



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
BURRATA | *tomato, avocado, basil, olive oil, balsamic* 20
SOUP DU JOUR | *cup 8 / bowl 12*

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 SKINNED SALMON | *seasonal vegetable cous cous, romesco sauce, carrot salad* 38
ROASTED CHICKEN BREAST | *broccoli rabe, crushed potato, herb lemon jus* 32
STEAK FRITES | *10oz ny strip steak, red wine bordelaise, herb aioli, yuzu compound butter* 48
add shrimp +15

SIDES

- ARCADIAN FARMER SALAD | *summer greens, cucumber, cherry tomato, carrots, balsamic vinaigrette, EVOO* 8
GARLICY SPINACH | *sea salt, EVOO* 10
SEASONAL VEGETABLE COUS COUS SALAD | 10
CRUSHED POTATOES | *sea salt roasted potato, fried* 10
FRENCH FRIES 10
CUCUMBER SALAD | *English cucumber, dill, yogurt* 9

DOCKSIDE RESTAURANT & BAR

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