTRING FRIES GARLIC CHILI AIOLI 7

CRAB AND CLOTHBOUND CHEDDAR MAC & CHEESE 16

*TARTAR OF THE DAY 16

MARYLAND CRAB CAKE

green tomato chow chow, endive, tartar sava 18/36

SOFT PRETZEL TARTINE

prosciutto, pears, humboldt fog cheese, basil,

whole grain mustard 14

CHEESE STEAK SLIDERS

coulotte from snake river farms, clothbound cheddar, kennett square mushrooms, parker brioche

roll 16