

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

MIXED GREEN SALAD

power 4 lettuce blend, cherry tomatoes, cucumber, carrots, sunflower seeds, croutons, lemon-basil vinaigrette | 11

MARKET SALAD

power 4 lettuce blend, asian pears, honeycrisp apples, candied walnuts, grafton clothbound cheddar, white balsamic vinaigrette | 15

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

| 11

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 “new england style” ipa	5.99/26.49
evolution lot #3 ipa	5.99/26.49
bold rock “virginia draft” 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 england style ipa	6.99
guinness stout	8.49

NON-ALCOHOLIC

athletic “run wild” ipa n/a	6.99
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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