CATALYST

"A PERSON OR ENTITY THAT PROVOKES SIGNIFICANT CHANGE OR ACTION"

COCKTAILS

Mike Vander Horn & The Queen Jayne's Team

FOOD

Madison Cuesta

ART & DESIGN

Alessandra Gudmundsson



- JOE ODDO

Beverage Director Jack Rose Dining Saloon Washington, D.C.

FOREWORD

Welcome, treasured guest, to Catalyst. We invite you to breathe deeply and slow down for just a moment. We live in a fast-paced world! Every day, we speed through our work, our food, our drinks to get to the next "thing".

Catalyst is about change. Within these pages, there are cocktails crafted with intention based on the impact of ten major catalysts for change; dishes designed around those catalysts to create the perfect pairing; and artwork inspired by the catalysts to maximize the impact of both the food and beverage.

Take the deep breath; feel the warm conversations flowing around you; reflect on the moment you came here to experience. Let the following pages and our Team guide you to your perfect libation & bite while you enjoy the companionship any good bar is meant to foster.

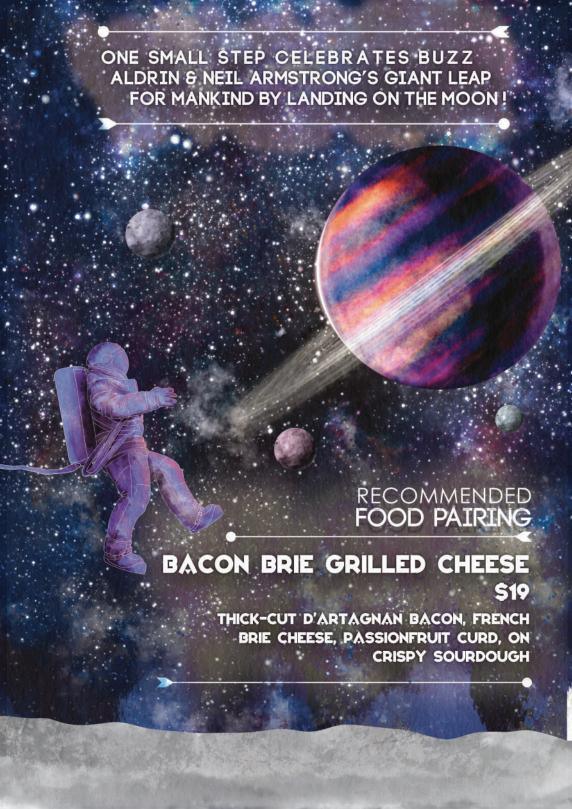
This is Catalyst.

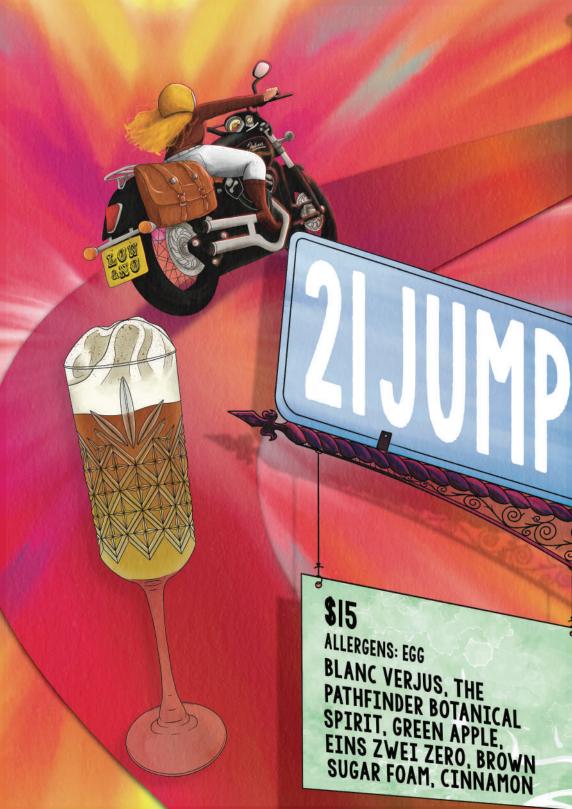
We're so glad you're here!

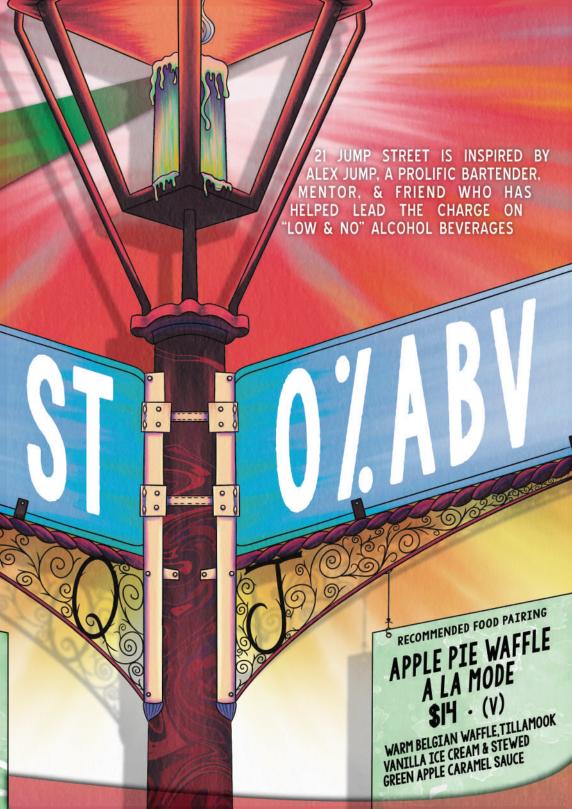


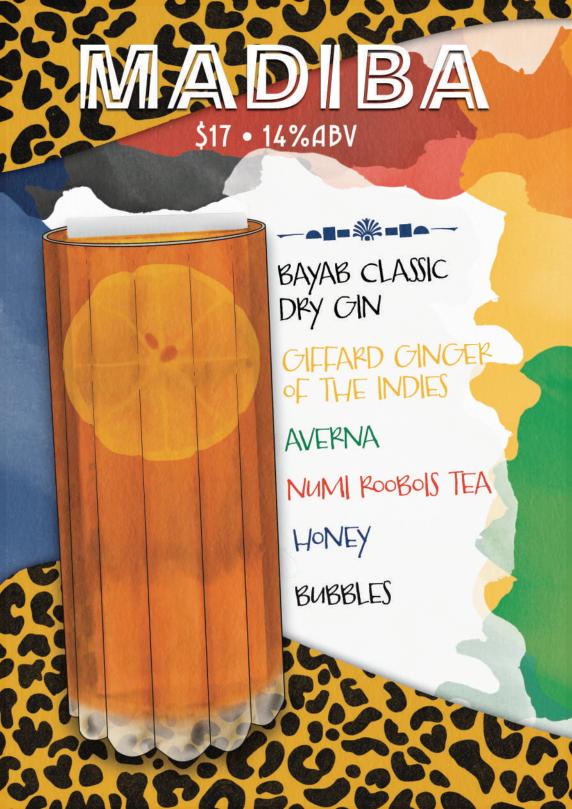
ORGEAT, BLACK PEPPER, BELLAVITANO



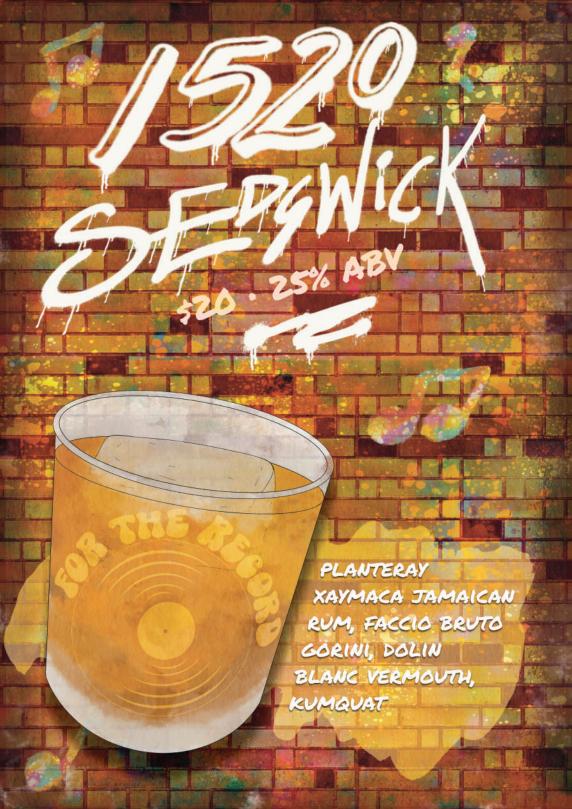


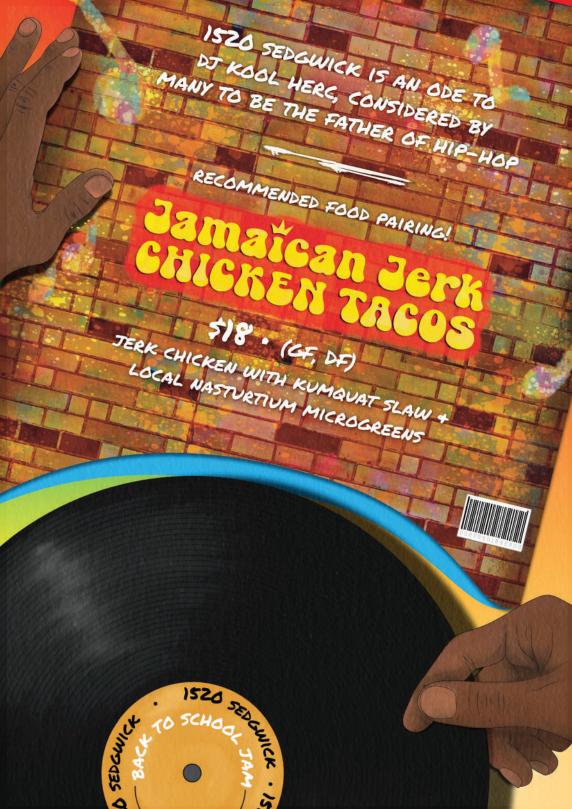


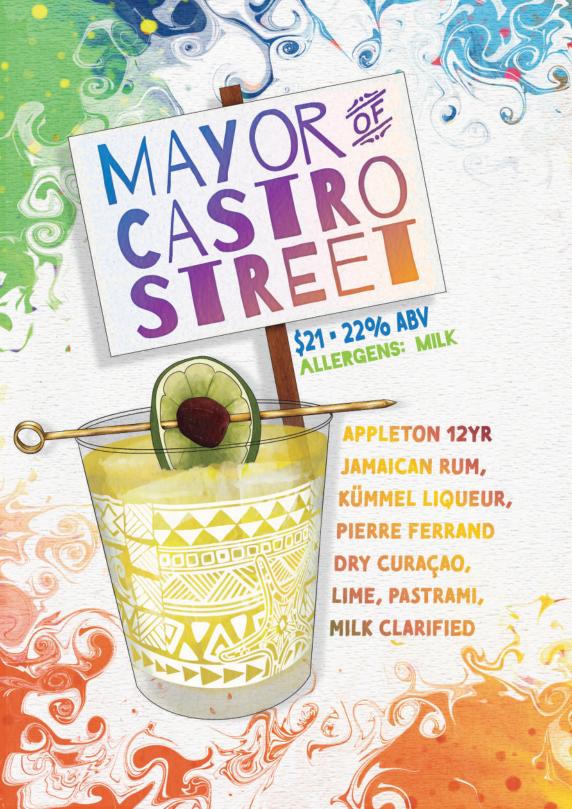




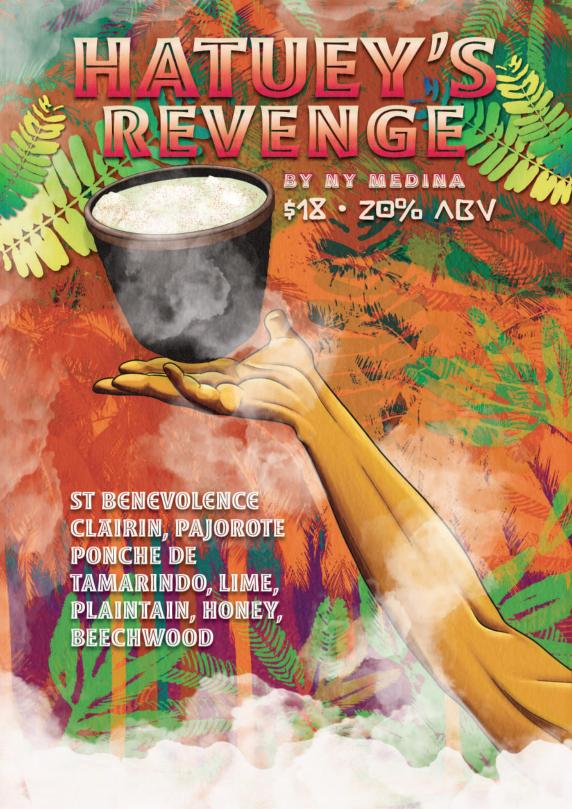


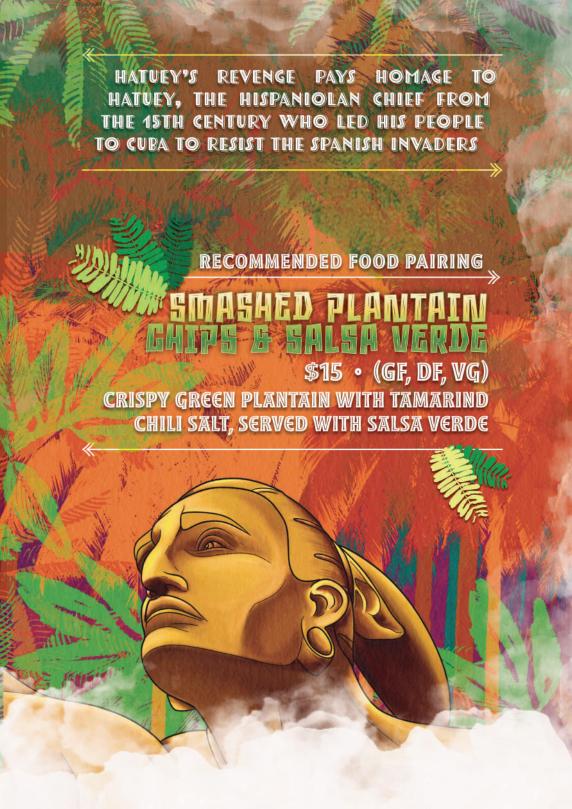








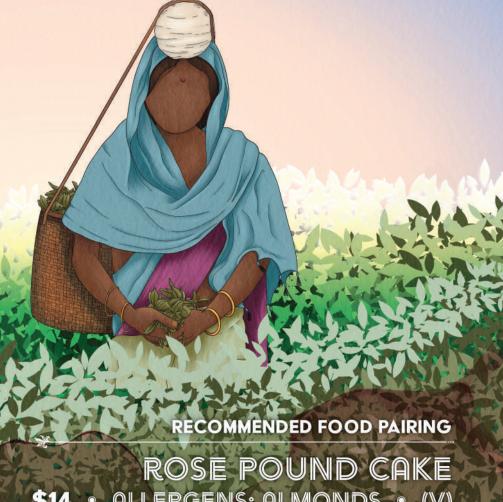




TSU-NUMI \$15 • 12% ABV



CARAVEDO TORONTEL PISCO, ROKU GIN, GIFFARD LICHI-LI, NUMI WHITE ROSE TEA, LEMON, HONEY, ORANGE BLOSSOM TSU-NUMI IS A LOVE LETTER TO NUMI
TEA A COMPANY WHO PRIORITIZES
PEOPLE, PLANET, PROFIT & PURPOSE
IN THEIR B-CORP CERTIFIED BUSINESS

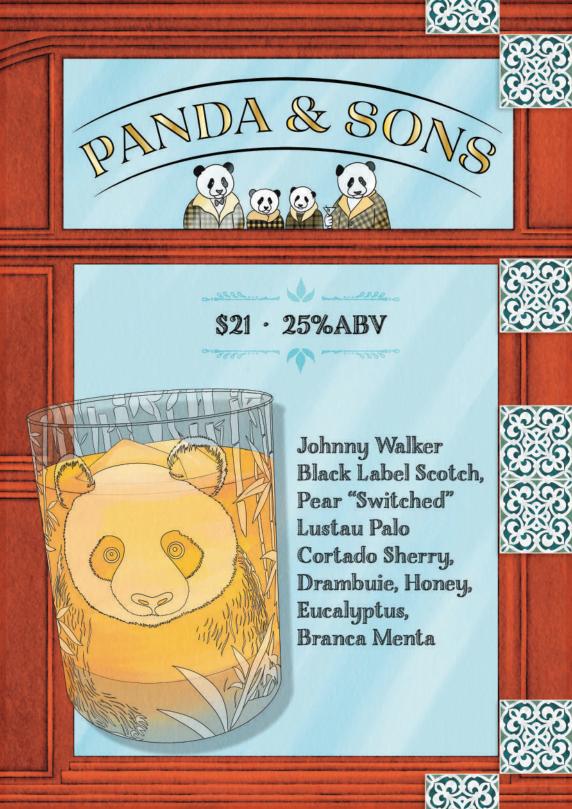


ROSE POUND CAKE

\$14 • ALLERGENS: ALMONDS • (V)

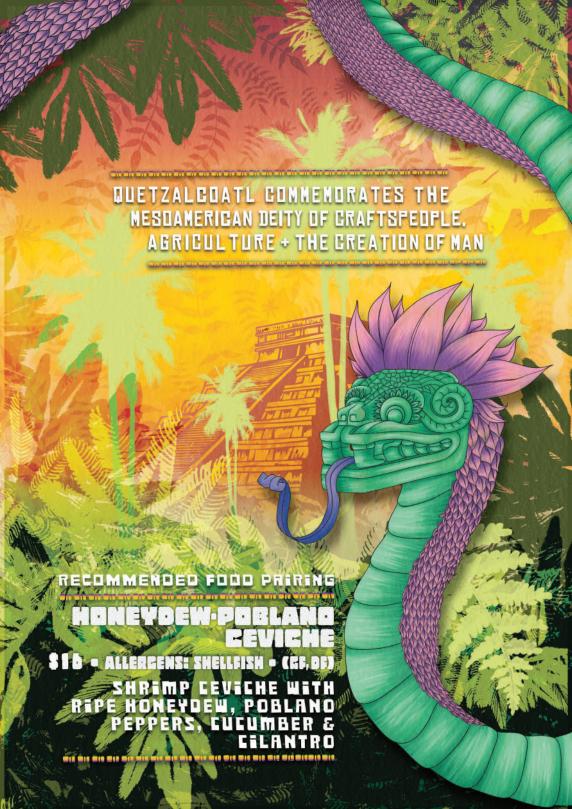
POUND CAKE WITH SUBTLE NOTES OF ROSE

& TOPPED WITH LYCHEE BUTTERCREAM











品質第一 QUALITY FIRST

MASATAKA TAKETSURU
COMMEMORATES THE MAN
CONSIDERED TO BE THE FATHER OF
JAPANESE WHISKY AS A CATEGORY
& THE FOUNDER OF NIKKA WHISKY

パイオニア精神 PIONEER SPIRIT

Recommended Food Pairing

QUAIL EGG SOBA NOODLES

\$22 • Allergens: Egg, Sesame, Soy • (DF)
Chilled Buckwheat Soba Noodles, Edamame,
Carrot, Green Onion & a Saffron Quail Egg

SEASONAL COCKTAILS

Queen Jayne's Cosmo

ALB Vodka, Cointreau, Lime, Hibiscus La Primavera 18 19% ABV Mijenta Blanco Tequila, Ancho Reyes, Giffard Lychee, Lime, Passionfruit Foe Glass 18 23% ABV Banhez Ensamble Mezcal, Absinthe Absente, Benedictine, Lemon, Celery, Shiso "Do You Even Lift, Bro?" 18 18% ABV • ALLERGENS: EGG, PEANUT BUTTER • BY MAX BLEWITT El Dorado 8yr Rum, Giffard Banana, Amaro Montenegro, Egg, Strawberry, Xocolatl Mole Bitters, Peanut Butter Bag of Tricks 18 19% ABV St George Botanivore Gin, Mizu Saga Barley Shochu, Pineapple, Pandan, Coconut "Do You Have Any Bourbon Drinks?" 18 30% ABV Little Water Distilling 16 Knots Bourbon, Fernet Branca, Amara Montenegro, Angostura, Orange, Cardamom

15

The Dark Path

The Pathfinder Botanical, Red Verjus, Chocolate, Spice

0% ABV

Banandanan	20
22% ABV • ALLERGENS: EGG • BY HALEY FERNANDEZ Appleton 8yr Jamaican Rum, Ancho Reyes Verde, Giffard Banana &	
Cacao, Pandan, Brown Sugar Foam	
"I Wanna Go Fast!"	15
15% ABV • BY MAX BLEWITT ALB Vodka, Avua Amburana Cachaça, Jägermeister, Red Bull, Lemon, Fire	
"We Were on a Break!"	15
Martini & Rossi N/A Aperitivo, Eins Zwei Zero, Strawberry	
Sunscreen	19
32% ABV St George Botanivore Gin, Dolin Blanc, Celery, Coconut	
Mum's the Word	17
24% ABV Tanqueray TEN Gin, Green Chartreuse, Giffard Apricot, Green Apple	
Only Friends	15
0% ABV Blanc Verjus, Passionfruit, Lime, Vanilla, Honey, Bubbles	
Afo-Gāto	15
8% ABV • ALLERGENS: MILK Suntory Toki Japanese Whisky, Ancho Reyes Verde, Meletti Amaro, Strawberry, Vanilla Ice Cream, Espresso	
Yerba Mate con Coca	12
8% ABV • BY EMILY CIMINO Fernet Branca, Yerba Mate, Coca-Cola Reduction	

HE GOLDEN AGE OF COCKTAILS BEGAN IN THE 1870'S AND LASTED UNTIL THE 1920'S. THIS ERA SAW THE CREATION OF CLASSIC COCKTAILS SUCH AS THE MARTINI, THE MANHATTAN, AND THE DAIQUIRI.

ROHIBITION IN AMERICA LED TO A PERIOD OF STAGNATION IN SPIRITS AND COCKTAILS THAT NEVERTHELESS INFORMS A LOT OF HOW WE THINK ABOUT BEVERAGES TODAY.

FTER PROHIBITION, COCKTAILS MORPHED INTO OVERLY SWEET CONCOCTIONS WITH HEAVILY PROCESSED INGREDIENTS AND AMERICANS SPECIFICALLY TURNED TO VODKA AS OUR SPIRIT OF CHOICE.

EGINNING IN THE LATE 1990'S, FRESH JUICE WAS REINTRODUCED INTO COCKTAILS AND LUMINARIES SUCH AS DALE DEGROFF IN NEW YORK AND DICK BRADSELL IN LONDON HELPED RETURN MIXOLOGY TO THE FOREFRONT OF DRINKING CULTURE.

ODAY, BARTENDERS CONTINUE TO PUSH THE LIMITS OF THE COCKTAIL. THE CLASSICS ARE CLASSIC FOR A REASON. MODERN CLASSICS ARE COCKTAILS THAT WERE CREATED 15-20 YEARS AGO THAT HAVE PROLIFERATED DUE TO BEING DAMN FINE DRINKS. SIGNATURE SERVES ARE COCKTAILS THAT YOU EXPERIENCE AT A SPECIFIC BAR, AT A SPECIFIC MOMENT; THE BEST OF THESE WILL BE MEMORABLE AND TELL A STORY THAT GOES BEYOND THE GLASS.

EN VOGUE

A CURATED COLLECTION OF MODERN & CLASSIC COCKTAILS

Espresso Martini #2	15
17% ABV • ORIGINAL BY DICK BRADSELL ALB Vodka, Averna Amaro, Mr Black Coffee Liqueur, Fresh Espresso, Vanilla, Honey	
Rabo de Galo	18
24% ABV Avua Amburana Cachaça, QJ Vermouth Blend, Cynar 70	
Pisco Sour	17
14% ABV • ALLERGENS: EGG Caravedo Mosto Verde Pisco, Lemon, Lime, Egg White	
Camparajillo	12
13% ÅBV • BY MIKE VANDER HORN & CASH PRICE Licor 43, Campari, Fresh Espresso	
After 8	15
24% ABV ALB Vodka, Licor 43, Giffard Cacao, Five Farms Cream Liqueur, Branca Menta	
Paper Plane	15
19% ABV • BY SAM ROSS Wild Turkey 101 Bourbon, Amaro Nonino, Aperol, Lemon	
Last Word	17
26% ABV	
Bluecoat Gin, Green Chartreuse, Luxardo Maraschino, Lime	
Pornstar Martini	16
13% ABV • BY DOUGLAS ANKRAH ALB Vodka, Chinola Passionfruit, Licor 43, Lime, Honey, Vanilla, Bubbles	
Oaxaca Old Fashioned	18
28% ABV • BY PHIL WARD Tequila Ocho Reposado, Banhez Ensamble Mezcal, Agave, Angostura	
Jungle Bird	16
18% ABV • BY JEFFEREY ONG El Dorado 8yr Rum, Smith & Cross Jamaican Rum, Campari, Pineapple, Demerara	

MAINS

Bacon Brie Grilled Cheese Thick Cut DiAstagnan Basan Evaneh Brig Chaesa Bassianfruit Gurd	19
Thick Cut D'Artagnan Bacon, French Brie Cheese, Passionfruit Curd on Crispy Sourdough	
Chakalaka	15
(DF, VG) Curried Chickpea & Vegetable Relish with Warmed Pita	
Jamaican Jerk Chicken Tacos (GF, DF)	18
Jerk Chicken with Kumquat Slaw & Local Nasturtium Microgreens	
Pastrami on Rye	19
South Jersey Smokehouse Pastrami served with Smokey Onion Mustard & House-Made Pickles	
Smashed Plantain Chips & Salsa Verde (GF, DF, VG)	15
Crispy Green Plantain Chips with Tamarind Chili Salt, served with Salsa Verde	
Scot's Pie	20
Classic Stout-Glazed Pie with Tender Lamb, Vegetables & Thyme Mashed Potatoes	
Honeydew Poblano Ceviche	16
ALLERGENS: SHELLFISH • (GF, DF) Shrimp Ceviche with Ripe Honeydew, Poblano Peppers, Cucumber & Cilantro	
Quail Egg Soba Noodles	22
ALLERGENS: EGG, SESAME, SOY • (DF) Chilled Buckwheat Soba Noodles with Edamame, Carrot, Green Onion & a Saffron Quail Egg	
Bacon Wrapped Dates	15
Medjool Dates, Blueberry Goat Cheese Wrapped in D'Artagnan Bacon	

SNACKS

Blue Crunch'ees	13
French Onion Dip	7
House Marinated Olives	7
Marcona Almonds	7
DESSERTS	
Rose Pound Cake	14
Pound Cake with Subtle Notes of Rose, topped with Lychee Buttercream	
Apple Pie Waffle a la Mode ALLERGENS: ALMONDS Warm Belgian Waffle, Tillamook Vanilla Ice Cream & Stewed Green Apple Caramel Sauce	14
Chef's Seasonal Chocolate Bark	6
Tillamook Vanilla Ice Cream	6
CAFÉ	
Americano	4
Latte	5
Cappuccino	5
Double Espresso	4
Tea	4

WINE

Sparkling

Ca'Furlan Cuvee Beatrice Prosecco VENETO, ITALY • 11% ABV	10 45
Eins Zwei Zero Sparkling Riesling RHEINGAU, RHEINGESSEN • 0% ABV	12 54
Rosé	
Horgelus Rosé 2023 COTES DE GASCOGNE, FRANCE • 11.5% ABV	10 45
White	
Cora Pinot Grigio 2023 ABRUZZO, ITALY • 12% ABV	9 40
Horgelus Sauvignon Blanc 2023 COTES DE GASCOGNE, FRANCE • 11.5% ABV	10 45
Cabrol Picpoul "By the Swimming Pool" 2023 LANGUEDOC-ROUSSILLON, FRANCE • 11% ABV	10 45
Novellum Chardonnay 2023 LANGUEDOC-ROUSSILLON, FRANCE • 14% ABV	12 54
Red	
Bellande Pinot Noir 2023 WILLAMETTE VALLEY, OREGON • 13.5% ABV	14 62
Ann Collard Rock Paper Scissors NV LOIRE VALLEY, FRANCE • 13.5% ABV	14 62
Broadside Cabernet Sauvignon 2022 PASO ROBLES, CALIFORNIA • 13.5% ABV	12 54
Shiavenza Langhe Nebbiolo 2021	15 65

BEER



PRESENTS

Queen Jayne's Hibiscus Pilsner

5.1% ABV • 11

Toppling Goliath Pseudo Sue Pale Ale 5.8% ABV	10
Tonewood Fuego IPA 6.2% ABV	8
WanderBack Hugo Hoppy Pale Lager 5% ABV	8
Three 3's Blue Horizon Blueberry Kolsch	11
Guinness Stout Draught 4.2% ABV	8
Corona 0.0% O% ABV	7

GRATITUDE

All of us at Queen Jayne's extend the utmost gratitude to those who have joined us over the years. When you sit down in our space you are a part of our family, no matter how briefly. We hope that you feel welcome, taken care of and, ultimately, have a lot of fun!

The Catalyst menu has been one of growth and change for all of us. We aim high when it comes to our food and beverage programs. We aim even higher when it comes to our guests' experience.

We'll leave you with a quote that speaks to our inspiration for Catalyst:

"The power of a bold idea uttered publicly in defiance of public opinion cannot be easily measured. Those special people who speak out...are precious catalysts for change."

-Howard Zinn

Again, thank you for sharing your special moments with us and allowing us to serve you.

Love,

The Queen Layne's Team