

POTOMAC BAR & GRILLE

SMALL PLATES

CURED MEATS & CHEESES _____	13.00/19.00
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS* _____	15.00
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	14.00
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	11.00
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	9.00
served with toasted crostini	
CHICKEN QUESADILLA _____	10.00
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	7.00
aged white cheddar topped with panko breadcrumbs	

HANDHELDS

TURKEY CLUB 14.00
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

CHIPOTLE CHICKEN SANDWICH 15.00
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

CUBAN SANDWICH 13.00
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

GRILLED STEAK WRAP* 15.00
with black beans, roasted red peppers, cilantro and monterey jack cheese

MUST TRY

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

BURGERS

GRUYERE & SHROOM BURGER* 15.00
gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

BLACK RUM BACON JACK BURGER* 15.00
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

THE HOUSE BURGER* 15.00
choice of cheese and housemade burger sauce

VEGGIE BURGER 12.00
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

Original Recipes FROM SCRATCH

MAINS

Made Fresh PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF _____ 28.00
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

CHARBROILED RIBEYE, 12 OZ.* GF _____ 32.00
with garlic mashed potatoes and grilled vegetables

MEDITERRANEAN SHRIMP PASTA _____ 22.00
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

SALMON WITH KALE & MUSHROOMS* 22.00
with sautéed kale and crimini mushrooms

TUSCAN FLORENTINE CHICKEN _____ 18.00
pesto-marinated chicken breast on top of grilled vegetable orzo

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +8.00 / Salmon +8.00 / Chicken +6.00

COBB SALAD GF _____ 13.00
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD GF _____ 12.00
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

CAESAR SALAD _____ 8.00
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD GF _____ 11.00
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 6.00

*** ASK YOUR SERVER FOR TODAY'S OFFERING ***

***** INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM *****

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 11.00
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 12.00
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 11.00
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 11.00
Ketel One, ginger beer and fresh lime juice

* *Served in Copper Mugs* *

CLASSIC COCKTAILS

BEE'S KNEES 12.00
Hendrick's, honey and fresh lime juice served up

COSMOPOLITAN 11.00
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA 12.00
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP 9.00
Pimm's No. 1, ginger ale, cucumber and fresh mint

BOURBON OLD FASHIONED 12.00
Knob Creek, housemade simple syrup and orange bitters

MINT JULEP 12.00
Woodford Reserve, housemade simple syrup and mint leaves

CUBAN MOJITO 10.00
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

CHARDONNAY - HOGUE. WA	8.00/32.00
PINOT GRIGIO - DANZANTE. Italy	9.00/35.00
CHARDONNAY - JEFFERSON. VA	13.00/50.00
SAUVIGNON BLANC - FOODIES WINE. Australia	8.00/30.00
RIESLING - OUR DOG BLUE. VA	9.00/34.00
PROSECCO - VILLA SANDI IL FRESCO. Italy	12.00/-
BRUT SPARKLING - CHANDON. CA	15.00/-
WHITE ZINFANDEL - BERINGER. CA	8.00/31.00

RED

MERLOT - HOGUE. WA	8.00/32.00
CABERNET SAUVIGNON - HOGUE. WA	8.00/32.00
PINOT NOIR - HARLOW RIDGE. CA	9.00/34.00
MALBEC - CONQUISTA. Argentina	9.00/34.00
MERLOT - RED ROCK. CA	10.00/38.00
CABERNET SAUVIGNON - LOUIS M MARTINI. CA	10.00/38.00
RED BLEND - PROPHECY. CA	9.00/34.00
ROSE - LE GRAND NOIR. France	9.00/34.00

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Touch "3230" for Room Service
All Room Service orders have a 18% gratuity service charge included

BEERS

DRAFT

BUD LIGHT	6.00
BLUE MOON	7.00
STELLA ARTOIS	7.00
GUINNESS	7.00
YUENGLING	7.00
LEGEND	7.00
DEVILS BACKBONE 8 POINT IPA	7.00

BOTTLE

ANGRY ORCHARD	6.00
BUD LIGHT	5.00
BUDWEISER	5.00
COORS LIGHT	5.00
CORONA EXTRA	6.00
DC BRAU THE PUBLIC	7.00
DEVILS BACKBONE VIENNA	7.00
GOOSE ISLAND IPA	7.00
HEINEKEN	6.00
MICHELOB ULTRA	5.00
MILLER LITE	5.00
O'DOUL'S	5.00
SAMUEL ADAMS BOSTON LAGER	7.00
SAMUEL ADAMS SEASONAL	6.00
VICTORY STORM KING STOUT	7.00

ASK ABOUT OUR SEASONAL OFFERINGS

CHEF'S FAVORITES

BEEF STEW 16.00

slow braised sirloin-vegetables and beer, served over mashed potatoes

PASTA BOLOGNESE 13.00

penne pasta tossed in our housemade beef-pork and vegetables tomato cream

CRAB CAKE 18.00

crab cake patty served on brioche bun, tartar sauce, french fries, lettuce, tomato

SALMON BURGER 12.00

fresh salmon patty served on brioche bun, boursin cheese, french fries, lettuce, tomato

FISH & CHIPS 15.00

beer battered atlantic cod, coleslaw, tartar sauce, french fries

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TRY OUR FAMOUS

SWEETS

Perfection by Confection

CRÈME BRULEE 7.00

with fresh berries

BROWNIE SUNDAE 7.00

warm chocolate brownie with chocolate sauce and vanilla ice cream

CHEESECAKE 7.00

classic New York-style cheesecake, raspberry sauce

FLOURLESS CHOCOLATE CAKE 7.00

with salted caramel sauce and whipped cream