

HOURS

Monday – Thursday:
11:30 AM–12:00 AM
Friday: 11:30 AM–2:00 AM
Saturday: 11:00 AM–2:00 AM
Sunday: 10:00 AM–12:00 AM



GENERAL MANAGER: ERIN CLAIRE
EXECUTIVE CHEF: CHARLES KREISER

202.337.6668
www.tombs.com

STARTERS

WARM SOFT PRETZEL
house mustard & cheese sauce | 16
ZUCCHINI CHIPS
chipotle-buttermilk dressing,
parmesan | 12
HUMMUS & CRUDITÉ
pita bread | 13
MOZZARELLA STICKS
marinara sauce | 12
TRUFFLE ROSEMARY FRIES
pecorino romano | 12

ELOTE LOCO
sweet corn, chipotle-lime crema,
scallions, cilantro, cotijia,
tortilla chips | 12
FIRECRACKER SHRIMP
shaved cabbage slaw, sweet &
spicy sauce | 16
CRAB AND ARTICHOKE DIP
baguette, lemon | 18
CHEESESTEAK EGG ROLL
sautéed onions & peppers,
cheese sauce | 14

NACHOS
jalapeños, guacamole,
pico de gallo, sour cream,
cheddar | 15
-- add chicken...2 / add beef...4
CHICKEN WINGS
buffalo or hot honey
ranch or blue cheese dressing | 16
TOMBS CHILI | 8
add cheddar, sour cream,
onion | 0.59 ea

DAILY SPECIALS

SUNDAY
½ price bottles of wine 5–10pm
\$12 busch light pitchers after 10pm
MONDAY
½ price bottles of wine 5–10pm
\$13 coors light pitchers after 10pm
TUESDAY
birria tacos \$18
\$13 coors light pitchers after 10pm
WEDNESDAY
chicken parmesan \$19
\$15 tombs ale pitchers after 10pm
THURSDAY
\$13 miller high life pitchers after 10pm
FRIDAY
\$16 miller high life pitchers after 10pm

SANDWICHES

served with your choice of fries, salad, or fruit | add bacon 2

BLT
basil mayo, toasted country white
bread | 16
CHICKEN #1
grilled chicken breast, bacon,
muenster, sesame seed bun | 18
HOT HONEY FRIED CHICKEN
kickin slaw, pickles,
hot honey sauce | 18

SMOKED BRISKET SANDWICH
cheddar, bourbon bacon jam,
pickled red onions, pickle spear | 22
CHEESEBURGER
single | 15 - double | 19
choice of american, cheddar, blue or
swiss, tombs burger sauce, sesame seed
bun

REUBEN
first cut corned beef, sauerkraut,
swiss, thousand island dressing,
seeded rye | 22
ROASTED TURKEY SANDWICH
avocado, alfalfa sprouts, pickled
red onions, provolone, calabrian
chili aioli, multigrain | 18

GREENS

add shrimp 10 | add chicken 10 | add salmon 14

MIXED GREEN SALAD
arcadian lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds, croutons,
lemon-basil vinaigrette | 11
BLACKBERRY & AVOCADO SALAD
goat cheese, almonds, radicchio, arcadian lettuce,
white balsamic vinaigrette | 15
COBB SALAD
bacon, hardboiled egg, blue, radish, tomato,
avocado, ranch dressing | 16

CRISPY FALAFEL SALAD
hummus, quinoa tabbouleh, lettuce, tomato,
radish, cucumber, lemon sumac vinaigrette,
pita croutons | 20
CAESAR SALAD
romaine, croutons, caesar dressing | 14
FARRO & KALE SALAD
arugula, toasted pecans, goat cheese, plumped cherries,
white balsamic vinaigrette | 15

ENTRÉES

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast, hard-boiled
egg, crispy bacon, honeycrisp apples, watercress,
ginger-pickled cucumbers, scallions | 21
STEAK FRITES*
8-oz. ny strip steak, french fries, shallot-dijon
cream sauce | 34
VEGETARIAN LASAGNA
portabello, spinach, ricotta, mozzarella, marinara | 20

CHICKEN TENDERS
french fries, honey mustard | 17
FAROE ISLANDS SALMON*
garlic orzo, red pepper-tomato sofrito, mediterranean
corn salsa, lime zested yogurt | 26
CHICKEN QUESADILLA
monterey jack, sautéed onions,
pico de gallo, sour cream, guacamole | 18

DESSERTS

DULCE DE LECHE CHEESECAKE
chocolate & caramel sauce,
whipped cream | 9
WARM BROWNIE SUNDAE
chocolate sauce, vanilla ice cream | 10
ICE CREAM SLIDERS
2 sliders, choice of vanilla or chocolate | 8

MILKSHAKES

**VANILLA, CHOCOLATE, OR
COOKIES & CREAM** | 11

BOOZY MILKSHAKES

WHITE RUSSIAN
vanilla vodka,
kahlua coffee liqueur | 14
MINT CHOCOLATE CHIP
crème de cacao,
crème de menthe | 14

*Consuming raw or undercooked products may
cause foodborne illness. Regarding the safety to
these items, written material is available upon request.

Vegetarian Gluten-Friendly

We offer select gluten-friendly items and can modify others upon
request. Care is taken to avoid cross-contact, however our kitchen is not
completely gluten-free. Before placing your order, please inform your
server if you have a food allergy or dietary need.

DRINKS

COCKTAILS

SPRINGTIME SPRITZ
aperol aperitivo, giffard creme de pampelmousse rosé, lemon, prosecco rosé | 16

CREAMSICLE CRUSH
absolut mandarin vodka, absolut vanilla vodka, triple sec, orange, lime, lemon-lime soda | 12

DAHLGREN KISS
vodka, triple sec, strawberry, cranberry lime | 12

ESPRESSO MARTINI
absolut vanilla vodka, kahlua coffee liqueur, espresso, demerara | 14

CAMPUS COOLER
white rum, chinola passionfruit liqueur, simple, lime, mint | 14

FLIP IT
myers dark, cappeletti aperitivo, demerara, pineapple, lime | 14

HILLTOP BLUES
blanco tequila, blueberry vodka, agave, blueberries, lime | 14

GREEN TEA MULE
bourbon, peach schnapps, lime, ginger beer | 12

BANANARAC
rye whiskey, giffard bresil du banane, demerara, peychauds, absinthe | 14

ALCOHOL-FREE

MATADOR
ritual tequila alternative, simple, pineapple, lime, angostura bitters | 14

FRESHLY MINTED
ritual na whiskey, simple, mint | 14

BEER

DRAFT

busch light..... 4.49/18.49
coors light 4.99/22.49
shock top wheat..... 4.99/22.49
stella artois 5.99/26.49
miller high life.....4.49/20.49
tombs ale5.49/22.49
sierra nevada hazy little thing
“new england style” ipa 5.99/26.49
evolution lot #3 ipa 5.99/26.49
dc brau “the public” pale ale 5.99/26.49
bold rock “virginia draft”
apple cider5.99/26.49

HARD SELTZER

high noon pineapple 7.99
bravazzi blood orange seltzer 7.99
surfside iced tea + vodka 7.99

CANS

michelob ultra 5.99
corona extra 6.99
devil’s backbone vienna lager..... 6.99
sloop “juice bomb” new
england style ipa 6.99
guinness stout 8.49

NON-ALCOHOLIC

athletic “run wild” ipa n/a 6.99
athletic “upside dawn” golden 6.99

WINE

SPARKLING WINE & ROSÉ

PROSECCO BRUT
tenuta santomè, italy, nv 11/40
crisp green apple, citrus

SPARKLING ROSÉ
prosecco rosé, fascino, veneto, italy, nv 12/40
crisp raspberry and citrus notes

ROSÉ
le petit balthazar rosé,
pays d’oc, france, 2024, 10/37
fresh strawberry, blackcurrant

WHITE WINE

PINOT GRIGIO
dipinti, alto adige, italy, 2024, 11/40
fresh, citrus, floral notes

RIESLING
urban, mosel, germany, 2024, 11/40
bright, mineral notes, pear, citrus

CHARDONNAY
falls street, paso robles, ca, 2023, 12/41
full bodied, pear, apple, dry finish

SAUVIGNON BLANC
little sheep, marlborough, new zealand, 2025, 12/48
lemon zest, grapefruit, green apple, and white peach

RED WINE

PINOT NOIR
tassajara, monterey, ca, 2023, 9/36
ripe raspberry, cherry, lightly oaked

GRENACHE RHÔNE BLEND
famille perrin reserve, côtes du Rhône,
france, 2023, 11/40
medium bodied, spice, red and black fruit notes

CABERNET SAUVIGNON
falls street, paso robles, ca, 2023, 12/41
full bodied, dark berry, touch of cocoa

SHIRAZ
when & where, “one more episode,” riverland,
australia, 2022, 10/40
full bodied, plum, black cherry

HAPPY HOUR SPECIALS

Monday through Friday 3–6 PM

DRINKS

BUSCH LIGHT PITCHERS...12

TOMBS ALE PITCHERS...15

RAIL DRINKS...6

GREEN TEA SHOOTER...6
irish whiskey, peach schnapps, lemon

WINE...9
prosecco, rosé, pinot grigio, & malbec

FOOD

8 each

**CHICKEN TENDERS WITH
HONEY MUSTARD**

HUMMUS & CRUDITÉ

SMALL NACHOS

MOZZARELLA STICKS

TRUFFLE ROSEMARY FRIES

HUNGRY FOR MORE?
Try our other locations →

