

a rake's progress

in the golden age of the hotel bar, weary travelers and in-the-know locals could raise a communal glass to triumphs, tribulations and a tomorrow that was still a half-full glass away. we aim to revive those spirits and restore the notion that the end of the work day, or any time spent with us, is the start of something golden.

golden hour is

sunday 3-9 pm

wednesday 6-8 pm

thursday 6-8 pm

friday 6-8 pm

on the lounge side

daily drinks

rake's improved old fashioned

grain to glass rye or bourbon, choice of cold brew, strawberry basil, or blueberry lavender—5.

draft cocktail rolling with the punches — 7.

cocktail in 'progress' — 8

tall boy beer union duckpin — 4.

weekly wine picks — 7.

sparkling white

rosé red

the cocktail, arguably one of america's finest exports, had its start in hotel bars in the 1790s

raw — 6.

half dozen oysters mignonette

crudites winter roots & green goddess

snack — 6.

gougeres country ham & cheese

chicken liver mousse cherry jam, spelt toast

grit fritters sour cream, smoked cheese

bbq potato chips onion dip

early supper — 6.

bacon steak country ham xo

yuzu fried chicken pickles, cornbread

roseda beef burger ground chuck, pickles, spicy cheese

**menu subject upon item availability*

a rake's progress at the LINE DC, 1770 Euclid Street NW