

BOND 45

National Harbor ITALIAN KITCHEN & BAR

sunday brunch *buffet*

11am-3pm

\$32
\$15
children 12 & under

FEATURING

MADE TO ORDER OMELETTE BAR

SWEET CITRUS PANCAKES & WAFFLES

SHRIMP & GRITS

HAND-CARVED PRIME ROAST BEEF

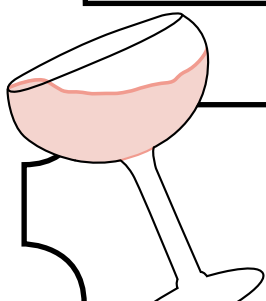
BOTTOMLESS COCKTAILS \$19

FLAVORED FROZEN MARGARITA

tequila, agave
choice of pineapple, mango, raspberry, peach or pear

FROZEN BELLINI

peach puree, bellafina prosecco



STRAWBERRY ROSÉ \$5

fresh strawberry, sparkling rosé

ICED COFFEE \$5

coffee, salted caramel, whipped cream



COFFEE & TEA \$5

TEAS

ORGANIC TAMAYOKUCHA

ORGANIC EARL GREY
(black tea) caffeine

ORGANIC BREAKFAST

CHAMOMILE CITRUS
(herbal) caffeine-free

MARRAKESH MINT
(green tea) light caffeine

COFFEES

COLD BREW ICED COFFEE

ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

LATTE

COLD DISHES

CRISPY CROSTIN & MINI CROISSANTS

STRAWBERRY WHIPPED CREAM CHEESE

SEASONAL FRESH FRUIT SALAD

SMOKED SALMON*

CAESAR SALAD

ITALIAN HAM PASTA SALAD

MEDITERRANEAN QUINOA SALAD

PEEL & EAT SPICED SHRIMP

HONEY GLAZED CARROTS

ROASTED SEASONAL VEGETABLES

IMPORTED & DOMESTIC CHEESES

TOMATO & MOZZARELLA SKEWERS

ITALIAN PEPPERONI QUICHE

HOT DISHES

SAUSAGE LINKS

BACON

BISCUITS & GRAVY

SAUTÉED HARICOT
VERTS

ROASTED BROCCOLI &
CAULIFLOWER

PARMESAN ROASTED
POTATOES

LEMON DIJON
SALMON WITH ORZO

MAC 'N' CHEESE
IN LOBSTER CREAM

CHICKEN MARSALA

PASTA ALFREDO

NONNA'S MEATBALLS

ITALIAN PEPPERONI
QUICHE

DESSERTS

BOND 45 CHOCOLATE CHIP COOKIES

TIRAMISU

CANNOLI

MINI RED VELVET CAKES

CHEESECAKE CUPS

CHOCOLATE DIPPED
STRAWBERRIES & MARSHMALLOWS

managing director
ALEXANDER GREEN

executive chef
AMADOU OUATTARA

*May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BEER

DRAFT

stella artois, lager, belgium	7.50
shock top, belgium	7.50
goose island, ipa, chicago	8.50
seventh state, golden lager, maryland	8.50
coors light, lager, colorado	6.50
seasonal	7.50

BOTTLED

bold rock, hard cider, virginia	7
heineken, lager, netherlands	7
michelob ultra, lager, missouri	7
peroni, lager, italy	7
corona, lager, mexico	7
bud light, lager, missouri	7
becks, non-alcoholic bremen	7

WINE

SPARKLING & CHAMPAGNE

	glass	bottle
prosecco doc, zardetto (veneto) IT	11	41
prosecco rosé, chiarli (emilia) IT	13	44
moscato di asti, nv annalisa (piemonte) IT	11	44

ROSÉ

janeil, 2017 (languedoc roussillon) FR	10	40
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WHITE

pinot grigio, 2016 la fiera (veneto) IT	12	48
sauvignon blanc, 2017 prodigo (friuli) IT	12	48
chardonnay, 2016 palladio IT	10	40
chardonnay, 2016 sonoma-cutrer (sonoma coast) CA	15	60
riesling, 2016 bernard griffin (columbia) WA	11	44
zinfandel, 2016 campus oaks (lodi) CA	11	44

RED

merlot, 2016 tortoise creek (clarksburg) CA	11	44
chianti, 2016 strada (toscana) IT	12	48
petite sirah, 2014 lot 96 (sonoma) CA	11	44
sangiovese, 2016 di maggio norante (toscana) IT	12	48
zinfandel, 2014 campus oaks "Old Vine" (lodi) CA	12	48
montepulciano d'abruzzo, 2016 stella (abruzzo) IT	11	44
malbec, 2017 santa julia (mendoza) AR	15	60
super tuscan, 2015 avignonesi cantaloro (toscana) IT	16	64
red blend, 2015 sean minor (Napa) CA	16	64
pinot noir, 2016 dante reserve CA	11	44
pinot noir, 2016 wild hills (willamette) OR	15	60
cabernet sauvignon, 2016 hahn (soledad) CA	12	48
cabernet sauvignon, 2014 schug (sonoma) CA	19	76

COCKTAILS

MODERN CLASSICS

bellini <i>white peach, prosecco</i>	12
bond spritz <i>aperol liquor, passion fruit, prosecco</i>	14
old fashioned <i>bullet bourbon, all spice syrup, bitters</i>	15
pineapple mojito <i>rum, pineapple, mint, lime</i>	15
bond sangria: housemade	glass 10 pitcher 40

HOUSE CRAFTED SPECIALS

passion fruit martini <i>pineapple infused vodka, passion fruit, lime, habanero, hibiscus</i>	14
berries & pear <i>vodka, st. germain, raspberry, prickly pear</i>	14
the fix <i>gin, st. germain, aperol, cucumber, rose lemonade</i>	15
spicy mango margarita <i>tequila, mango, lime, habanero</i>	14
ginger smash & grab <i>bourbon, ginger syrup, fresh lime</i>	14

COCKTAIL FOR TWO 38

pineapple infused vodka, passion fruit, agave, habanero

SPIRITS

SINGLE MALT SCOTCH & WHISKY

balvenie 12yr, speyside	14
balvenie 14yr, caribbean cask	16
glenfiddich 12yr, speyside	14
glenlivet 12yr, speyside	16
glenkinchie 12yr, lowland	13
lagavulin 16yr, islay	16
laphroaig 10yr, islay	15
macallan 12yr, speyside	16
macallan 18yr, speyside	38
oban 14yr, highland	16
oban 18yr, highland	33
talisker 10yr, isle of skye	13

BOURBON & RYE

bakers	12
basil hayden	12
bulleit bourbon	12
bulleit rye	12
crown royal	11
gentleman jack	13
jack daniels	12
jack daniels single barrel	14
jameson	13
jeffersons ocean cask str.	22
knob creek	13
makers mark	12
redemption rye	12
seagrams 7	9
whistlepig	25
wild turkey 101	12
woodford reserve rye	13
woodford reserve	13

PORT

croft distinction nv	10
taylor fladgate 10yr	14
taylor fladgate 20yr	18

RUM

bacardi	10
captain morgan	11
myers	11
rum haven, (coconut rum)	11

BLENDED SCOTCH WHISKY

chivas regal 12yr	13
chivas regal 18yr	15
dewars white label	10
johnnie walker black	15

COGNAC

hennessy vs	13
remy martin 1738	18
remy martin vsop	15

VODKA

belvedere	12
grey goose	12
ketel one	12
stolichnaya	11
tito's	11

CORDIALS

amaretto disaronno	11
baileys	11
drambuie	11
frangelico	11
grand marnier	12
kahlua	11
limoncello	11
sambuca	10
sambuca black	11
tuaca	12

GRAPPA

caffo	12
nonino moscato	23
nonino chardonnay	11
nonino merlot	15

AMARI

montenegro	12
nonino	12

RESERVATIONS: 301.839.1445 · PRIVATE ROOMS AVAILABLE: 301.832.1487
WEEKEND BRUNCH: 11:30PM - 4:00PM · BOOK YOUR NEXT PARTY AT BOND 45

Culinary Director: Brando DeOliveira | Direttore Generale: Biagio Cepollaro | Executive Chef : Ouattara Amadou

ingredients may not be listed in their entirety. please inform your server of any allergies or dietary restrictions.
 *consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness