



Signature Grand Marnier Cocktails

Grand Smash

grand marnier, fresh mint & lemon

Grand Manhattan

rittenhouse rye, luxardo maraschino, bitters, grand marnier float

Grand Margarita

tequila, fresh citrus, agave nectar, grand marnier float

Perfect Storm

grand marnier, ginger beer, lime, bitters

Sparkling Wine

Canella, Prosecco, Veneto 187ml 12

Louis Roederer, Champagne 117

White Wine

Dourthe, Sauvignon Blanc, Bordeaux 10 | 37

Avito, Rosé, Pavia 8 | 30

Cristom, Viognier, Willamette Valley 56

Bernier, Chardonnay, Loire Valley 11 | 40

Liquid Skin, Chenin Blanc, Swartland 74
(orange wine)

Red Wine

Block Nine, Pinot Noir, St. Helena 10 | 37

Los Haroldos, Malbec, Mendoza 9 | 34

Cassagnau, Red Blend, Languedoc 9 | 34

G.D. Vajra, Barolo 70

Diversion, Cabernet Sauvignon, Mattawa 11 | 40

Kenwood, Cabernet Sauvignon, Alexander Valley 48

Flores de Cerezo, Tempranillo, Toro 42

ask us about

PRIVATE DINING

for your next event



The Grand Marnier Club

Originating in 2003 as a Grand Marnier bottle club, the thought was that if Mike could sell enough memberships to fill our charter member case located by our front door, OEM would be a huge success. We now have over 3,000 members in our club, and claim the title of being the world's first & largest Grand Marnier club, selling more Grand Marnier than any bar, restaurant, nightclub, cruise ship, and casino in the world! All of the bottles that you see displayed around you are not just for show; they actually belong to members of our club.

We offer two different memberships here at One-Eyed Mike's - "Grand Marnier Cordon Rouge" and "Grand Marnier Quintessence"

One-Eyed Mike's has become widely known for our food, quality of service, and of course our world famous "Shot In The Dark". What is Shot In The Dark? The easiest way to find out is to come in one night around 1:45am and grab a shot of Grand Marnier.

Drafts

National Bohemian

Monument City Penchant Pils

Tröegs Dreamweaver Wheat

Full Tilt Blackberry Gose

Devil's Backbone Vienna Lager

Lancaster Milk Stout

Dogfish Head Indian Brown Ale

Key Brewing "Speed Wobbles"

Evolution "Lot #3"

Brewer's Art "Resurrection"

Seasonal Draft

Bottles & Cans

Corona Extra

Yuengling Lager

National Bohemian

Twisted Tea

Mike's Hard Lemonade

Bold Rock Cider

Ask About our Seasonal Selections!

Neat Pour | Renewal | New Membership

Cordon Rouge 10 | 100 | 175

100 Year 40

1880 70

Quintessence 140 | 1,000 | 1,700



Appetizers & Salads

| | |
|--|-------|
| Maryland Crab Soup | 6 8 |
| Chili | 8 |
| <i>sour cream, cheddar, tortilla chips</i> | |
| French Onion Soup | 7 |
| Kale Caesar | 5 9 |
| Nachos | 10 |
| <i>add chili +4</i> | |
| Lobster Mac & Cheese | 22 |
| Meatball Appetizer | 10 |
| <i>parmesan potenta</i> | |
| Chicken Liver Mousse | 9 |
| <i>b&b pickles, baguette</i> | |
| Wedge Salad | 11 |
| <i>heirloom tomato, bacon, blue cheese</i> | |
| Local Oysters | 2 |

Sandwiches

served with your choice of pasta salad, chips, or slaw

| | |
|--|----|
| Crab Cake | 18 |
| <i>stone-ground mustard sauce</i> | |
| Lobster BLT | 22 |
| <i>applewood smoked bacon, mayo</i> | |
| Mike's Meatball Sub | 12 |
| <i>marinara, provolone, parmesan</i> | |
| Susan's Chicken Sandwich | 11 |
| <i>roasted red pepper aioli, provolone</i> | |
| Bacon & Blue Burger | 14 |
| <i>caramelized onion, iceberg, tomato, mayo</i> | |
| Mushroom & Swiss Burger | 14 |
| <i>cremini mushrooms, iceberg, tomato, onion, mayo</i> | |
| Cheesesteak Sub | 14 |
| <i>provolone, everything, mushrooms, hot pepper spread</i> | |

Entrées

after 5pm

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|--|----|--|----|
| Crab Cake Dinner | 30 | Seared Sea Scallops | 32 |
| <i>slaw, parmesan brussels sprouts, grain mustard sauce</i> | | <i>crab & lobster risotto, tomato butter sauce</i> | |
| Bavette Steak | 34 | Braised Lamb | 24 |
| <i>8oz, USDA prime, fingerling potato, asparagus, herbs & garlic</i> | | <i>fresh fettuccine, mushroom, herbed ricotta</i> | |
| Lasagne | 21 | Pork Chop | 25 |
| <i>3 cheeses, eggplant, marinara</i> | | <i>local yorkshire rib chop, mashed potato, carrots, bourbon-mustard sauce</i> | |
| Duck Breast | 28 | Swordfish | 28 |
| <i>parsnip puree, mushroom, cranberry-grand marnier gastrique</i> | | <i>cajonata, walnut romesco</i> | |

Accompaniments

Polenta | Mashed Potato | Parmesan Brussels Sprouts | Asparagus