



# ASHLING

KITCHEN & BAR



## THE STORY OF ASHLING

### Ashling

[æʃlɪŋ] noun

Ashling (or Aisling) refers to the Irish Gaelic name meaning 'dream' or 'vision'

For over a decade, owner Elise has worked in the music industry. Six of those years were spent with rapper, artist, and producer, Mac Miller as his Tour Manager. During that time, she had a chance to see the world and work with some of the best artists in the country. As a tour manager, she learned the value of creating a community and a sense of home around “a good meal and a stiff drink” wherever you are.

In 2016, Elise received a call from the production manager at the Lyric Theater in Baltimore, asking for assistance in elevating the backstage experience for their artist clients. Along with partner Saeed, they launched Ashling Market and Catering, build on their ‘dream’ and ‘vision’. They quickly developed a reputation for superior hospitality, thoughtful attention to detail, and food that was diverse and familiar, sophisticated and accessible.

Today the kitchen continues to serve top entertainment artists in various venues throughout the Baltimore-Washington metropolitan area. From Sabrina Carpenter, to Stevie Wonder, Kevin Hart, John Legend, & many more!

We are particularly excited to give you the star treatment today.



**ASHLING**  
KITCHEN & BAR

**POPULAR COCKTAILS**

**OLD FASHIONED**

**TRADITIONAL OLD FASHIONED \$13**

OLD FORESTER | DARK CHERRY | DEMERARA | BITTERS | ORANGE

**HAVE IT SMOKED +\$1**

**BOURBON & WHISKEY**

ANGEL'S ENVY +\$4

BASIL HAYDEN +\$4

BULLEIT +\$2

WOODFORD RESERVE +\$3

**MARGARITAS**

**MANGO CHIPOTLE MARGARITA \$15**

MANGO CHIPOTLE SYRUP | EL JIMADOR REPOSADO TEQUILA | TRIPLE SEC  
AGAVE | FRESH LIME | ON THE ROCKS

**SUMMER MARGARITA \$14**

WATERMELON | EL JIMADOR SILVER TEQUILA | TRIPLE SEC  
AGAVE | FRESH LIME | ON THE ROCKS

**TRADITIONAL MARGARITA \$13**

EL JIMADOR SILVER TEQUILA | GIFFARD TRIPLE SEC | AGAVE  
FRESH LIME | ON THE ROCKS

**FLAVORS +\$1**

STRAWBERRY | RASPBERRY | BLUEBERRY | MANGO | PEACH

*Try it Cadillac Style!*

GRAND MARNIER 80 +\$2 • GRAND MARNIER LOUIS ALEXANDER +\$8

**MARTINIS**

**TRADITIONAL MARTINI \$14**

STOLI VODKA OR TANQUERAY GIN | VERMOUTH | DIRTY OR DRY

**SERIOUSLY DIRTY MARTINI \$14**

TANQUERAY GIN | DRY VERMOUTH | OLIVE JUICE | CAPER BRINE  
CRACKED BLACK PEPPER | LARGE BLUE CHEESE OLIVES

**LEMON DROP MARTINI \$14**

NEW AMSTERDAM LEMON | TRIPLE SEC | LEMON | SUGAR RIM

**NON-ALCOHOLIC OPTIONS**

**MOCKTAILS**

MADE WITH FRESH JUICES

**ACOUSTIC BLISS \$8**

PINEAPPLE JUICE | CREAM OF COCONUT  
LIME JUICE | HONEY

**MIDNIGHT JAZZ \$8**

BLACK CHERRY JUICE | LEMON JUICE  
BLUEBERRY SYRUP | GINGER BEER

**RITUAL ZERO PROOF LIQUOR**

**POM CHERRY PALOMA \$13**

ZERO PROOF TEQUILA | POMEGRANATE  
MOLASSES | DARK CHERRY JUICE  
LEMON JUICE | GRAPEFRUIT SODA

**ASHLING ZERO \$13**

ZERO PROOF WHISKEY  
CHERRY | LEMON JUICE  
DEMARERA SYRUP | N/A VERMOUTH

**SIGNATURE  
HANDCRAFTED COCKTAILS**

Each of our cocktails has been handcrafted with the purest ingredients to ensure you feel great the next day! No headache and no hangover!



**THE ASHLING \$14**

OLD FORESTER BOURBON | GALLIANO L'APERITIVO  
SWEET VERMOUTH | SIMPLE SYRUP | LEMON JUICE  
AMARENA CHERRY

**THE JASMINE \$15**

STOLI VODKA | ST. GERMAIN | LEMON JUICE  
CRANBERRY JUICE | SIMPLE SYRUP

**DRAGONFLY \$14**

STOLI BLUEBERRY VODKA | BLUEBERRY ESSENCE  
LEMON JUICE | FRESH SOUR

**STRAWBERRY PALOMA \$15**

ESPOLON BLANCO | LIME | AGAVE | STRAWBERRY SYRUP  
GRAPEFRUIT SODA



**CUCUMBER JALAPEÑO  
SPICY MARGARITA \$13**

21 SEEDS TEQUILA | LIME JUICE | AGAVE  
TAJIN RIM | ON THE ROCKS

**RASPBERRY BELLINI \$14**

STOLI RASPBERRY | GIFFARD FRAMBOISE | PROSECCO  
RASPBERRY SYRUP | LEMON JUICE | SUGAR RIM

**LAVENDER FRENCH 75 \$14**

PENN SQUARE LAVENDER INFUSED VODKA  
LEMON JUICE | SIMPLE SYRUP | PROSECCO  
DRIED LEMON WHEEL

**CASAMIGOS LEMONDROP \$16**

CASAMIGOS BLANCO TEQUILA | LEMON JUICE  
GIFFARD TRIPLE SEC | SIMPLE SYRUP | SUGAR RIM

**MAPLE OLD FASHIONED \$15**

OLD FORESTER 100 | MAPLE SYRUP  
ORANGE BITTERS | APPLE CIDER SIMPLE SYRUP

**ESPRESSO MARTINI \$15**

STOLI VANILLA VODKA | GALLIANO ESPRESSO  
SIMPLE SYRUP | ESPRESSO  
ADD BAILEYS \$2

**HIBISCUS POMEGRANATE CRUSH \$15**

PENN SQUARE HIBISCUS VODKA  
POMEGRANATE MOLASSES | DARK CHERRY  
LEMON JUICE | SPRITE

**HOUSEMADE WHISKEY**

**ASHLING BOULVARDIER \$16**

BARREL AGED | OLD FORESTER 100 | SWEET VERMOUTH  
CAMPARI | GALLIANO AMARO | ICE SPHERE

**OPENING ACT**

**HARDCORE BUFFALO CAULIFLOWER \$14**

RICE FLOUR | BUFFALO | SRIRACHA RANCH

**LOUISIANA BAYOU SHRIMP \$17**

BLACKENED CAJUN SHRIMP | DARK AMBER BEER SHRIMP STOCK  
WHITE WINE | TOMATO BROTH | GARLIC BREAD | CREOLE SEASONING | SCALLIONS

**NANA'S FRIED GREEN TOMATOES \$14**

ARUGULA | PIMENTO CHEESE | BALSAMIC GLAZE | SWEETY DROPS

**ENCORE CRAB PRETZEL \$16**

CREAMY CRAB DIP | BRAIDED SOFT PRETZEL

**CRAB & ARTICHOKE DIP \$18**

TOASTED FRENCH BAGUETTE

**EAST COAST CALAMARI \$17**

FRESH CALAMARI | RICE FLOUR CRUST | PEPPERONCINI | KALAMATA OLIVES  
HOUSE MARINARA | SWEET GINGER CHILI SAUCE

**CRISPY BRUSSELS SPROUTS \$13**

BROWN BUTTER BALSAMIC | FETA CHEESE

**ASHLING'S BACKSTAGE WINGS \$17**

BUFFALO | OLD BAY | SWEET CHILI GINGER  
CHOICE OF BLEU CHEESE OR RANCH

**MIC DROP POUTINE \$18**

FRENCH FRIES | WHITE CHEDDAR CHEESE CURDS | FONTINA CHEESE  
CHOICE OF:

STEAK TIPS WITH BEEF GRAVY

OR

FRIED CHICKEN WITH CHICKEN GRAVY

**PAN SEARED SCALLOPS \$18**

LEMON OLD BAY BEURRE BLANC | PARMESAN RISOTTO

**SHOWSTOPPER SOUPS**

**MARYLAND CRAB \$11**

MARYLAND CRAB | TOMATOES | FRESH VEGETABLES

**CREAM OF CRAB \$12**

MARYLAND CRAB MEAT | OLD BAY

TRY HALF & HALF!

**CLASSIC FRENCH ONION \$10**

CARAMELIZED ONIONS | DARK ALE | SHERRY WINE | BEEF BROTH  
FRESH THYME | SWISS CHEESE | PARMESAN | TOASTED CROUTONS

**SOUNDCHECK SALADS**

**HOUSE MARKET GREENS**

SIDE \$6 | FULL \$12

FIELD GREENS | BLEU CHEESE CRUMBLES  
CHERRY TOMATOES | CUCUMBERS | CARROTS  
CRISPY ONIONS | RED WINE VINAIGRETTE

WITH KANSAS CITY STEAK MEDALLIONS \$19

**THE FARAH CAESAR**

SIDE \$6 | FULL \$12

PARMESAN CRISPS | CROUTONS

GRILLED CHICKEN CAESAR \$17

**STRAWBERRY ARUGULA \$14**

BABY ARUGULA | TOASTED ALMONDS  
SLICED STRAWBERRIES | CRUMBLLED GOAT CHEESE  
SLICED RED ONION | PORT WINE VINAIGRETTE

**COBB SALAD \$19**

ROMAINE | HARD BOILED EGG | AVOCADO  
TURKEY BREAST | BACON | CORN | TOMATOES  
BLEU CHEESE CRUMBLES | RED WINE VINAIGRETTE

**RED KALE & SQUASH \$17**

RED KALE | BUTTERNUT SQUASH | CANDIED PECANS  
CHICKPEAS | SUN-DRIED APRICOTS  
FRESH GINGER & CARROT VINAIGRETTE

**HOMEMADE DRESSINGS: PROTEIN ADD ONS:**

RANCH

BLEU CHEESE

CAESAR

RED WINE VINAIGRETTE

PORT WINE VINAIGRETTE

GINGER & CARROT VINAIGRETTE

GRILLED CHICKEN \$7

GRILLED STEAK \$10

SALMON \$12  
(GRILLED OR BLACKENED)

GRILLED SHRIMP \$10

**SHARED SIDES**

**\$8**

CHEF'S SEASONAL VEGETABLE

SAUTÉED CARROTS

BRUSSELS SPROUTS

FRENCH FRIES

PARMESAN TRUFFLE FRIES +\$2

HOUSE MADE CHIPS

MAC N' CHEESE

GARLIC MASHED POTATOES

SMOKED GOUDA GRITS

CREAMY PARMESAN RISOTTO

CHECKERED BASMATI RICE

**GRATUITY**

FOR PARTIES OF 6 OR MORE, 18% GRATUITY WILL BE ADDED TO YOUR BILL

**ALLERGIES**

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER. WE HAVE GLUTEN SENSITIVE, VEGETARIAN AND VEGAN MENUS AVAILAIBL UPON REQUEST



# ASHLING

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## ASHLING'S FAMOUS BURGER

**BURGER IS SERVED WITH FRIES**  
UPGRADE TO PARMESAN TRUFFLE FRIES +\$3 | SIDE SALAD +\$6  
GLUTEN FREE BUN AVAILABLE UPON REQUEST +\$2

### ASHLING'S CHEESEBURGER \$19

LETTUCE | TOMATO | RED ONIONS  
HOUSE CUT CHEESES | BRIOCHE

#### HOUSE CUT CHEESES

SWISS | CHEDDAR | AMERICAN | PEPPER JACK  
BLEU CHEESE | PROVOLONE | VEGAN CHEESE +\$1

#### ADDITIONAL TOPPINGS AVAILABLE

APPLEWOOD SMOKED BACON \$2 | FRIED EGG \$2  
CRISPY ONIONS \$2 | SAUTÉED MUSHROOMS \$2  
AVOCADO \$3 | CARAMELIZED ONIONS \$1

VEGAN BEYOND BURGER AVAILABLE

## HARMONIZING HANDHELDS

**ALL HANDHELDS ARE SERVED WITH A SIDE OF HOUSEMADE CHIPS**  
UPGRADE TO FRIES +\$1 | TRUFFLE FRIES +\$3 | SIDE SALAD +\$6

### TURKEY AVOCADO CLUB \$19

TURKEY BREAST | LETTUCE | TOMATO  
APPLEWOOD SMOKED BACON | SLICED AVOCADO  
FRESH BASIL MAYO | CIABATTA

### GRILLED SALMON BLTA \$20

GRILLED SALMON | LETTUCE | TOMATO  
APPLEWOOD SMOKED BACON | SLICED AVOCADO  
LEMON CAPER AIOLI | PICKLED RED ONIONS | CIABATTA

### SOUTHERN CHICKEN SANDWICH \$18

GRILLED OR CAJUN FRIED  
FREE-RANGE DOUBLE LOBED CHICKEN BREAST  
PIMENTO CHEESE | ASHLING'S HOT HONEY | SECRET SAUCE  
LETTUCE | CRISPY TOBACCO ONIONS | BACON | BRIOCHE

### FRENCH DIP SANDWICH \$20

SLOW COOKED PRIME RIB | SWISS CHEESE | AU JUS  
SAUTÉED MUSHROOMS & ONIONS | BAGUETTE

## TEMPO TACOS

### ASHLING'S TACOS \$18

SRIRACHA SLAW | PICKLED SHALLOTS  
COTIJA CRUMBLES | SOUR CREAM | SRIRACHA AIOLI  
PICO DE GALLO | AVOCADO +3

#### SERVED WITH CHOICE OF:

GRILLED CHICKEN | BLACKENED SHRIMP | CARNE ASADA  
BLACKENED SALMON | GRILLED SHRIMP

#### SERVED WITH CHOICE OF:

(3) FLOUR  
(3) CORN TORTILLAS

EXCLUDES FRIES

## MAIN ACT

ADD A HOUSE OR CAESAR SALAD TO ANY ENTREE FOR +\$6

### STEAK FRITES \$36

NY STRIP | PARMESAN TRUFFLE FRIES | MAITRE D' BUTTER  
CHOICE OF HOUSE OR CAESAR SALAD

### CHICKEN ON THE DOCK OF THE BAY \$29

ASHLING'S CHICKEN CHESAPEAKE  
FRESH CRAB LUMP MEAT | OLD BAY CREAM SAUCE  
CHEF'S SEASONAL VEGETABLE | GARLIC MASHED POTATOES

### IRISH WHISKEY SALMON \$28

BACON ONION BOURBON JAM | CREAMY PARMESAN RISOTTO  
CHEF'S SEASONAL VEGETABLE | HERB OIL

### ROCKSTAR MEATLOAF

**SINGLE \$19 | DOUBLE \$23**

BEEF, PORK & VEAL BLEND  
GARLIC MASHED POTATOES | SAUTÉED CARROTS | RED WINE GRAVY

### ASHLING SHRIMP & GRITS \$32

JUMBO SHRIMP | SMOKED GOUDA GROUND GRITS  
CAJUN TASSO HAM GRAVY | TOBACCO ONIONS

### CHICKEN & WAFFLES \$25

BELGIAN WAFFLE | COUNTRY FRIED CHICKEN  
WHIPPED PECAN BUTTER | MAPLE SYRUP | ASHLING'S HOT HONEY

### ELTON'S FISH & CHIPS \$26

HAND-DIPPED BEER BATTERED HADDOCK | COLESLAW | FRIES | REMOULADE

### BRAISED BEEF SHORT RIB \$36

BORDELAISE SAUCE | SAUTÉED CARROTS | GARLIC MASHED POTATOES

### GUMBO CONCERT BOWL \$34

FRESH LUMP CRAB MEAT | JUMBO SHRIMP | ANDOUILLE SAUSAGE  
CRAWFISH | CREOLE SEASONING | FRIED OKRA | CHECKERED RICE

### CRAB STUFFED SHRIMP \$33

JUMBO SHRIMP | FRESH LUMP CRAB MEAT | OLD BAY BEURRE BLANC  
PARMESAN RISOTTO | CHEF'S SEASONAL VEGETABLE

### JERK CHICKEN RASTA PASTA \$27

CHICKEN | COCONUT AND CREAM ALFREDO SAUCE | ASSORTED BELL PEPPERS  
PENNE PASTA | JULIENNE RED ONIONS | ROASTED TOMATOES | GARLIC  
SPICED JERK SAUCE | SCALLIONS | PARMESAN | PAPRIKA

ADD JERK SHRIMP +\$10

# Wine 🍷

## WHITES

**GLASS BOTTLE**

\$8.5	\$34	Torresella   <i>Pinot Grigio, Italy</i>
\$9	\$35	Nobilo   <i>Sauvignon Blanc, New Zealand</i>
\$9	\$35	William Hill   <i>Chardonnay, California</i>
\$8.5	\$34	Villa Pozzi   <i>Moscato, Italy</i>
\$10	\$38	Williamette Valley   <i>Pinot Gris, Oregon</i>
\$9	\$35	Tail Ridge   <i>Riesling, California</i>

## REDS

**GLASS BOTTLE**

\$9	\$35	Spellbound   <i>Merlot, California</i>
\$8	\$33	Sella Antica   <i>Rosso Red Blend, Italy</i>
\$9.5	\$35	Mark West Black Label   <i>Pinot Noir, California</i>
\$8	\$33	Josh   <i>Cabernet Sauvignon, California</i>
\$9	\$35	Rosenblum   <i>Zinfandel, California</i>
\$9	\$35	Terrazas   <i>Malbec, Argentina</i>
\$9.5	\$36	Robert Hall, Artisan Series <i>Cabernet Sauvignon   Paso Robles, California</i>
\$8	\$33	Bouchard Aine and Fils, <i>Pinot Noir   France</i>
\$8	\$33	Narcisso Wine Cellar, <i>Midnight   Maryland</i>
\$7	N/A	Red Sangria

## ROSÉ & SPARKLING

**GLASS BOTTLE**

\$9	\$35	Chapoutier "Belleruche"   <i>Rosé, France</i>
\$8	\$33	Prosecco   <i>Contempo, Italy</i>
N/A	\$8	Scarpetta Frico   <i>Frizzante Sparkling, Italy</i> 250mL can

# Beer 🍺

## BOTTLED & CANNED

ABV

\$7	<b>Stella</b>   5.2%
\$8	<b>Annapolis Beer Co., IPA</b>   6.1%
\$5.5	<b>Michelob Ultra</b>   4.2%
\$5.5	<b>Bud Light</b>   4.2%
\$6	<b>Blue Moon</b>   4.2%
\$5.5	<b>Yuengling</b>   4.4%
\$6	<b>Angry Orchard</b>   5%
\$8.5	<b>Crooked Crab Haze for Daze, Pale Ale</b>   6.2%
\$8	<b>Crooked Crab (Seasonal)</b>
\$6.5	<b>Corona Extra</b>   4.6%
\$8	<b>Guinness</b>   4.2%
\$7	<b>Heineken</b>   5%
\$7	<b>Heineken</b>   Non-alcoholic
\$8.5	<b>Aldus Salted Caramel Pretzel Ale</b>   6.3%
\$8.5	<b>Aldus Orange Crushsicle</b>   4.8%
\$5.5	<b>Miller Lite</b>   4.2%

# Liquor 🍸

## BOURBON

Angel's Envy	\$12
Basil Hayden	\$11
Buffalo Trace	\$9
Bulleit	\$11
Elijah Craig, Small Batch	\$10
Gentleman Jack	\$11
High West, Utah	\$10
Jack Daniel's	\$9
Jack Daniel's, Single Barrel	\$14
Jim Beam	\$8
John J. Bowman, Single Barrel,	\$14
Knob Creek 9 Yr	\$14
Knob Creek 12 Yr	\$18
Maker's Mark	\$11
Mitcher's US1, Small Batch	\$12
Old Forester 100	\$8
Old Forester 1870	\$10
Old Forester 1897	\$12
Old Forester 1910	\$16
Old Forester 1920	\$18
Old Forester Flight	\$18
Russell's Reserve 10 Yr	\$13
Westward, Pinot Noir Cask,	\$13
Whistle Pig, Piggy Back 6 Yr	\$14
Woodford Reserve	\$12
Woodford Reserve Double Oak	\$20
Woodinville, Port Cask	\$13
Widow Jane 10 Yr	\$20

## IRISH WHISKEY

Jameson	\$10
Tullamore Dew	\$9

## RYE

Old Forester Rye 100	\$9
Redemption	\$9
Sagamore	\$10
Sagamore Double Oak	\$12
Sagamore Cask Strength	\$12
Whistle Pig 10 Yr	\$24
Whistle Pig 12 Yr	\$42
Whistle Pig 15 Yr	\$80
Angels Envy Rye	\$21
Bulleit Rye	\$11
Elijah Craig, Small Batch Rye	\$10

## SCOTCH

Chivas 12 Yr	\$11
Dalmore 12 Yr	\$13
Dewar's	\$8
Glenfiddich 12 Yr	\$18
Glenfiddich 14 Yr	\$20
Johnnie Walker Black	\$12
Macallan 12 Yr	\$22
Monkey Shoulder, Batch 27	\$11
The Balvenie 12 Yr	\$20
The Balvenie 14 Yr	\$22
Johnnie Walker	\$8
Oban 14 Yr	\$20
Lagavulin 16 Yr	\$22

## VODKA

Absolute	\$9
Belvedere	\$10
Grey Goose	\$10
Ketel One	\$8
Stoli	\$7
Tito's	\$8
Penn Square, Lavender	\$9

## GIN

Bombay Sapphire	\$8
Hendrick's	\$10
Empress	\$11
Tanqueray	\$9
Nolet's	\$11

## RUM

Bacardi	\$7
Captain Morgan	\$8
Myer's	\$9
Gosling's	\$8
Diplomatico	\$10
Mount Gay	\$8
RumHaven Coconut Rum	\$7

## TEQUILA

Clase Azul Reposado	\$35
Casamigos Blanco	\$14
Casamigos Reposado	\$15
Casamigos Anejo	\$18
Don Julio 1942	\$29
Corazon Reposado	\$12
Corazon Xtra Anejo	\$18
El Tesoro Anejo	\$28
Espolon	\$10
El Jimador Silver	\$7
Milagro	\$10
Ocho Plata	\$16
Patron Silver	\$15
Patron Anejo	\$19
Patron Reposado	\$20
Siete Leguas Plata	\$15
Tres Generaciones	\$14
Volcan De Mi Tierra Blanco	\$10
Volcan De Mi Tierra Reposado	\$16
Herradura Silver	\$10
Union Mezcal	\$12
Casamigos Mezcal	\$18
Don Julio Blanco	\$16
Don Julio Repo	\$18
Don Julio 70	\$19

## COGNAC

Remy VSOP	\$13
Courvoisier VSOP	\$15
Hennessy VS	\$14
D'usse VSOP	\$16

