

HOURS

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



GENERAL MANAGER: ERIN CLAIRE
EXECUTIVE CHEF: CHARLES KREISER

202.337.6668
www.tombs.com

STARTERS

WARM SOFT PRETZEL 🍴
house mustard and cheese
sauce | 16

ZUCCHINI CHIPS 🍴
breaded zucchini, parmesan,
chipotle-buttermilk sauce | 12

HUMMUS & CRUDITÉ 🍴
pita bread | 13

**HOUSE-MADE
MOZZARELLA STICKS**
marinara sauce | 12

FIRECRACKER SHRIMP
crispy shrimp, sweet and spicy
sauce | 16

CRAB AND ARTICHOKE DIP
baguette, lemon | 18

TRUFFLE ROSEMARY FRIES 🍴 🌱
pecorino romano | 12

**PHILLY CHEESESTEAK
EGG ROLL**
chopped ribeye steak,
fried onions, melted american
cheese dipping sauce | 14

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

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
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

SANDWICHES

served with your choice of fries, salad, 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

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

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

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

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

GREENS

add shrimp 10 | add chicken 10 | add salmon 14

MIXED GREEN SALAD 🍴
baby green & red leaf lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds, croutons, lemon-basil
vinaigrette | 11

SPRING MARKET SALAD 🍴 🌱
nc strawberries, candied pecans, goat cheese,
baby red & green leaf lettuce, arugula,
white balsamic vinaigrette | 15

COBB SALAD 🍴 🌱
bacon, hardboiled egg, blue, radish, tomato,
avocado, ranch dressing | 16

CAESAR SALAD
romaine, croutons, caesar dressing | 14

FARRO & KALE SALAD 🍴
arugula, toasted pecans, goat cheese, plumped cherries,
white balsamic vinaigrette | 15

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

STRAWBERRY SHORTCAKE 🍴
house-made shortcake,
whipped cream | 12

DULCE DE LECHE CHEESECAKE 🍴
chocolate & caramel sauce,
whipped cream | 9

WARM BROWNIE SUNDAE 🍴
chocolate sauce, vanilla ice cream | 10

ICE CREAM SANDWICH 🍴 🌱
house-made ice cream, gluten free cookies,
chocolate or vanilla | 8

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 | 30

VEGETARIAN LASAGNA 🍴
portabella, spinach, ricotta, mozzarella, marinara | 20

TENDERS BASKET
french fries, honey mustard | 17

FAROE ISLANDS SALMON* 🍴 🌱
lentils, cippolini onions, spinach,
red-wine mustard sauce | 26

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

*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

stoli 'vanil' 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..... 3.99/18.49

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 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

dc brau "the public" pale ale 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

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

innocent bystander, marlborough,
new zealand, 2024, 12/48
crisp, lively, lime zest, grapefruit

RED WINE

PINOT NOIR

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

CABERNET SAUVIGNON

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

GRENAche & SYRAH

famille perrin, côtes du Rhône, france, 2023, 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

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

HUNGRY FOR MORE?
Try our other locations →

1789
RESTAURANT
& BAR

FITZGERALD'S

CORDELIA
FISHBAR

Clyde's
An American Bar

**OLD
EBBITT
GRILL**

**EBBITT
HOUSE**

RYE STREET
Tavern

The HAMILTON
EAT · DRINK · LISTEN