



INTERCONTINENTAL<sup>®</sup>  
WASHINGTON D.C. – THE WHARF

**ROOM SERVICE**  
**SERVED 7AM – 10PM DAILY**



***PLEASE DIAL 8306 TO PLACE YOUR ORDER***

***A \$6 Delivery Fee and 18% Service Charge will be added to all orders***



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## BREAKFAST

SERVED 7AM – 11:30AM DAILY

### THE AMERICAN \$41

Two Eggs Any Style, Home Fries, Fruit, and Choice of Toast  
Choice of (1) meat: Smoked Bacon, Pork Sausage, Chicken Sausage, or Virginia Ham  
Choice of (1) beverage: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, or Milk (Whole, 2% Reduced Fat, Skim, Soy, or Almond)  
Choice of (1) juice: Orange, Grapefruit, Cranberry, Tomato, Pineapple, or V8

### THE CONTINENTAL \$26

Three Assorted Freshly Baked Pastries and Breads  
Choice of (1) beverage: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, or Milk (Whole, 2% Reduced Fat, Skim, Soy, or Almond)  
Choice of (1) juice: Orange, Grapefruit, Cranberry, Tomato, Pineapple, or V8

### THREE EGG OMELET (GLUTEN FREE) \$23

Choose Your Ingredients: Virginia Ham, Bacon, Pork Sausage, Chicken Sausage, Spinach, Tomatoes, Peppers, Mushrooms, Asparagus, Cheddar or American Cheese  
Served with Home Fries

### EGGS BENEDICT \$21

Poached Eggs, Canadian Bacon or Spinach, on English Muffin with Hollandaise Sauce  
Served with Home Fries

### AVOCADO TOAST \$21

Toasted Rustic Country Bread, Homemade Guacamole, Two Eggs Any Style, Arugula Tomato Salad

### FRENCH TOAST \$18

Cinnamon Brioche Served with Maple Syrup, Berries, and Whipped Cream

### PANCAKES \$18

Choice of Blueberry or Traditional Buttermilk, Served with Maple Syrup, Berries, and Whipped Cream

### STEEL CUT OATMEAL (GLUTEN FREE/DAIRY FREE) \$14

Served with Brown Sugar and Raisins

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## SIDES

### **BAKERY BASKET \$18**

Choice of Three Assorted Breakfast Pastries  
Individual Pastries \$7

### **YOGURT PARFAIT \$12**

Greek Yogurt, Fresh Berries, Homemade Granola, Steen's Cane Syrup

### **CEREAL \$8**

Please Ask Your Food & Beverage Hospitality Agent About Our Cereal Selection  
Choice of Milk: Whole, 2% Reduced Fat, Skim, Soy, or Almond

### **CHOICE OF MEATS \$8**

Smoked Bacon, Pork Sausage, Chicken Sausage, or Virginia Ham

### **BREAKFAST POTATOES \$8**

Freshly Prepared Breakfast Potatoes, Onions and Pepper

### **FRESH FRUIT AND BERRY \$14**

Assorted Seasonal Fruit and Berries

## BEVERAGES

### **COFFEE (LAVAZZA) OR HOT TEA \$7**

### **CAPPUCCINO, LATTE, OR ESPRESSO \$8**

### **JUICE \$8**

Orange, Cranberry, Apple, Grapefruit, Pineapple Orange

### **Milk \$5**

Whole, 2% Reduced Fat, Skim, Soy, or Almond

### **STILL (EVIAN) or SPARKLING (FERRARELLE) WATER**

Small \$8 or Large \$15

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## ALL DAY DINING

SERVED 12PM – 10PM DAILY

### BEGINNINGS

#### **BUFFALO CHICKEN WINGS \$16**

Six Wings, Fried and Grilled, Tossed in Buffalo Sauce  
Served with Ranch Dressing, Celery, and Carrot Sticks

#### **FRIED CALAMARI \$16**

Lightly Fried Calamari, Served with Citrus Garlic Aioli

#### **CLASSIC CAESAR SALAD \$18**

Heart of Romaine, Homemade Caesar Dressing, Croutons, and Parmesan Cheese  
Addition: Grilled Chicken +\$10, Grilled Steak +\$18, Grilled Shrimp +\$18

#### **CRISPY FRIES \$14**

Herbs and Parmesan Truffled Fries

#### **CHEESE AND CHARCUTERIE \$24**

Selection of Domestic and Imported Cheeses and Cured Meats Served with Country Bread

### MAINS

#### **CHICKEN PARMESAN \$42**

Breaded Chicken Breast Topped with San Marzano Sauce, Mozzarella Served with Olive Oil and Garlic Pasta

#### **PAN SEARED SALMON \$36**

Salmon Filet, Balsamic Glaze, Wilted Garlic Spinach, Roasted Cherry Tomatoes, and Garlic Peewee Potatoes

#### **SURF AND TURF \$56**

Blackened Black Angus Rib Eye Topped with Maryland Crab Meat, Grilled Asparagus, Steamed Rice, and Old Bay Beurre Blanc

#### **PROPER BURGER \$27**

Black Angus Patty, Lettuce, Heirloom Tomato, Brie Cheese, Balsamic Glazed Grilled Red Onions, Candied Bacon, Served with Choice of French Fries or Petit Salad

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**CLASSIC TURKEY CLUB \$24**

Country Bread, Roasted Turkey Breast, Lettuce, Tomatoes, Bacon, Homemade Mayo, Served with Choice of French Fries or Petit Salad

***FOR THE KIDS***

**PASTA AL POMODORO \$16**

Pasta Tossed in Marinara Sauce and Topped with Parmesan Cheese

**CHICKEN TENDERS \$16**

Four Homemade Chicken Tenders Served with French Fries and Honey Mustard Sauce

**KID'S SLIDERS \$16**

Brioche Bun, Burger Patty, Cheddar Cheese, and French Fries

***DESSERTS***

**SEASONAL SORBET \$14**

**TIRAMISU \$16**

Coffee-soaked Cake, Mascarpone Cheese and Coco Powder

**PEAR TART \$16**

Pear Tart Served with Vanilla Ice Cream

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## BEVERAGES

COFFEE (LAVAZZA) OR HOT TEA \$7

CAPPUCCINO, LATTE, OR ESPRESSO \$8

JUICE \$8

Orange, Cranberry, Apple, Grapefruit, Pineapple Orange

Milk \$5

Whole, 2% Reduced Fat, Skim, Soy, or Almond

STILL (EVIAN) or SPARKLING (FERRARELLE) WATER

Small \$8 or Large \$15

SODA \$7

Coke, Diet Coke, Sprite, Ginger Ale

## 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



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## WHITE

**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



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## BEERS

### BUCKET OF BEERS \$20

Choice of 3 below

### IMPORT

**HEINEKEN Lager \$8**

**HEINEKEN 0.0 Lager N/A \$8**

NETHERLAND, 5%

**CORONA EXTRA Pale Lager \$8**

MEXICO, 4.5%

### CAN

**DC BRAU WASHINGTON DC \$8**

**TUK TUK (Light Lager) 4.5% \$8**

**EL HEFE SPEAKS (Hefeweizen) 5.2% \$8**

**THE CORRUPTION (IPA) 6.5% \$8**

**JOINT RESOLUTION (Hazy IPA) 5.5% \$8**

**DOGFISH HEAD SEAQUENCH ALE \$8**

DELAWARE (Sour) 4.9%

### DOMESTIC

**BUD LIGHT TEXAS \$7**

(Light Lager) 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%,





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## **COCKTAILS**

**CAN 250 ML**

**ABSOLUT Grape fruit Paloma \$14**

Absolut vodka, grapefruit, lime  
(Sparkling)

**JAMESON Ginger & Lime \$14**

Jameson Irish Whiskey, ginger, lime

**DRIFTER Passion fruit Caipirinha \$16**

Avua Prata Cachaca, lime, passionfruit  
Vanilla, Cardamum, lemongrass

**DRIFTER Spicy Margarita \$16**

Paladar Blanco tequila, Triple Sec  
Pineapple, orange, chipotle

## **HARD SELTZER and CIDER**

**WHITE CLAW ARIZONA \$8**

Black Cherry, Mango & Pink Grape fruit  
(Hard Cider) 5%

**ANGRY ORCHARD NEW YORK \$8**

(Hard Cider) 5%