

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

**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

TOMBS CHILI | 8
add cheddar, sour cream,
onion | 0.59 ea

OLD BAY FRIES | 8

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, fruit, or tomato soup 5 | 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

GRILLED CHEESE
garlic & red pepper cheese
blend | 11

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

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

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

MARKET SALAD
baby green & red leaf lettuce, arugula, honeycrisp
apples, candied walnuts, jasper hill farm cheese,
white balsamic vinaigrette | 15

COBB SALAD
bacon, hardboiled egg, blue, cello 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

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

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

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

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

CRUSHED VELVET
absolut 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
roulette 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 | 11

LA REPUESTA
ritual NA tequila, grapefruit, lavender, lime | 12

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 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**
avissi, 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**
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

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 →

