

IN-ROOM DINING

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.*



INTERCONTINENTAL®
WASHINGTON D.C. - THE WHARF

BREAKFAST MENU

SERVED 7AM-10:30AM DAILY

AVOCADO TOAST 21

toasted rustic country bread, guacamole, two eggs any style, & mixed green salad

WHOLE GRAIN OATMEAL 14

served with brown sugar & raisins
(GLUTEN-FREE / DAIRY-FREE)

FRENCH TOAST 18

cinnamon brioche served with maple syrup, raisins, powdered sugar, & whipped cream

PANCAKES 18

traditional buttermilk, served with maple syrup, powdered sugar, & whipped cream
add blueberries or chocolate chips for +3

THREE EGG OMELET 23 (GLUTEN-FREE)

choose (3) ingredients: onions, peppers, spinach, tomatoes, mushrooms,
virginia ham, bacon, pork sausage, cheddar or american cheese
served with home fries
additional toppings available for +3 each

EGGS BENEDICT 21

poached eggs, spinach or canadian bacon on english muffin with hollandaise sauce
served with home fries
substitute protein for a maryland crab cake +20

THE CONTINENTAL 26

three assorted freshly baked pastries served with fresh fruit
choice of (1) beverage: freshly brewed regular coffee, decaffeinated coffee, hot tea,
or milk (whole, 2 % reduced fat, skim, soy, oat or almond)
substitute coffee for a specialty coffee +3
choice of (1) juice: orange, grapefruit, cranberry, apple, or pineapple

THE AMERICAN 41

two eggs any style, home fries, & 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, oat or almond)
substitute coffee for a specialty coffee +3
choice of (1) juice: orange, grapefruit, cranberry, apple, or pineapple

STEAK & EGGS 38

skirt steak, choice of eggs, served with home fries

SIDES

AVOCADO 6
sliced, organic

FRESH FRUIT & BERRIES 14
assorted seasonal fruit & berries

CEREAL 8
please ask about our cereal selection
choice of milk: whole, 2 % reduced fat, skim, soy, oat, or almond

YOGURT PARFAIT 12
greek yogurt, fresh berries, homemade granola, steen' s cane syrup

TOAST 5
please ask about our bread selection

BAKERY BASKET 18
choice of three assorted breakfast pastries
individual pastries 7

BREAKFAST POTATOES 8
freshly prepared breakfast potatoes, onions, & peppers

CHOICE OF MEATS \$8
smoked bacon, pork sausage, chicken sausage, or virginia ham

BEVERAGES

STILL OR SPARKLING WATER
small 8 or large 15

JUICE 8
orange, cranberry, apple, grapefruit, pineapple

MILK 5
whole, 2% reduced fat, skim, soy, oat, or almond

COFFEE (LAVAZZA) OR HOT TEA 7

CAPPUCCINO, LATTE, OR ESPRESSO 8



INTERCONTINENTAL®
WASHINGTON D.C. - THE WHARF

ALL DAY DINING

SERVED 10:30AM - 10PM DAILY

STARTERS

GUACAMOLE 18

sundried tomato, tortilla chips

HUMMUS 18

olive oil, paprika, pita

CHEESE & CHARCUTERIE 25

domestic & imported cheeses, cured meats, baguette, jam

FRIED CALAMARI 18

remoulade sauce, lemon

MARYLAND CRAB CAKE 23

citrus aioli, lemon

BUFFALO WINGS 16

ranch, carrots, celery

CLASSIC SHRIMP COCKTAIL 19

cocktail sauce, lemon

PARMESAN TRUFFLE FRIES 14

roasted garlic aioli, parsley

CRISPY ONION RINGS 12

chipotle sauce

FOR THE KIDS

BUTTER PASTA 16

pasta tossed in butter sauce & topped with parmesan cheese

CHICKEN TENDERS 16

four homemade chicken tenders served with french fries & honey mustard

KID'S BURGER 16

brioche bun, burger patty, cheddar cheese, & french fries



INTERCONTINENTAL®
WASHINGTON D.C. - THE WHARF

ON THE LIGHTER SIDE

chicken +10, shrimp +15, salmon +18, crab cake +20

ARCADIAN FARMER SALAD 14

cherry tomato, cucumber, carrot, balsamic vinaigrette

CLASSIC CAESAR SALAD 15

romaine, croutons, parmesan cheese

SUMMER BURRATA 20

tomato, avocado, basil, olive oil, balsamic

BETWEEN BREADS

with fries or petit salad, add onion rings +3

VEGGIE SANDWICH 17

sourdough bread, avocado, beefsteak tomato, squash, watercress
add chicken to veggie sandwich 24

ROASTED TURKEY SANDWICH 22

sourdough, butter lettuce, tomato, bacon, cranberry aioli

CRAB CAKE SANDWICH 32

lump crab meat, brioche bun, butter lettuce, heirloom tomato, citrus aioli

DOUBLE WHARF BURGER 25

beef patty, cheddar, brioche bun, butter lettuce, heirloom tomato, caramelized onion

MAINS

SEAFOOD SPAGHETTI AL OLIO 38

jumbo shrimp, lump crab, heirloom cherry tomato, capers, garlic, EVOO

RIGATONI ESTATE FIORENTINA 29

sliced chicken breast, baby spinach, cherry tomato, chicken broth, parmesan

CRISPY SKIN-ON SCOTTISH SALMON 38

israeli cous cous & vegetable salad, malaguean lemon & dill vinaigrette

PAN SEARED AIRLINE CHICKEN BREAST 32

crushed potatoes, pan jus, cucumber yogurt salad

STEAK FRITES 39

skirt steak, french fries, roasted garlic aioli & herb butter
add shrimp +15

SIDES

ARCADIAN FARMER SALAD 8

summer greens, cucumber cherry tomato, carrots, balsamic vinaigrette, EVOO

GARLICY SPINACH 10

sea salt, EVOO

ISRAELI COUS COUS SALAD 10

zucchini, squash, tomato, English peas, parsley, red wine vinegar, EVOO

CRUSHED POTATOES 10

sea salt roasted potato, fried

FRENCH FRIES 10

CUCUMBER SALAD 9

english cucumber, dill, yogurt

DESSERTS

SEASONAL FRUIT BOWL 14

ICE CREAM 14

please ask about our daily selection

CHEF' S SPECIAL 14

please ask about our daily selection

BEVERAGES

STILL OR SPARKLING WATER

small 8 or large 15

SODA 7

coke, diet coke, sprite, ginger ale

MILK 5

whole, 2 % reduced fat, skim, soy, oat, or almond

COFFEE (LAVAZZA) OR HOT TEA 7

CAPPUCCINO, LATTE, OR ESPRESSO 8

WINE (GLASS / BOTTLE)

SPARKLING

MASCHIO *Prosecco Brut, Veneto, Italy* 15/65
CLOS AMADOR *Rosé Tendre, Cava Rosé, Catalunya, Spain* 13/55
PIPER SONOMA *Brut Rosé NV, Sonoma California* 18/77
PIPER- HEIDSIECK *'CUVEE 1785' NV, Champagne France* 25/108

WHITE

EMMOLO *Sauvignon Blanc, Napa Valley California* 13/58
LA CREMA *Chardonnay, Sonoma Valley California* 13/58
MARTIN CODAX *Albarino, Tias Baixas, Spain* 13/58
CARL GRAFF *Riesling Kabinett, Mosel, Germany* 14/62
BORGHI AD EST *Pinot Grigio, Friuli- Venezia Giulia, Italy* 18/81

ROSÉ

ULTIMATE PROVENCE, *Côtes de Provence, France* 14/62
LA FÊTE DU ROSÉ, *Côtes de Provence, France* 15/65
CHÂTEAU MIRAVAL, *Côtes de Provence, France* 17/72

RED

CATENA *Malbec, Mendoza, Argentina* 15/65
LUKE *Merlot, Wahluke Slope, Washington State* 16/75
BELLE GLOS BALADE *Pinot Noir, Russian River Valley, California* 21/91
CAYMUS SUISUN *Zinfandel/Petit Syrah, Suisun Valley, California* 18/82
AUSTIN HOPE *Cabernet Sauvignon, Columbia Valley, Washington* 21/98

WINE BY THE BOTTLE

SPARKLING/CHAMPAGNE

CHARLES ORBAN CHAMPAGNE , Brut, <i>Champagne, France</i> 375ML	60
CHARLES ORBAN CHAMPAGNE , Brut, <i>Champagne, France</i>	115
CHARLES ORBAN CHAMPAGNE , Brut Rosé, <i>Champagne, France</i>	130
DOMAINE CHANDON , "Brut Classic", <i>California, NV</i>	120
LANSON LE BLACK LABEL , Brut, <i>Champagne, France</i>	210
VEUVE CLICQUOT , Brut, "Yellow Label", <i>Champagne, France</i>	250
RUINART , Blanc De Blancs, <i>Champagne, France</i>	320
VEUVE CLICQUOT , 'La Grande Dame,' <i>Champagne, France</i>	650
DOM PERIGNON , Brut, <i>Champagne, France</i>	920
DOM PERIGNON , Brut Rosé, <i>Champagne, France</i>	125
ARMAND DE BRIGNAC , Brut Rosé, <i>Champagne, France</i>	1200

ROSÉ

LA FÊTE DU ROSÉ , Grenache/Mourvèdre, <i>Provence, France</i>	65
ULTIMATE PROVENCE ROSÉ , Grenache/Syrah/Cinsault, <i>Côtes de Provence, France</i>	65
CHATEAU LA GORDONNE LA CHAPELLE GORDONNE , Grenache/Syrah/Cinsault, <i>Côtes de Provence, France</i>	70
DOMAINE DE SAINT SER CUVÉE PRESTIGE Grenache/Syrah/Cinsault, <i>Côtes de Provence, France</i>	65
YETTI & KOKONUT , Gewurztraminer/Grenache/Syrah/Cinsault, <i>Côtes de Provence, France</i>	65

WHITE

SAGET LA PETITE PERRIÈRE , <i>Sauvignon Blanc</i> <i>Loire Valley, France</i>	55
FERRARI CARANO , <i>Fume Blanc</i> <i>Sonoma County, California, U.S.A.</i>	65
EMMOLO , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	65
DUCKHORN , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	70
DOMAINE FREDERIC GESCHICKT EDELWICKER , <i>Riesling/Muscat/Pinot Gris, Alsace, Italy</i>	70
FEUDI SAN GREGORIO , <i>Greco Di Tufo</i> , <i>Greco Campania, Italy</i>	75
JORDAN, WINERY , <i>Chardonnay</i> , <i>Russian River Valley, California, U.S.A.</i>	125
CAKEBREAD , <i>Chardonnay</i> <i>Napa Valley, U.S.A.</i>	130
LE VIEUX DONJON CHATEAUNEUF-DU-PAPE BLANCE , <i>Clairette/Roussanne, Rhone Valley, France</i>	150
LINGUA FRANCA 'BUNKER HILL' , <i>Chardonnay</i> <i>Willamette Valley, Oregon, U.S.A.</i>	150
DUMOL WESTER REACH CHARDONNAY , <i>Chardonnay</i> , <i>Russian River Valley, California, U.S.A.</i>	260
ROBERT WEIL KIDERICH GRAFNBERG , <i>Riesling</i> , <i>Rheingau, Germany.</i>	270

RED

DOMAINE DE LA MONGESTINE VDF ROUGE 'BOBSINGLAR' , <i>Roussanne/Pinot Noir/Merlot/Marselam</i> , <i>Coteaux d'Aix-en-Provence, France</i>	60
CATENA , <i>Appellation Vista Flores Malbec</i> <i>Mendoza, Argentina</i>	80
LUKE , <i>Merlot</i> <i>Washington, U.S.A.</i>	80
LOUIS M. MARTINI , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	85
J. LOHR VINEYARDS & WINES , " <i>Pure Paso</i> " <i>Proprietary Red</i> <i>Paso Robles, California, U.S.A.</i>	95
LA QUERCE SECONDA , <i>Chianti Classico/Sangiovese</i> , <i>Toscana, Italy</i>	150
LINGUA FRANCA 'MIMI'S MIND' , <i>Pinot Noir</i> , <i>Willamette Valley, Oregon, U.S.A.</i>	160
PATZ & HALL , <i>Pinot Noir</i> <i>Sonoma, California, U.S.A.</i>	160
BANFI , " <i>Magnum Cum Laude</i> ", <i>Montalcino, Italy</i>	170
MAXIMIN GRUNHAUS , <i>Pinot Noir</i> , <i>Mosel, Germany</i>	350
CAYMUS , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	360
FORTUNATE SON THE WARRIOR , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	450



INTERCONTINENTAL®
WASHINGTON D.C. – THE WHARF

BEERS

IMPORT

AMSTEL LIGHT *Light Lager, Netherlands, 4.2%* 9
CORONA EXTRA *Pale Lager, Mexico 4.6%* 9
HEINEKEN *Lager, Netherlands, 5%* 9
MODELO ESPECIAL *Pilsner, Mexico 4.4%* 9
PACIFICO *Pilsner, Mexico 4.5%* 9
STELLA ARTOIS *Euro Pale Lager, Belgium 5.2%* 9

CAN

DC BRAU *Washington, DC* 8
Corruption *American-style IPA 6.5%*
El Hefe Speaks *Hefeweizen 5.2%*
The Public *American Pale Ale 6.5%*
Pils *German-style Pilsner 4.5%*
Tuk Tuk *Light Lager 4.5%*
DOGFISH HEAD SEAQUENCH ALE *Sour, Delaware 4.9%* 8
RIGHT PROPER RAISED BY WOLVES *Dry-Hopped Pale Ale, DC 5%* 8

DOMESTIC

BUD LIGHT *Light Lager, Texas 4.2%* 8
FAT TIRE *Amber Ale, Colorado 5.2%* 9
LAGUNITAS *IPA, Chicago 6.4%* 9
MILLER LITE *Pilsner, Chicago 4.2%* 8
SAMUEL ADAMS *Boston Lager, Boston 5.0%* 9

CANNED COCKTAILS

ABSOLUT Cocktail 14
pineapple martini, berry vodkarita, mango mule, or grapefruit paloma
DRIFTER Spicy Margarita 16
paladar blanco tequila, triple sec, pineapple, orange, chipotle

HARD CIDER

ANGRY ORCHARD, *Hard Cider, New York, 5%* 8

NON-ALCOHOLIC

LENATUREL, *N/A Grenache 15/69*
LAGUNITAS, *N/A Hop Water 8*
Heineken 00, *N/A Beer 8*