

## 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 HARRA** ■ • 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

**BBQ CARROTS** ≈ ○ • 15  
whipped tahina, carob molasses,  
smoked almonds, lemon, cilantro

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

**CHICKEN SKEWER** • 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

**WHOLE CHICKEN**  
+ ■ • 70  
pearl onions, marble potatoes,  
cherry tomatoes, herbed pan jus

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

## SIGNATURES

**PAN ROASTED  
BLACK BASS** ≈ ○ ■ • 42  
muhammara, bulgur wheat,  
caper-garlic aioli, basil,  
crispy leeks

**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

### AFFOGATO MARTINI · 20

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

### 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

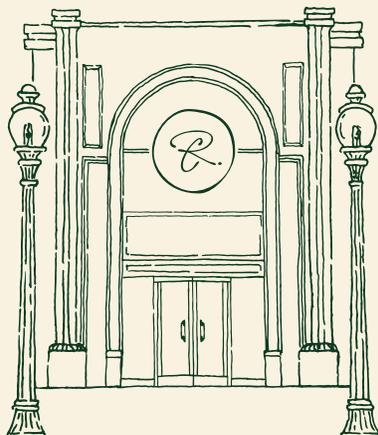
### ALTA ORA · 17

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



## BEER

### IMPORTED

#### ALMAZA · 9

pilsner, lebanon 4.2%, 11.2 oz

#### 961 LEBANESE PALE ALE · 9

pale ale, lebanon 6.3%, 11.2 oz

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

maibok, spain 6.5%, 11.2 oz

### DOMESTIC

#### ALLAGASH WHITE · 9

belgian-style wheat, maine 5.2%, 12 oz

#### MAINE BREWING COMPANY · 12

#### ROTATING

ipa, maine, 16.9 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



THANK YOU FOR COMING,

*River Club*