

## MEZZE

**CAVIAR POP** ≈ + • 25  
petrossian caviar, pita chip,  
lemon, butter

**JAMON SERRANO  
CICCHETTI** ≈ + ■ • 16  
salsa de tomate, manchego,  
focaccia

**HUMMUS** ≈ ■ • 14  
zaatar, arbequina evoo, pita  
*ADD-ON: lamb 8*

**WHIPPED LABNEH** ≈ + ■ • 15  
mint oil, preserved lemon, zaatar, pita  
*ADD-ON: lamb 8*

**BRANZINO CRUDO** ■ • 19  
"harra" sauce, fresh chilies,  
lemon, sesame

**WAGYU BEEF CARPACCIO** + • 20  
artichoke aioli, truffle vinaigrette,  
tomatoes, parmigiano reggiano

**O-TORO GNOCCHO FRITTO** ≈ ▽ • 24  
tuna belly, basil aioli, pickled fresno,  
capers, lemon

**FATTOUSH** ≈ • 12  
fresh vegetables, pita croutons,  
lemon vinaigrette, pomegranate

**SMASHED CUCUMBER** ■ • 14  
eggplant tahina, lemon vinaigrette,  
zaatar, pomegranate molasses, herbs

**ARANCINO** ≈ + ■ • 13  
smoked lamb belly, pecorino,  
calabrian chili aioli

**GAMBAS AL AJILLO** ■ ▽ • 18  
guindilla peppers, garlic,  
manzanilla sherry, parsley

**LEBANESE PEAS** + ■ • 14  
tempura sugar snap peas, tahina,  
harissa labneh, pomegranate seeds,  
lemon, herbs

**LAMB MUJADARA** + ■ • 19  
smoked lamb belly, basmati rice,  
lentils, 7 spice, tzatziki, crispy onions

**CHICKEN SKEWERS** • 16  
bell pepper mostarda, charred lemon

**LAMB BELLY SKEWERS** ≈ ○ • 17  
harissa honey, shishito peppers,  
pistachio-coconut dukkah

## FOR *the* TABLE

**BRANZINO BILBAINA**  
+ ■ • 88  
arbequina, guindilla pepper,  
garlic, 50-yr sherry vinegar,  
insalata mixta, saffron rice

**VEAL PICCATA**  
+ ■ • 95  
seared veal tenderloin, capers,  
lemon, butter, jus, rice pilaf

**SLOW-SMOKED  
LAMB SHOULDER**  
■ • 89  
lamb fat batata harra, olives,  
cilantro gremolata

## SIGNATURES

**GRILLED  
MONKFISH** ■ + ▽ • 42  
calabrian shrimp veloute, rapini  
grape tomatoes, gaufrettes,  
fennel pollen

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

**14oz NY STRIP  
STEAK** ■ • 70  
grass fed beef, chermoula,  
RC steak salt, crispy papas

**SHORT RIB  
ESTOFADO** + ■ • 45  
manchego pomme puree, roasted  
peppers, charred onions, pimenton  
jus, parsley salad

**PASTA LIMONE** ≈ + ■ • 29  
tagliatelle, sorrento lemon cream,  
shallots, 18-month parmigiano reggiano  
*ADD-ON: lobster 30*

**ROASTED EGGPLANT** ■ • 32  
harissa, tahina, pomegranate,  
sesame seeds, lemon, herbs

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

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

A 20% automatic gratuity is placed on all parties of 6 or more unless otherwise contracted.

A 4% operational charge is applied to all checks to help offset the increased and often volatile costs of operating a restaurant in Washington, D.C., including wages, benefits, supplier tariffs, and regulatory compliance. This policy allows us to maintain the exceptional quality and hospitality standards of River Club without making frequent changes to our menu pricing. We thank you for your understanding and continued support.

The

# BEVERAGE LIST

## COCKTAILS

### RIVER CLUB MARTINI · 22

*served tableside*

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

### GIN BASIL · 18

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

### FARID'S SPRITZ · 17

tequila, carpano bianco, arak, mint, lemon, agave, cucumber

### ZAATAR OLD FASHIONED · 20

zaatar brown butter fat-washed rye, date syrup,  
orange blossom, angostura bitters

### HER MAJESTY · 18

empress indigo gin, planteray 3 stars rum, cointreau,  
creme de violette, lemon, fee foam

### CARAJILLO · 17

tequila, montenegro, licor 43, agave, espresso

### ALTA ORA · 17

mezcal, luxardo bitter bianco, pineapple, grapefruit,  
lime, honey, peychaud's bitters

### OLD STONE TODDY · 18

*served hot*

lemon, honey, cinnamon, buffalo trace,  
cherry bark vanilla bitters

### THE FIG IN THE FOG · 46

*serves two*

gunpowder fig & laurel gin, yzaguirre vermouth rojo,  
cointreau, montenegro, peychaud's bitters

## BEER/CIDER

### IMPORTED

#### ALMAZA · 9

pilsner, lebanon 4.2%, 11.2 oz

#### 1906 RESERVA ESPECIAL "LA MILNUEVE" · 9

maibok, spain 6.5%, 11.2 oz

### DOMESTIC

#### FIRST STATE CIRCLE THEORY · 9

hazy ipa, delaware 6%, 12 oz

#### DEWEY TRIPLE BERRY · 12

fruited sour, delaware, 7%, 16 oz

## 0% BOOZE

### MOCKTAILS

#### 0% SUMAC 75 · 14

fre sparkling n/a, sumac syrup, lemon, mint

#### 0% LEMON BASIL · 15

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

#### 0% FARID HAS TO DRIVE · 15

lemon, mint, cucumber and fennel shrub, chinotto soda

## BEER / WINE

#### PERONI 0.0 · 9

pale lager, italy

#### FRE ALCOHOL REMOVED · 12

sparkling white, california

## SODAS/WATER

#### ACQUA PANNA · 9

#### SAN PELLEGRINO · 9

#### MEXICAN COKE · 6

#### DIET COKE · 6

#### MEXICAN SPRITE · 6

#### TOPO CHICO · 6

#### STAPPI RED BITTER · 6



THANK YOU FOR COMING,

*River Club*