

DEGREES BISTRO

-Starters-

CLASSIC TOMATO SOUP \$18
GRILLED CHEESE SANDWICH

CHEESE & CHARCUTERIE \$35
LOCAL CRAFTED CHEF'S SELECTION, HOUSE MUSTARD, GRAPES, HONEYCOMB,
GRILLED ARTISAN BREAD

BLACKENED TUNA TATAKI DOME \$25 **GF**
PICKLED CUCUMBER, SPRING ONION, HUACATAY SAUCE, YUZU PEARLS, FOG
SMOKE

CHARRED OCTOPUS \$26 **GF**
SPANISH CHORIZO, FINGERLING POTATOES, PIQUILLO SAUCE

CRAB CAKES \$24
MINI CRAB BITES, REMOULADE AIOLI, ORANGE, LIME
SEGMENTS, ROASTED TOMATO SALAD

GEORGETOWN MEZZA PLATTER \$24
OLIVE TAPENADE, HUMMUS, TZATZIKI, FRESH VEGETABLES, WARM PITA BREAD,
BEET BREAD, FETA CHEESE, LEMON, WATTERCRESS

NORI SMOKED SALMON \$22
CURED SALMON, DILL CRÈME FRAÎCHE, BALSAMIC PEARLS, CRISPY SEAWEED

POLENTA E SCHIE \$24
GARLIC BUTTER WHITE WINE SHRIMP CASSEROLE, CREAMY CHEESE POLENTA
GARLIC TOMATO, BASIL, RUSTIC BREAD

-Featured Items-

GEORGETOWN CHEESEBURGER \$32
WAGYU BEEF, LTO, SOUTH STREET SPECIAL SAUCE, CHOICE OF CHEESE ADD:
BACON +\$2

MARYLAND CRAB MEAT SANDWICH \$28
BRIOCHE BUN, OLD BAY CREAM, TANGY CITRUS SLAW, FRENCH FRIES

PANINI STREET SANDWICH \$26
GRILLED CHICKEN, ROASTED TOMATOES, BASIL, FRESH MOZZARELLA, HOMEMADE
CIABATTA, GARLIC AIOLI, FRENCH FRIES

-Georgetown Garden-

BURRATA SALAD \$22
FIG & CRISPY PROSCIUTTO BURRATA, ARUGULA, MARINATED CAMPARI
TOMATOES, PUMPKIN SESAME OIL, GRILLED FOCACCIA

OUR CAESAR SALAD \$18
BABY GEM LETTUCE, PARMIGIANO REGGIANO CRISP, GARLIC TOMATOES, WHITE
ANCHOVIES, WARM CANDIED BACON DRESSING, RUSTIC PARM CROUTONS
ADD: FARMER FOCUS ORGANIC CHICKEN +\$16 GF, WILD SALMON +\$19 GF,
SHRIMP +\$19 GF, STEAK +\$25 GF

ROASTED BEETS SALAD \$24
ARCARDIAN MIXED GREENS, CANDIED PECANS ROASTED BEETS, FETA CHEESE,
PISTACHIOS, MINT LIMONCELLO DRESSING

CONFIT SALAD \$20
PEAR, BABY KALE, ARUGULA, DRIED CRANBERRIES, CHARRED ORANGE, BRÛLÉE
GOAT CHEESE, HONEY LEMON VINAIGRETTE

-Mains and bowls-

FALL GLAZED SESAME FARRO BOWL \$23 **V**
SNAP PEAS, EDAMAME, MUSHROOM, CARROT, CARAMELIZED ONION, BABY KALE,
AVOCADO, SESAME GLAZE

LEMON GLAZED TERIYAKI QUINOA BOWL \$22 **V**
SHITAKE MUSHROOMS, GREEN BEANS, BROCCOLINI, RAINBOW CARROTS, BOK
CHOY, BEAN SPROUTS, AVOCADO, LEMON GLAZE

-From the butcher-

ROASTED ORGANIC CHICKEN \$38
ROSMARY POTATO GNOCCHI, BEECH MUSHROOM, AU JUS

STEAK FRITES \$40
LOCAL HARVEST STEAK, MARINATED IN LOCAL BEER, FRIES A LA PROVENCAL,
ROASTED TOMATO SALAD

COWBOY RIBEYE \$50
BROCCOLINI, CIPOLLOINI, PINK PEPPER CORN DEMI GLAZE

LAMB CUTLETS \$40
CURRIED CARROT PUREE, ROASTED TOMATO SALAD, HONEY POMEGRANATE
MOLASSESS, MINT

-From the sea-

CHILEAN SEA BASS \$50
ROASTED BUTTERNUT SQUASH, SPICED KALE, YELLOW COCONUT CURRY

SMOKED NANTUCKET SCALLOPS \$34
SUGAR PEA PUREE, SUCCOTASH TOMATOES, CORN, BACON LARDONS, SERRANO
PEPPERS, HOUSEMADE CHILI OIL

GRILLED SALMON \$40
BARLEY HERB CRÈME RISOTTO, BUTTER REDUCTION

-Sides-

GRILLED ASPARAGUS \$12

GARLIC RAPPINI \$12

CRISPY BRUSSELLS SPOUTS \$14
HOUSEMADE SWEET CHILLI SAUCE, TAJIN

TRUFFLE FRIES \$14
PARMIGIANO REGGIANO, PARSLEY

VIRGINIA CRAB MAC AND CHEESE \$20
LOCAL FARM WHITE CHEDDAR CHEESE, ROMANO CHEESE, CRAB MEAT, ROASTED
HERB PANKO

GLUTEN FREE **GF**, VEGETARIAN **V**

THE RITZ-CARLTON GEORGETOWN, WASHINGTON, D.C. | 3100 SOUTH STREET NW, WASHINGTON, D.C. 20007 | +1 202.912.4100

D E G R E E S BISTRO

-Craft Cocktails-

POMME VERTE \$19

GINGER ZEST BELVEDERE, DOMAINE DE CANTON, 60 DAY AGED HOUSE
HOUSE-MADE LIMONCELLO, LOCAL BOLD ROCK CIDER,
SPICED DEMERARA, SODA

CARIBBEAN WINTER \$19

RON ZACAPA AGED RUM, KRAKEN SPICED RUM, ALL SPICE DRAM,
SAGE INFUSED DEMERARA, POMEGRANATE, LIME, SAPONIN

G.W. SHOOMAKER \$19

LOCAL ASSEMBLY GIN, HOUSE-MADE ORANGE MARMALADE, ORANGE
BLOSSOM WATER, LIME, SODA

AVIONETA \$19

DEL MAGUEY VIDA MEZCAL, CHACHO, APEROL, AMARO NONINO, LEMON

THE HALDI ELIXER \$19

BASIL HAYDEN, GINGER, AND TURMERIC INFUSED
WILDFLOWER HONEY, LEMON, HOT WATER

THE BURTON \$19

ANGEL'S ENVY BOURBON, ANGOSTURA BITTERS, SIMPLE SYRUP

THE SMOKESTACK \$25

VIRGINIA DISTILLERY CO. WHISKEY, GRAND MARNIER, HOUSE-MADE
BITTERS, DRAPED IN OAK SMOKE

-Barrel Cocktails-

THE EX-PAT \$21

CHAMOMILE INFUSED RYE, CAMPARI, CARPANO ANTICA FORMULA,
CINZANO ROSSO

THE FRENCHMAN \$21

RYE, COGNAC, CARPANO ANTICA FORMULA, CINZANO ROSSO,
BÉNÉDICTINE, ANGOSTURA & PEYCHAUD'S BITTERS

-Mocktails-

WHEN LIFE GIVES YOU LAVENDER \$15

PINK LAVENDER SYRUP, LEMON JUICE, SODA WATER

PIÑA DE FUEGO \$15

HOUSE-MADE JALAPEÑO SYRUP, PINEAPPLE, COCONUT LACROIX

CRANMARY SPRITZ \$15

LYRES AMARETTI, LEMON, SIMPLE, VEGAN EGG WHITES

-Wines-

SPARKLING

LAMBERTI EXTRA DRY, PROSECCO, VENETO, ITALY	\$16/70
MOËT & CH&ON IMPERIAL, BRUT, EPERNAY, FRANCE	\$25/120
THE CALLIE, SPARKLING ROSÉ, CA	\$22/80
BARONS DE ROTHSCHILD, "CUVEE RITZ," CHAMPAGNE	\$30/140

WHITES

NAUTILUS, SAUVIGNON BLANC, MARLBOROUGH, NZ	\$20/75
PATIENT COTTAT, SANCERRE, LOIRE, FRANCE	\$24/92
LOUIS-JADOT, POUILLY FUISSE, BURGUNDY, FRANCE	\$25/95
TERLATO, PINOT GRIGIO, FRIULI, ITALY	\$20/76
MANTANZAS CREEK WINERY, CHARDONNAY, SONOMA, CA	\$24/95
SONOMA CUTRER, CHARDONNAY, SONOMA, CA	\$18/68
HEINZ EIFEL, RIESLING, MOSEL, GERMANY	\$16/55

ROSÉ

CHÂTEAU MIRAVAL, ROSÉ, COTES DE PROVENCE, FRANCE	\$21/80
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REDS

ERATH, PINOT NOIR, WILLAMETTE VALLEY, OR	\$18/68
BOEN, PINOT NOIR, SONOMA, CA	\$17/62
MELVILLE ESTATE, PINOT NOIR, SANTA BARBARA, CA	\$30/115
FINCA DECERO, MALBEC, MENDOZA, ARGENTIA	\$16/60
CELESTE, TEMPRANILLO, RIBERA DEL DUERO, SPAIN	\$22/84
JUSTIN, CABERNET SAUVIGNON, PASO ROBLES, CA	\$21/80
PENFOLDS "MAX," CABERNET SAUVIGNON, AUSTRALIA	\$18/70
BANFI, CHIANTI CLASSICO, TUSCANY, ITALY	\$17/65

-Beers-

LOCAL CRAFT \$9 EACH

DEVILS BACKBONE VIENNA LAGER VA
HEAVY SEAS LOOSE CANNON IPA MD
PORT CITY OPTIMAL WIT VA
PORT CITY OPTIMAL PORTER VA
DC BRAU PILSNER DC
DC BRAU CORRUPTION IPA DC
BOLD ROCK CIDER IPA VA

DOMESTIC & IMPORTED \$8 EACH

BUDWEISER
BUD LIGHT
SAM ADAMS
BLUE MOON
CORONA EXTRA
MODELO ESPECIAL
HEINEKEN
STELLA ARTOIS
MILLER LITE
MICHELOB ULTRA
GUINNESS
TRULY
HEINEKEN 0.0

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