



INTERCONTINENTAL
WASHINGTON D.C. - THE WHARF

**DOCKSIDE
RESTAURANT
&
BAR**

DOCKSIDE RESTAURANT & BAR

STARTERS

- GUACAMOLE** | *sundried tomato, tortilla chips* 18
HUMMUS | *olive oil, paprika, pita* 18
CHEESE & CHARCUTERIE | *domestic & imported cheeses, cured meats, baguette, jam* 25
FRIED CALAMARI | *remoulade sauce, lemon* 18
MARYLAND CRAB CAKE | *citrus aioli, lemon* 23
BUFFALO WINGS | *ranch, carrots, celery* 16
CLASSIC SHRIMP COCKTAIL | *cocktail sauce, lemon* 19
PARMESAN TRUFFLE FRIES | *roasted garlic aioli, parsley* 14
CRISPY ONION RINGS | *chipotle sauce* 12

ON THE LIGHTER SIDE

- chicken +10, shrimp +15, salmon +18, crab cake +20
ARCADIAN FARMER SALAD | *summer greens cherry tomato, cucumber, carrots, balsamic vinaigrette* 14
CLASSIC CAESAR SALAD | *romaine, croutons, parmesan cheese* 15
SUMMER BURRATA | *tomato, avocado, basil, olive oil, balsamic* 20

BETWEEN BREADS

- with fries or petit salad, onion rings +3
VEGGIE SANDWICH | *sourdough bread, avocado, beefsteak tomato, watercress* 17
add chicken to veggie sandwich 24
ROASTED TURKEY SANDWICH | *sourdough, butter lettuce, tomato, bacon, cranberry aioli* 22
CRAB CAKE SANDWICH | *lump crab meat, brioche bun, butter lettuce, tomato, citrus aioli* 32
DOUBLE WHARF BURGER | *beef patty, cheddar, brioche bun, butter lettuce, tomato, caramelized onion* 25

ENTREES

- SEAFOOD SPAGHETTI AL OLIO** | *jumbo shrimp, lump crab, heirloom cherry tomato, capers, garlic, EVOO* 38
RIGATONI ESTATE FIORENTINA | *sliced chicken breast, baby spinach, cherry tomato, chicken broth, parmesan* 29
CRISPY SKIN SALMON | *israeli cous cous & vegetable salad, malaguean lemon & dill vinaigrette* 38
PAN-SEARED AIRLINE CHICKEN BREAST | *crushed potatoes, pan jus, cucumber yogurt salad* 32
STEAK FRITES | *skirt steak, french fries, roasted garlic aioli & herb butter* 39
add shrimp +15

SIDES

- ARCADIAN FARMER SALAD** | *summer greens, cucumber, cherry tomato, carrots, balsamic vinaigrette, EVOO* 8
GARLICY SPINACH | *sea salt, EVOO* 10
ISRAELI COUS COUS SALAD | *zucchini, squash, tomato, english peas, parsley, red wine vinegar, EVOO* 10
CRUSHED POTATOES | *sea salt roasted potato, fried* 10
FRENCH FRIES 10
CUCUMBER SALAD | *english cucumber, dill, yogurt* 9

DOCKSIDE RESTAURANT & BAR

COCKTAILS 19

WHARF SANGRIA | *spanish white wine, apple brandy, orange liqueur, selection of fruit purée*

JUNGLERBIRD | *appleton rum, cachaça, campari, pineapple, lime*

BLANC NEGRONI | *bombay sapphire, belvedere, pamplemousse, dry vermouth*

CRÈME DE MEZCAL | *ilegal mezcal, crème de violette, lemon, fee foam*

TRIPLE B | *woodford reserve, blackberry, black pepper, citrus*

COSMOPOLITAN | *belvedere vodka, Cointreau, cranberry, lime*

PALOMA | *tres generaciones blanco, fever-tree grapefruit soda, lime*

ESPRESSO MARTINI | *tito's handmade vodka, kahlua, cold brew*

ZERO-PROOF COCKTAILS 13

GARDEN & GINGER | *seedlip garden 108, fever-tree ginger ale, rosemary*

LIGHT & BREEZY | *seedlip garden 42, fever-tree ginger beer, lime*

WINE

WHITE

ALBERT BICHOT “MACON-VILLAGES” 19

Chardonnay, France

CELESTE VERDEJO 17

Rueda, Spain

HEINZ EIFEL 16

Riesling, Mosel, Germany 2021

STONELEIGH 16

Sauvignon Blanc, New Zealand

SANTA MARGHERITA 18

‘Valdadige, Pinot Grigio, Italy

SALDO 16

Chenin Blanc, California

LA CREMA 14

Chardonnay, Monterey, California

RED

BENTON LANE 21

Pinot Noir, Willamette Valley, Oregon 2021

LUIGI BOSCA 15

Malbec, Mendoza, Argentina 2021

LUKE 16

Merlot, Columbia Valley, Washington 2020

AUSTIN HOPE 21

Cabernet Sauvignon, Paso Robles, CA 2021

CAYMUS SUISUN 18

Zinfandel/Petit Syrah, Suisun Valley, CA 2020

BELLE GLOS 21

Pinot Noir, Monterey County, CA 2022

PINK

CHÂTEAU DE BERNE 14

Grenache Noir/Cinsault, Provence, France 2022

LA FÊTE DU ROSÉ 15

Grenache/Mourvèdre, Provence, France 2022

CHÂTEAU MIRAVAL 17

Syrah/Grenache/Vermentino, Provence, France, 2021

BUBBLES

SCHRAMSBERG 21

Mirabella Brut, North Coast, CA

SCHRAMSBERG 23

Mirabella Brut Rosé North Coast, CA

LUNETTA 15

Prosecco, Veneto Italy

PIPER-HEIDSIECK 29

‘Cuvee1785, Champagne, France NV

DOCKSIDE RESTAURANT & BAR

BEER & CIDER

CAN/BOTTLE

DC BRAU CORRUPTION 9

American-style IPA, DC 6.5%

DC BRAU PILS 9

German-style Pilsner, DC 4.5%

DC BRAU TUK TUK 9

International Style Light Lager, DC 4.5%

DC BRAU EL HEFE 9

German Style Wheat, DC

5.2%

DC BRAU THE PUBLIC 9

American Pale Ale, DC 6%

HEINEKEN 9

Lager, NETHERLANDS, 5.0%

DOGFISH HEAD SEAQUENCH 9

Ale Sour, DELAWARE 4.9%

RIGHT PROPER RAISED BY WOLVES 9

Dry-Hopped Pale-Ale, DC 5%

MODELO ESPECIAL 9

Pilsner, MEXICO 4.4%

STELLA ARTOIS 9

Euro Pale Lager, BELGIUM 5.2%

SAMUEL ADAMS BOSTON LAGER 9

Boston Lager, U S A 5.0%

DRAFT

PACIFICO 9

Pilsner, MEXICO, 4.5%

BUD LIGHT 8

Lager, MISSOURI, 5.0%

HEINEKEN 8

Lager, NETHERLANDS, 5.0%

FAT TIRE 9

Amber Ale, COLORADO, 5.2%

LAGUNITAS 9

IPA, CHICAGO, 6.4%

CIDER

ANGRY ORCHARD 10

Hard Cider, New York, 5.0%

NON-ALCOHOLIC

LENATUREL, N/A Grenache 15/69

LAGUNITAS, N/A Hop Water 8

Heineken 00, N/A Beer 8