



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

- BURRATA TOAST | *toasted sourdough, handmade burrata, Genovese pesto, heirloom tomato* 25 (lunch only)  
CRAB CAKE SANDWICH | *lump crab meat, brioche bun, butter lettuce, tomato, citrus aioli* 32  
ROASTED TURKEY SANDWICH | *sourdough, butter lettuce, tomato, bacon, cranberry aioli* 22  
BEYOND BURGER | *grilled beyond patties, brioche bun, chipotle aioli, grilled onion* 25  
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 | *10oz ny strip steak, French fries, chimichurri* 48  
add shrimp +15

## SIDES

- ARCADIAN FARMER SALAD | *summer greens, cucumber, cherry tomato, carrots, balsamic vinaigrette, EVOO* 8  
GARLIC 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

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## COCKTAILS 19

**TROPIC LOTUS** | *gin, vermouth, pineapple juice, honey, fresh lime juice*  
**WHARF SANGRIA** | *Spanish white wine, apple brandy, orange liqueur, selection of fruit purée*  
**JUNGLEBIRD** | *appleton rum, cachaça, campari, pineapple, lime*  
**BLANC NEGRONI** | *bombay sapphire, belvedere, pamplemousse, dry vermouth*  
**CRÈME DE MEZCAL** | *illegal 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*

**BARREL-AGED SMOKED NEGRONI** | *gin, sweet vermouth, campari* 22  
**BARREL-AGED SMOKED OLD FASHIONED** | *bourbon, aromatic bitters, simple syrup* 23

## 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  
**STONELEIGH 16**  
Sauvignon Blanc, New Zealand  
**SANTA MARGHERITA 18**  
Valdadige, Pinot Grigio, Italy  
**LA CREMA 14**  
Chardonnay, Monterey, California

### RED

**E. GUIGAL COTES DU RHONE ROUGE 18**  
Syrah, Rhone, France  
**DOMAINES BARONS DE ROTHSCHILD  
“LES LEGENDES” 16**  
Merlot/ Cabernet Sauvignon, Bourdeaux, France  
**LUKE 16**  
Merlot, Columbia Valley, Washington  
**DECOY 18**  
Cabernet Sauvignon, Sonoma Valley, CA  
**BELLE GLOS BALADE 21**  
Pinot Noir, Santa Rita Hills, CA  
**TORNATORE ETNA ROSSO 19**  
Nerello Mascalese, Sicily, Italy

### PINK

**CHÂTEAU DE BERNE 14**  
Grenache Noir/ Cinsault, Provence, France  
**LA FÊTE DU ROSÉ 15**  
Grenache/ Mourvèdre, Provence, France  
**CHÂTEAU MIRAVAL 17**  
Syrah/ Grenache/ Vermentino, Provence, France  
**MINUTY PRESTIGE 16**  
Syrah/ Grenache/ Cinsault/ Rolle, Provence, France

### BUBBLES

**SCHRAMSBERG 21**  
Mirabella Brut, North Coast, CA  
**SCHRAMSBERG 23**  
Mirabella Brut Rosé North Coast, CA  
**LUNETTA 15**  
Prosecco, Veneto, Italy  
**PIPER-HEIDSIECK 29**  
‘Cuvee 1785, Champagne, France NV

# DOCKSIDE RESTAURANT & BAR

## BEER & CIDER

### CAN/BOTTLE 9

**DC BRAU CORRUPTION**

American-style IPA, DC 6.5%

**DC BRAU PILS**

German-style Pilsner, DC 4.5%

**DC BRAU EL HEFE**

German Style Wheat, DC 5.2%

**DC BRAU THE PUBLIC**

American Pale Ale, DC 6%

**HEINEKEN**

Lager, NETHERLANDS, 5.0%

**DOGFISH HEAD SEAQUENCH**

Ale Sour, DELAWARE 4.9%

**RIGHT PROPER RAISED BY WOLVES**

Dry-Hopped Pale-Ale, DC 5%

**MODELO ESPECIAL**

Pilsner, MEXICO 4.4%

**STELLA ARTOIS**

Euro Pale Lager, BELGIUM 5.2%

**SAMUEL ADAMS BOSTON LAGER**

Boston Lager, USA 5.0%

**CORONA EXTRA**

Lager, Mexico 4.5%

### DRAFT 9

**PACIFICO**

Pilsner, MEXICO, 4.5%

**BUD LIGHT**

Lager, MISSOURI, 5.0%

**HEINEKEN**

Lager, NETHERLANDS, 5.0%

**FAT TIRE**

Amber Ale, COLORADO, 5.2%

**LAGUNITAS**

IPA, CHICAGO, 6.4%

### CIDER

**ANGRY ORCHARD 10**

Hard Cider, New York, 5.0%

### NON-ALCOHOLIC

**LAGUNITAS**, N/A Beer 8

**HEINEKEN 00**, N/A Beer 8