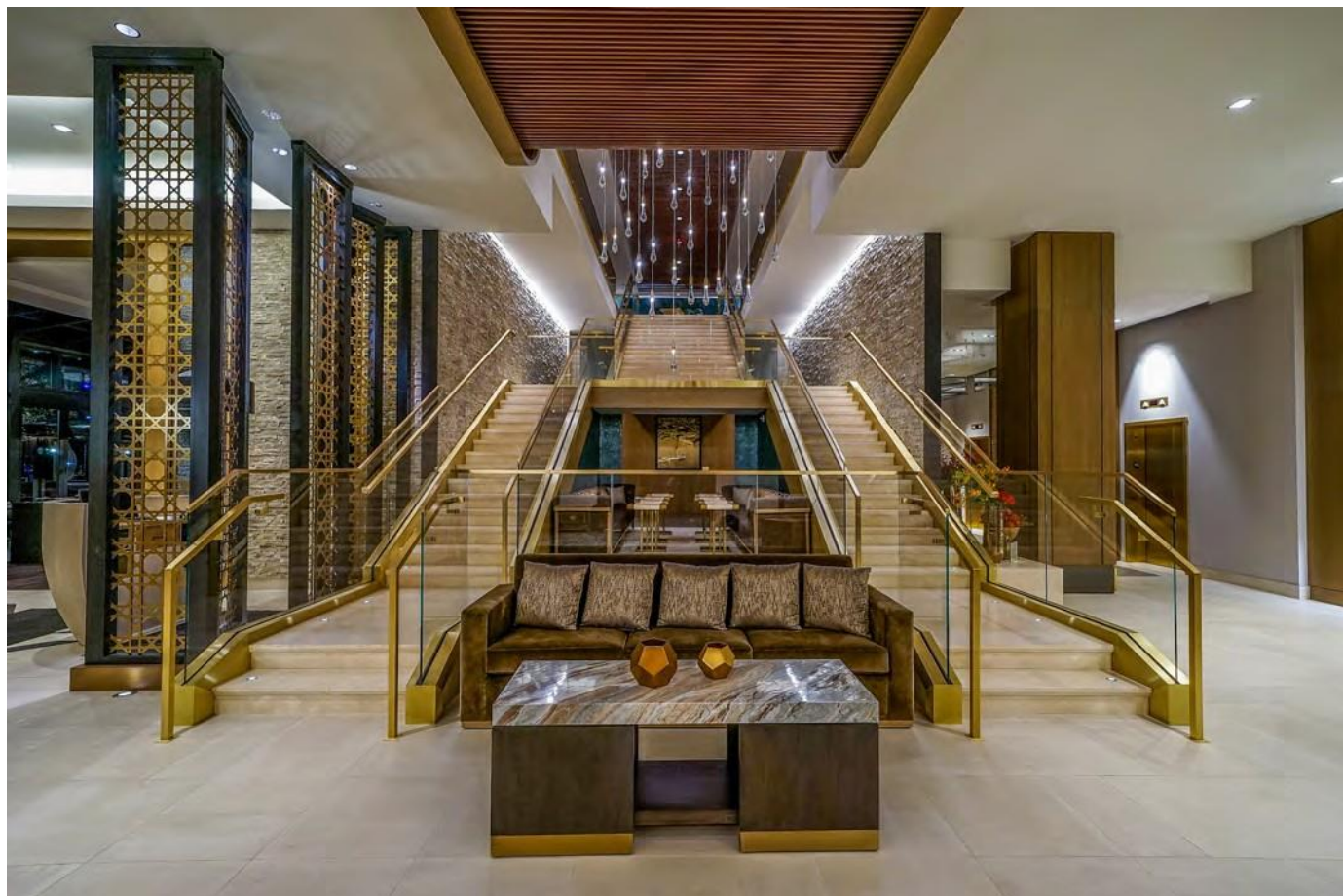




INTERCONTINENTAL.

WASHINGTON D.C. – THE WHARF



ROOM SERVICE MENU

Please dial x 8306 to place your order.
We are offering a choice of delivery style to best serve you:

“KNOCK & DROP”: YOUR ORDER WILL BE ASSEMBLED IN A BAG WITH SINGLE USE PACKAGING AND FLATWARE. THE SERVER WILL KNOCK ON YOUR DOOR, PRESENT THE FOOD ON A TABLE FOR YOUR RETRIEVAL WHILE MAINTAINING PROPER SOCIAL DISTANCING.

- OR -

“TABLE SERVICE”: YOUR ORDER WILL BE ASSEMBLED ON A TABLE IN THE TRADITIONAL IN-ROOM DINING MANNER, WITH ALL OF THE ITEMS COVERED OR SEALED, WITH REAL GLASSWARE AND CHINA. THE SERVER WILL DELIVER AND PRESENT THE ORDER BUT WILL NOT ENTER THE ROOM TO STAGE THE MEAL.

For your health and safety, orders are automatically charged to your room with no signature required. A \$6 Delivery Fee and 18% Service Charge will be added to all orders.

InterContinental Washington DC - The Wharf
801 Wharf Street SW
Washington, DC 20024
(202) 878 - 8306
www.InterContinentalWharfDC.com

BREAKFAST

SERVED 7AM - 10:30AM DAILY

**ALSO AVAILABLE DOWNSTAIRS IN
OUR RESTAURANT MOON RABBIT**



A LA CARTE

THE DC WHARF BREAKFAST \$34

Two eggs any style, served with hashbrowns.
Choice of Pork sausage, chicken sausage link,
ham, bacon
Choice of English muffin, white, whole wheat,
or rye toast
Choice of coffee or tea AND milk or juice

THE CONTINENTAL BREAKFAST \$25

Choice of three pastries, butter, and jam
Small side of fruit
Choice of coffee or tea AND milk or juice

THREE EGG OMELET \$22

Pick any **three** toppings to add in your omelet
Spinach, Roasted red peppers, scallions, tomatoes,
ham, bacon, onions, or shredded cheddar cheese
Served with hash browns

WHARF BREAKFAST SANDWICH \$18

Thick cut bacon or hamburger steak, egg
American cheese, on a brioche bun served with
hashbrowns

LOCO MOCO BREAKFAST BOWL \$18

Jasmine rice, hamburger steak, Maggi gravy
fried egg, pickled onions, furikake

COM TAM-L.A. STYLE SHORT RIBS \$34

Viet galbi marinate short ribs, Jasmine rice
fried egg, lettuce, tomato, cucumber,
accoutrements

HOTCAKES \$16

Stack of three hotcakes, whipped butter, local
maple syrup

CAFÉ DU MONDE FRENCH QUARTER TOAST \$16

Two thick cut French toast, powdered sugar
whipped cream, coffee condensed milk syrup

SIDES

BAKERY BASKET \$18

Choice of three assorted freshly baked pastries
One \$7

LA FERMIERE YOGURT \$9

French style yogurt using milk sourced locally
from Upstate New York. Seasonal flavors (5 oz)

CHILLED OVERNIGHT OATS (COLD) \$16

Chia seeds, cinnamon, fruit compote, granola
berries

PROTEINS \$8

Choice of pork sausage links, chicken sausage
links, thick cut bacon, Virginia ham

CEREAL \$8

Ask our cereal choice to our order taker

Choice of Milk:

Skim, Low fat, Whole, Almond, Oat, or Soy

HASHBROWNS \$8

FRESH BERRIES AND FRUIT \$14

Assortment of berries and fruit

BEVERAGES

COFFEE AND TEAS

Regular or Decaf Coffee or Hot Teas

Small \$7/Large \$15

Regular or Decaf Cappuccino/Latte/Espresso **\$8**

New Orleans Style Cold brew Coffee **\$8**

Still (Evian) or Sparkling (Ferrarelle)

Small \$8/Large \$15

JUICE \$8

Apple, cranberry, orange, grapefruit, pineapple
orange, Lemonade

MILK \$5 and SODA \$7

Skim, Low Fat, Whole, Almond, Oat, Soy, Chocolate
Coke, Diet Coke, Sprite, Ginger Ale

ALL DAY DINING
SERVED 10:30AM -10PM DAILY

BEGINNINGS

COCONUT CORNBREAD \$14

Cornbread made with coconut milk and rice flour. Served with whipped honey butter

KALE AND VEGETABLE DUMPLINGS \$18

Eight pan fried dumplings filled with carrots, kale, and herbs

CRISPY FRIES \$14

Seasoned with Moon Rabbit spice

FOCCACIA AND CHEESE \$18

House made Stracciatella cheese, cherry tomatos, dressed with balsamic and olive oil

GRILLED JUMBO PRAWN \$28

4 oz Wild caught Black Tiger Prawn. Grilled with garlic basil butter and served with sweet and spicy seafood sauce and a wedge of lime.

HOUSE SALAD \$14

Spring mix, watermelon radish, cherry tomatoes, Asian sesame ginger dressing

CLASSIC CAESAR SALAD \$22

House made Caesar dressing, black pepper aromatic breadcrumbs parmesan

Additions:

Grilled chicken +10

Grilled steak +18

King salmon +16

MAINS

MOON RABBIT FRIED CHICKEN \$32

Two crispy thighs fried in our signature flour & tossed in our sweet and spicy moon rabbit maple fish sauce. Served with pickles and pandan Texas toast

STEAK FRITES \$46

12 oz. NY strip, crispy fries, Japanese steak sauce

CRISPY SKIN KING SALMON \$38

King salmon, seasonal vegetables, coconut curry Served with Jasmine rice

THE 801 BURGER \$26

Quarter pounder, pickles, secret sauce, bacon shredded lettuce, American cheese on a brioche bun. Served with fries

FOR THE KIDS

TEMOMI RAMEN PASTA \$16

Butter and Parmesan cheese

CHICKEN NUGGETS \$16

Eight chicken nuggets served with Moon Rabbit spiced crispy fries

KIDS SMASH BURGER \$16

Plain with American cheese & served with Moon Rabbit spiced crispy fries

DESSERTS

SEASONAL PANNA COTTA \$14

Seasonal jam, crumble, fruit

SEASONAL SORBET \$14

Sorbet trio, streusel, meringue, berries

FRESH BERRIES AND FRUIT \$14

Assortment of berries and fruit

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



WINE (GLASS/BOTTLE)

SPARKLING

VALDO MARCO OR, Prosecco Brut \$14 / \$56
Veneto, IT

PIPER SONOMA, Brut Rosé, NV \$17 / \$68
Sonoma, California

PIPER-HEIDSIECK 'CUVEE 1785' \$24 / \$96
Brut Classic, California

WHITE

STARMONT Chardonnay \$14 / \$62
Carneros, California

LA CREMA Chardonnay \$13 / \$58
Sonoma Valley, California

EMMOLO Sauvignon Blanc \$13 / \$58
Napa Valley, California

KETTMEIR Pinot Grigio \$15 / \$70
Alto-Adige DOC, Südtirol, IT

PIERRE SPARR ALSACE ONE \$14 / \$65
Muscat/Riesling, Alsace, FR

MARTIN CODAX Albarino \$13 / \$58
Tias Baixas, SP

ROSE

BERTRAND 'SOURCE OF JOY' \$14 / \$62
Languedoc, FR

RED

ESSAY, Syrah \$12 / \$48
Coastal Region WO, South Africa

LUKE Merlot \$16 / \$75
Wahluke Slope, Washington State

DUCKHORN Merlot \$22 / \$88
Napa Valley, California

REQUIEM, Cabernet Sauvignon \$17 / \$80
Columbia Valley, Washington

BELLE GLOS BALADE Pinot Noir \$21 / \$85
Russian River Valley, California

BERTRAND DOMAIN DE CIGALUS \$22 / \$95
Narbonne, FR

COCKTAILS (250ML CAN)

ABSOLUT Grapefruit Paloma \$13.50
Absolut vodka, grapefruit, lime (Sparkling)

JAMESON Ginger and Lime \$14
Jameson Irish Whiskey, ginger & Lime

DRIFTER Passion Fruit Caipirinha \$15.50
Avuá Prata Cachaça, lime & passion fruit juice,
Vanilla, cardamon extract, lemon grass oil

DRIFTER Spicy Margarita \$15.50
Paladar Blanco Tequila, triple Sec, pineapple,
orange, chipotle extract

HARD SELTZER and CIDER

ANXO Cider Blanc \$13.50
WASHINGTON DC

ANGRY ORCHARD Hard Cider \$8
NEW YORK, 5%

WHITE CLAW Hard Seltzer \$8
Black Cherry, Mango, Grapefruit &
Raspberry
ARIZONA, 5%

BEERS

BUCKET OF BEERS (Choice of 3 below) \$20

IMPORT

HEINEKEN Lager
HEINEKEN 0.0 Lager N/A
NETHERLAND, 5% \$8

CORONA EXTRA Pale Lager \$8
MEXICO, 4.5%

DOMESTIC

BUD LIGHT Light Lager \$7
TEXAS, 4.2%

MILLER LITE Pilsner \$7
WISCONSIN, 4.2%

KONA BIG WAVE Golden Ale \$8
HAWAII, 4.4%

ELYSIAN SPACE DUST India Pale Ale \$9
WASHINGTON, 8.2%,

CAN

DC BRAU WASHINGTON DC \$8
El Hefe Speaks" (Hefeizen) 5.2%
The Corruption (IPA) 6.5%
Joint Resolution (Hazy IPA) 5.5%
Tuk Tuk (Light Lager) 4.5%

DOGFISH HEAD SEAQUENCH ALE Sour \$8
DELAWARE, 4.9%