

SMALL PLATES

PAN CON TOMATE ≈ ■ • 14
heirloom tomato, arbequina olive oil,
5 year sherry vinegar, grilled ciabatta

SMOKED LAMB BELLY
ARANCINI ≈ + ■ • 13
pecorino, smoked lamb belly,
calabrian chili aioli

PAPAS BRAVAS ■ • 14
saffron aioli, chili threads, chives

WHIPPED LABNEH ≈ + ■ • 15
mint oil, preserved lemon,
zaatar, pita

JAMON IBERICO
BELLOTA • 22/oz
4 year aged, acorn fed,
cured spanish ham

HUMMUS ≈ ■ • 14
zaatar, pita, arbequina evoo
ADD ONS: confit lamb belly 6

MUJADARA + ■ • 14
basmati rice, lentils, lebanese
7 spice, tzatziki, crispy onions

SMASHED CUCUMBER SALAD ■ • 16
red onion, eggplant tahina,
lemon vinaigrette, mint, dill, zaatar
pomegranate molasses



CAVIAR

CAVIAR POP • 14
baked pita, lemon, butter

CART SERVICE • 160
10z sturgeon caviar, baked pita,
lemon wedges, butter
*2 glasses Alain Vincey, Brut
Champagne AOP
2 shots chilled Grey Goose*

FROM THE GRILL

CHARRED CHICKEN • 16
bell pepper mostarda,
charred lemon,
saffron rice

SMOKED LAMB BELLY ≈ ● • 17
harissa honey,
shishito peppers,
pistachio-coconut dukkah

MAITAKE & OYSTER MUSHROOMS ■ + • 16
green + red shatta, labneh,
cilantro, crispy chickpea

WAGYU KEFTA ≈ ■ + • 20
yogurt, harissa aioli,
mint + pea salad

MEDIUM PLATES

WAGYU BEEF CARPACCIO + • 38
top-eye round, artichoke aioli,
truffle vinaigrette, cherry bomb tomatoes,
basil, 24-month parmigiano reggiano

BURRATA + CAVIAR ● + ■ • 32
pine nut pesto, charred cherry tomatoes,
fennel pollen, sturgeon caviar

ROCKFISH CRUDO ■ • 25
white tomato balsamic, pesto oil, pickled chilis, fennel,
meyer lemon, herbs
ADD ON: caviar 20

INSALATA CAVOLO NERO + ● • 19
lacinato kale, castelfranco radicchio, blood orange,
honey, smoked almonds, pecorino romano,
lemon vinaigrette

BBQ'D CARROTS ≈ ● • 19
whipped tahina, carob molasses, smoked almonds,
lemon, chili crunch

CATALONIAN LEEKS ● ■ + • 18
smoked hazelnut, romesco, feta, kalamata olives

SIGNATURES

14OZ NY STRIP STEAK • 63
grass fed beef, chermoula,
RC steak salt
ADD ON: papas 8

PRAWNS AL AJILLO ≈ ■ ▽ • 28
guindilla peppers, garlic, manzanilla sherry,
arbequina olive oil, parsley, grilled ciabatta

PASTA LIMONE ≈ ■ + • 29
sorrento lemon crema, shallots,
18-month parmigiano reggiano
ADD ON: caviar 20

ROASTED HALF CHICKEN ■ + • 32
cipollini onions, marble potatoes, cherry tomatoes,
herbed pan jus

PAN SEARED ROCKFISH ● ≈ ■ • 39
almond + hazelnut muhammara, bulgur wheat,
garlic caper aioli, smoked kalamata olive, crispy leeks

LOBSTER GNOCCHI DIAVOLO ≈ + ■ ▽ • 48
squid ink gnocchi, oven roasted tomatoes, salsa diavolo,
basil, meyer lemon, samphire

FOR THE TABLE

BRANZINO BILBAINA ■ + • 78
whole branzino, arbequina olive oil, garlic,
guindilla pepper, manzanilla sherry wine

SLOW SMOKED LAMB SHOULDER ■ • 89
lamb fat batatas harra, olives, cilantro gremolata

GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (●) SHELLFISH (▽)

Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

20% service charge is included on every tab. 16% is distributed directly to service workers on top of their base wages, and the remaining 4% is used to help pay for our staff cost, such as base wage, health insurance, etc. You may choose to leave an additional tip!



The BEVERAGE LIST

COCKTAILS

ARAK HIGHBALL · 20

arak, blueberry-infused cognac, blueberry, lime zest, whey

GIN BASIL · 18

basil-infused gin, lemon, celery, egg white, celery salt, lemon zest

JALLAB ROYALE · 18

arak, vodka, lemon, honey, date, combier rose, cava brut, cardamom spritz

AFFOGATO MARTINI · 20

vodka, galliano ristretto, vanilla gelato, pistachio oil, vanilla, espresso, pistachio crumbles

SEASONAL NEGRONI · 18

cocchi americano rosa, 9 di dante inferno rosso, cava brut

BERGAMOT SPRITZ · 18

vodka, italicus, lemon, cinnamon, orange bitters, cava brut

VERMUT & TONIC · 18

lustau dry vermut, empress gin, q elderflower tonic, lemon zest

ESPAÑA OLD FASHIONED · 20

suau 15yr brandy, rye, px sherry, lemon zest

RIVER CLUB MARTINI · 22

served tableside

vusa vodka, carpano bianco vermouth, fino sherry, lemon zest, castlevetrano olives, cornichon, picual evoo

TOMMY'S MARGARITA · 18

tequila, lime, agave, smoked paprika & garlic salt, chili threads

MEZCAL SOUR · 18

mezcal, lime, pomegranate molasses, lebanese 7 spice, egg white, caramelized orange

1938 MAI TAI · 18

smith & cross navy, grapefruit, house-made falernum, orange curaçao, lime, angostura, 151 demerara rum



BEER

IMPORTED

ALMAZA · 9

pilsner, lebanon 4.2%, 11.2 oz

PERONI NASTRO AZZURRO · 9

pale lager, italy 5.0% abv, 11.2 oz

ESTRELLA GALICIA · 9

lager especial, spain, 5.5% abv, 11.2oz

DOMESTIC

MAINE BREWING COMPANY · 12

ROTATING

IPA, Maine, 16.9oz

0% BOOZE

MOCKTAILS

0% RASPBERRY COBBLER · 15

seedlip grove 42, lemon, pineapple, oj, lime, raspberry

0% LEMON BASIL · 15

basil-infused seedlip grove 42, lemon, celery, celery salt

BEER / WINE

PERONI O.O · 9

FREIXENET ALCOHOL REMOVED · 12

N/A sparkling white

SODAS / WATER

ACQUA PANNA · 9

PELLEGRINO · 9

MEXICAN COKE · 6

DIET COKE · 6

MEXICAN SPRITE · 6

TOPO CHICO · 6

STAPPI RED BITTER · 6



THANK YOU FOR COMING,

River Club

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