

HOURS

Monday & Tuesday:  
11:30 AM–1:00 AM  
Wednesday & Thursday:  
11:30 AM–2:00 AM  
Friday: 11:30 AM–3:00 AM  
Saturday: 11:00 AM–3:00 AM  
Sunday: 10:00 AM–1:00 AM



GENERAL MANAGER: ERIN CLAIRE  
EXECUTIVE CHEF: CHARLES KREISER

202.337.6668  
www.tombs.com

STARTERS

ZUCCHINI CHIPS

breaded zucchini, parmesan, chipotle-buttermilk sauce | 12

PHILLY CHEESESTEAK EGG ROLL

chopped ribeye steak, fried onions, melted american cheese dipping sauce | 14

HUMMUS & CRUDITÉ

pita bread | 13

CHICKEN TENDERS

french fries, honey mustard | 17

CHICKEN QUESADILLA

grilled chicken, caramelized onions, pico de gallo, sour cream | 17  
- add guacamole 1.50

CRAB AND ARTICHOKE DIP

baguette, lemon | 18

NACHOS

jalapeños, guacamole, pico de gallo, sour cream, cheddar | 15  
-- add chicken...2 / add beef...4

BUFFALO CHICKEN WINGS

regular or flaming hot ranch or blue cheese dressing | 16

LOADED POTATO WEDGES

cheddar, monterey jack, sour cream, scallions (add chili or bacon...2) | 11

TOMBS CHILI

add cheddar, sour cream, onion | 0.59 ea

OLD BAY FRIES

| 8

SANDWICHES

served with your choice of french fries, mixed greens, caesar, or fruit. add bacon 2

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame seed bun | 18

HOT HONEY FRIED CHICKEN

kickin slaw, pickles, hot honey sauce | 18

CHEESE “SMASH” BURGER

choice of blue, muenster, cheddar, american, provolone or swiss, with lettuce, tomato, red onion, pickle spear, sesame seed bun | 18

SOUP AND SANDWICH

garlic & red pepper cheese blend served with tomato soup | 14

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

SMOKED BRISKET SANDWICH

cheddar, bourbon bacon jam, pickled red onions, pickle spear | 22

BBQ PULLED PORK SANDWICH

bbq sauce, coleslaw, texas toast, pickle spear | 19

CRAB CAKE SANDWICH

coleslaw, tartar sauce, lemon, lettuce, tomato, challah roll | 27

GREENS

add shrimp 10 | add chicken 10 | add salmon 14

COBB SALAD

bacon, hardboiled egg, blue, cello radish, tomato, avocado, ranch dressing | 16

CAESAR SALAD

romaine, croutons, caesar dressing | 14

MARKET SALAD

arcadian lettuce, arugula, asian pears, honeycrisp apples, candied walnuts, jasper hill farm chef shred, white balsamic vinaigrette | 15

MIXED GREEN SALAD

arcadian lettuce, carrots, cucumbers, cherry tomatoes, sunflower seeds, croutons, lemon-basil vinaigrette | 11

GRILLED CHICKEN & FARRO SALAD

kale, arugula, farro, toasted pecans, goat cheese, plumped cherries, white balsamic vinaigrette | 23

SALMON NICOISE SALAD

fingerling potatoes, green beans, olives, hardboiled egg, roasted tomatoes, champagne-dijon vinaigrette | 25

ENTRÉES

FAROE ISLANDS SALMON

lentils, cippolini onions, spinach, red-wine mustard sauce | 26

STEAK FRITES

8-oz. ny strip steak, french fries, shallot-dijon cream sauce | 30

BRAISED BEEF TAGLIATELLE

tagliatelle pasta, san marzano tomatoes, red wine, cream, gremolata | 22

VEGETARIAN LASAGNA

portabello, spinach, ricotta, mozzarella, marinara | 20

SHRIMP & GRITS

creamy white corn grits, andouille sausage, shallots, white wine tomato broth | 24

FALAFEL PLATTER

hummus, quinoa tabbouleh, lettuce, tomato, radish, cucumber, lemon sumac vinaigrette, pita croutons | 20

CRAB CAKE ENTREE

french fries, coleslaw, tartar sauce, lemon single | 26 double | 44

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled egg, crispy bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions | 21

DAILY SPECIALS

SUNDAY

½ price bottles of wine 5–10pm  
\$12 busch light pitchers after 10pm

MONDAY

chicken cheesesteak | 19  
½ price bottles of wine 5–10pm  
\$13 coors light pitchers after 10pm

TUESDAY

trivia 10pm  
birria tacos \$18  
\$13 coors light pitchers after 10pm

WEDNESDAY

karaoke 10pm  
chicken parmesan \$19  
\$15 tombs ale pitchers after 10pm

THURSDAY

dj & dancing starts at 10pm  
\$13 miller high life pitchers after 10pm

FRIDAY

\$16 miller high life pitchers after 10pm

MILKSHAKES

VANILLA OR CHOCOLATE

BOOZY MILKSHAKES

WHITE RUSSIAN

vanilla vodka, lockhouse espresso liquor | 14

MINT CHOCOLATE CHIP

crème de cacao, crème de menthe | 14

DESSERTS

KEY LIME PIE

graham cracker crust, raspberry sauce, whipped cream | 9

DULCE DE LECHE CHEESECAKE

chocolate & caramel sauce, whipped cream | 9

WARM BROWNIE SUNDAE

chocolate sauce, vanilla ice cream | 10

APPLE TURNOVER

flaky puff pastry, warm apples, vanilla ice cream, caramel drizzle, toffee crumble | 11

\*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

### SORRENTO SPRITZ

prosecco, aperol aperitivo, blood orange cello, club soda | 14

### CREAMSICLE CRUSH

stoli ‘ohranj’ vodka, stoli ‘vanil’ vodka, triple sec, orange, lime, lemon-lime soda | 12

### CRUSHED VELVET

stoli vodka, giffard crème de pamplemousse rose, lavender, lemon, club soda | 14

### ANTI-HERO

corazón blanco tequila, blackberry-ginger, lime, q grapefruit soda | 13

### SEMESTER AT SEA

goslings black seal rum, giffard banane du brésil, giffard orgeat, st. elizabeth allspice dram, lime | 13

### ESPRESSO MARTINI

stoli ‘vanil’ vodka, kahlua coffee liqueur, espresso, demerara | 14

### PAPER PLANE

four roses bourbon, montenegro amaro, aperol aperitivo, lemon | 14

### RYE-SING SUN

old overholt rye whiskey, giffard crème de pamplemousse rose, maple, angostura aromatic bitters, bittermens hopped grapefruit bitters | 14

## ALCOHOL-FREE

### APPLE OF MY EYE

apple cider, orange-cinnamon-clove, cranberry, lemon, cinnamon-sugar rim | 11

### LA REPUESTA

ritual NA tequila, grapefruit, lavender, lime | 12

## BEER

### DRAFT

|                                                                  |            |
|------------------------------------------------------------------|------------|
| busch light.....                                                 | 3.99/18.49 |
| coors light .....                                                | 4.99/22.49 |
| dc brau “the public” pale ale .....                              | 5.99/26.49 |
| shock top wheat .....                                            | 4.99/22.49 |
| stella artois .....                                              | 5.99/26.49 |
| miller high life .....                                           | 4.49/20.49 |
| tombs ale .....                                                  | 4.99/22.49 |
| sierra nevada hazy little thing<br>“new england style” ipa ..... | 5.99/26.49 |
| evolution lot #3 ipa .....                                       | 5.99/26.49 |
| bold rock “virginia draft”<br>apple cider .....                  | 5.99/26.49 |

### 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<br>england style ipa ..... | 6.99 |
| guinness stout .....                              | 8.49 |

### NON-ALCOHOLIC

|                                   |      |
|-----------------------------------|------|
| athletic “run wild” ipa n/a ..... | 6.99 |
|-----------------------------------|------|

## WINE

### SPARKLING WINE & ROSÉ

#### PROSECCO BRUT

cantine maschio, 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

echo bay, marlborough,  
new zealand, 2024, 12/48  
crisp, lively, lime zest, grapefruit

### RED WINE

#### PINOT NOIR

equoia, moneterey, ca 2023, 11/40  
ripe raspberry, cherry, lightly oaked

#### CABERNET SAUVIGNON

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

#### GRENACHE & SYRAH

cellier des dauphins “reserve”,  
cote du rhone, france, 2022, 11/40  
medium bodied, spice, red and black fruit notes

#### MALBEC

nampe, mendoza, argentina, 2022, 10/37  
full bodied, plum, black cherry

## HAPPY HOUR SPECIALS

Monday through Friday 3–6 PM

### DRINKS

#### 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