

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

TUNA GNOCCO FRITTO ≈ ▽ • 24
tuna loin, 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

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

**GAMBERI ALLA
BUSARA** ■ ▽ • 23
grilled prawns, salsa busarra,
charred grape tomatoes,
parmesan, parsley

BURRATA ≈ + • 22
vesuvian cherry tomatoes, basil,
olive oil, grilled ciabatta

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

**CRAB & PESTO
CAVATELLI** ≈ + ■ ○ ▽ • 39
pistachio pesto, fennel, sweet pea
meyer lemon, parmesan,
fennel pollen frico

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

**LAMB CHOP
MILANESE** ≈ + ■ • 45
crispy lamb chops, cucumber labneh,
bibb & pea leaf medley, confit potatoes,
piquillo pepper jam

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 • 20

vusa vodka, yzaguirre blanco vermouth, fino sherry, lemon zest, castelvetro olives, cornichon, picual evoo

GIN BASIL • 18

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

STARLING'S CRY • 18

arete tequila blanco, luxardo del santo, planteray 3 stars, rosemary, lemon, lime, egg white

FARID'S SPRITZ • 17

tequila, atxa vermouth blanco, arak, mint, lemon, agave, cucumber

PEATED RIVALRY • 20

peated canadian whisky, beluga russian vodka, dill, meyer lemon

CANTALOUPE TO SPAIN • 18

ketel one vodka, cantaloupe, basil eau de vie, quinquina, peychaud's bitters, lemon, fee foam, fennel pollen

CARAJILLO • 17

tequila, montenegro, licor 43, agave, espresso

RUM FU PANDAN • 18

planteray 3 stars rum, blueberry, pandan, yzaguirre blanco vermouth, oloroso sherry

STRAWBERRY SOUK SPRITZ • 20

vodka, basil eau de vie, arak strawberry, prosecco

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

undone no. 20 n/a sparkling, 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

UNDONE NO. 20 NOT SPARKLING WINE • 14

sparkling white, germany

SODAS/WATER

ACQUA PANNA • 9

SAN PELLEGRINO • 9

MEXICAN COKE • 6

DIET COKE • 6

MEXICAN SPRITE • 6

TOPO CHICO • 6

STAPPI RED BITTER • 6



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River Club

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