

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
- HOUSE-MADE MOZZARELLA STICKS** marinara sauce | 12
- TRUFFLE ROSEMARY FRIES** pecorino romano | 12

- FIRECRACKER SHRIMP** shaved cabbage slaw, sweet & spicy sauce | 16
- CRAB & ARTICHOKE DIP** baguette, lemon | 18
- CHICKEN WINGS** buffalo or hot honey ranch or blue cheese dressing | 16
- CHEESESTEAK EGG ROLL** scratch-made, onions & peppers, cheese sauce | 14

- ELOTE LOCO** sweet corn, chipotle-lime crema, scallions, cilantro, cotijia, tortilla chips | 12
- NACHOS** jalapeños, guacamole, pico de gallo, sour cream, cheddar | 15
-- add chicken...2 / add beef...4
- 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

- CLASSIC SUMMER 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

- HOUSE-SMOKED BRISKET** cheddar, bourbon bacon jam, pickled red onions, french bread | 22
- CHEESEBURGER** single | 15 - double | 19 choice of american, cheddar, blue or swiss, tombs burger sauce, sesame seed bun add bacon | 2

- 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
- HONEYCRISP APPLE SALAD** arcadian lettuce, arugula, candied walnuts, jasper hill alpine cheese, golden 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

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

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

*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

SPICED APPLE SANGRIA

green river ‘1885’ bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove | 14

COPLEY SPRITZ

tesoro almirante oloroso sherry, emilio lustau rosé vermouth, santome prosecco | 16

CANDLELIGHT MARTINI

absolut vodka, absolut mandarin vodka, domaine canton, cabernet sauvignon, pomegranate, vanilla bitters | 15

ESPRESSO MARTINI

absolut ‘vanil’ vodka, kahlua coffee liqueur, espresso, demerara | 13

HEALY’S FIZZ

beefeater gin, blood orange, simple, lime, egg white, sage | 14

WATERFRONT GETAWAY

tiki lover’s pineapple rum, crème de banana, maple, lime, bittercube jamaican #1 bitters | 16

HOYA SAXA MARGARITA

blanco tequila, giffard crème de pampelmousse rosé, orange-cinnamon-clove, cranberry, lime | 14

CANAL PUNCH

pardiac brandy, triple sec, pineapple, angostura aromatic bitters | 14

CARROLL’S NIGHTCAP

sagamore ‘small batch’ rye whiskey, st. elizabeth all spice dram, grenadine, lime, fee brothers cranberry bitters | 14

ALCOHOL-FREE

APPLE OF MY EYE

apple cider, orange-cinnamon-clove, cranberry, lemon, q club soda | 12

HILLTOP MULE

ritual tequila alternative, cranberry, lime, q ginger beer | 14

BEER

DRAFT

busch light.....	4.49/18.49
coors light	4.99/22.49
narragansett	4.49/20.49
stella artois	5.99/26.49
miller high life	4.49/20.49
tombs ale	5.49/22.49
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 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
boulevard unfiltered wheat	5.99
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

j & h selbach, mosel, germany 2024, 11/40
off-dry, bright, peach, citrus, slate

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 →

