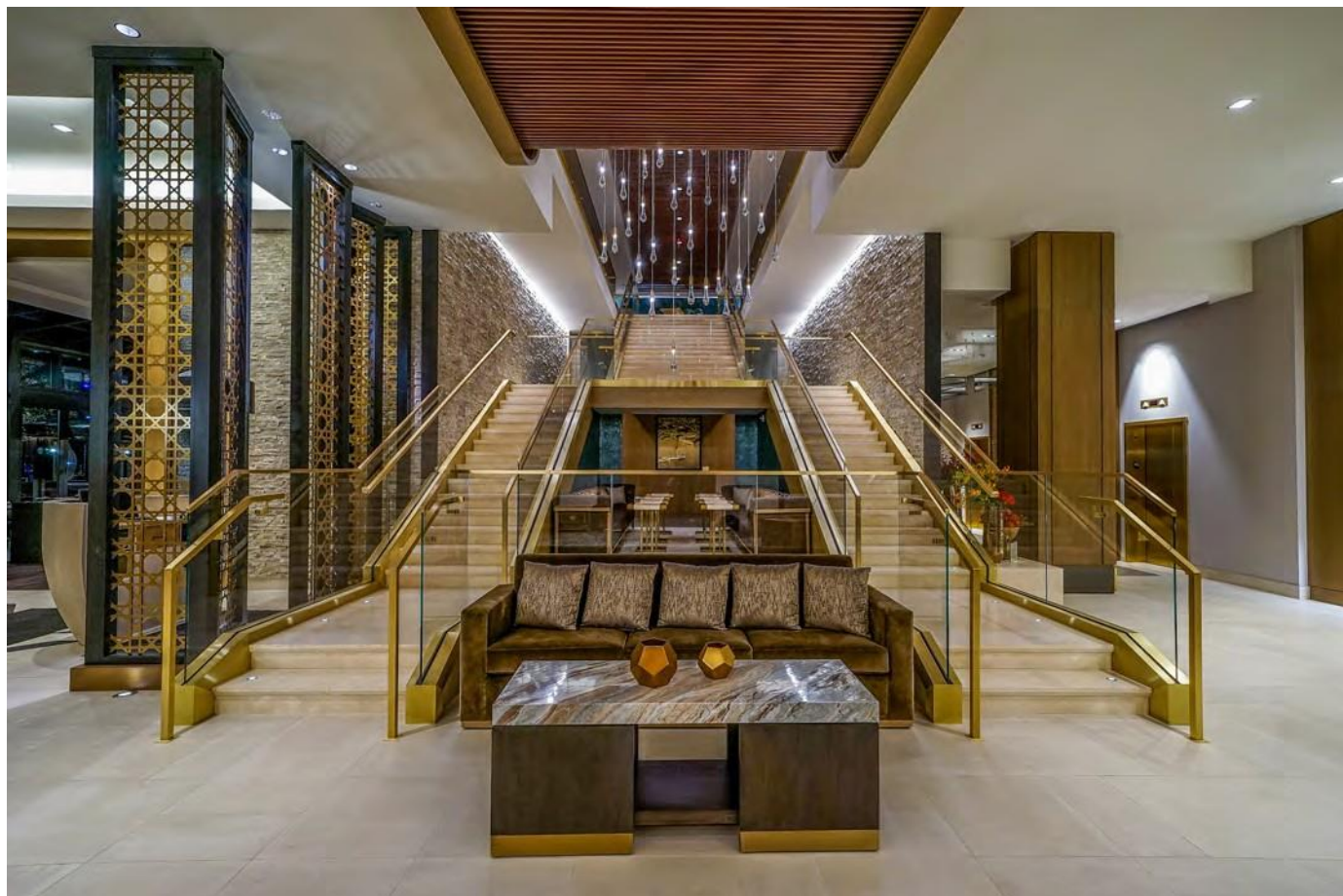




INTERCONTINENTAL.

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

Choice of pork sausage patty
chicken sausage link, ham, bacon

Choice of English muffin
white, whole wheat, or rye toast
Served with home style potatoes.

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 home style potatoes

WHARF BREAKFAST SANDWICH \$18

Bacon or pork sausage patty, special sauce
American cheese, egg, on a sesame brioche bun
Served with home style potatoes

BLACK TRUFFLE EGGS BENEDICT \$28

English muffins, griddled honey ham, soft poached
eggs, black truffle hollandaise, chives
Served with homestyle potatoes

VIETNAMESE STEAK & EGGS \$34

Viet kalbi marinated skirt steak, Jasmine rice
Two sunny side up eggs, lettuce, tomato, cucumber
Nuoc cham

HOTCAKES \$16

Stack of three hotcakes, whipped honey butter,
local maple syrup, powdered sugar

"BANANA FOSTERS" PANDAN FRENCH TOAST \$22

Pandan toast, powdered sugar, whipped cream
fried plantains, rum caramel sauce

SIDES

BAKERY BASKET \$18

Choice of three assorted freshly baked pastries
Individual Pastries \$7

LA FERMIERE YOGURT \$9

French style yogurt using milk sourced locally
from Upstate New York with a side of granola.
Seasonal flavors (5 oz)

CHILLED OVERNIGHT OATS (COLD) \$16

Chia seeds, cinnamon, fruit compote, granola
berries

PROTEINS \$8

Choice of pork sausage patty, bacon
chicken sausage links or honey ham

CEREAL \$8

Ask our food & beverage hospitality agent about
our cereal selection
Choice of Milk:
Skim, Low fat, Whole, Almond, Oat, or Soy

HOMESTYLE POTATOES \$8

Yukon Gold Potatoes, onions, peppers

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

FRIED BRUSSEL SPROUTS \$16

Brussel sprouts tossed in fish sauce vinaigrette, herbs, crunchies

CRISPY FRIES \$12

Seasoned with Moon Rabbit spice

FOCCACCIA AND CHEESE \$18

House made Stracciatella cheese, marinated tomatoes, Sichuan tahini dressing, grilled focaccia

MIDDENDORF'S CATFISH \$18

Local Maryland blue catfish, cornmeal fried, served with tartar sauce, house made bread and butter pickles

WEDGE SALAD \$16

Crisp iceberg, shaved radish, cherry tomatoes, turmeric ranch, aromatic breadcrumbs

Additions:

Grilled chicken +10

Grilled steak +18

Fried shrimp +16

CLASSIC CAESAR SALAD \$18

House made Caesar dressing, black pepper aromatic breadcrumbs parmesan

Additions:

Grilled chicken +10

Grilled steak +18

Fried shrimp +16

MAINS

THE WHARF CHICKEN \$32

Pan seared airline breast, panzanella salad, Meyer lemon vinaigrette

VIETNAMESE STEAK & EGGS \$34

Viet kalbi marinated skirt steak, Jasmine rice
Two sunny side up eggs, lettuce, tomato
cucumber, nuoc cham

CRISPY SKIN KING SALMON \$36

King salmon, butternut squash puree, coconut
curry, red watercress, wild rice pilaf

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 NUGGET \$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

FLAN \$14

Condensed milk flan, coffee crème caramel,
chocolate streusel, condensed milk ice cream
hazelnut mousse

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 Veneto, IT \$14 / \$56

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

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

WHITE

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

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

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

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

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

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

ROSE

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

RED

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

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

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

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

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

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

BEERS

BUCKET OF BEERS	\$20
------------------------	-------------

Choice of 3 below

IMPORT

HEINEKEN Lager

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

CORONA EXTRA Pale Lager MEXICO, 4.5% \$8

CAN

DC BRAU WASHINGTON DC \$8

TUK TUK (Light Lager) 4.5%

EL HEFE SPEAKS (Hefeweizen) 5.2%

THE CORRUPTION (IPA) 6.5%

JOINT RESOLUTION (Hazy IPA) 5.5%

DOGFISH HEAD SEAQUENCH ALE DELAWARE (Sour) 4.9% \$8

DOMESTIC

BUD LIGHT TEXAS (Light Lager) 4.2% \$7

MILLER LITE Pilsner WISCONSIN, 4.2% \$7

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

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

COCKTAILS

CAN 250ML

ABSOLUT Grapefruit Paloma Absolut vodka, grapefruit, lime (Sparkling) \$14

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

DRIFTER Passionfruit Caipirinha Avua Prata Cachaca, lime, passionfruit Vanilla, Cardamum, lemongrass \$16

DRIFTER Spicy Margarita Paladar Blanco tequila, Triple Sec Pineapple, orange, chipotle \$16

HARD SELTZER and CIDER

WHITE CLAW ARIZONA Black Cherry, Mango & Pink Grapefruit (Hard Cider) 5% \$8

ANGRY ORCHARD NEW YORK (Hard Cider) 5% \$8