

D E G R E E S BISTRO

-The Beginning-

CLASSIC TOMATO SOUP \$18 ^V
GRILLED CHEESE SANDWICH

CHEESE & CHARCUTERIE \$42
LOCAL CRAFTED CHEF'S SELECTION, GRAIN MUSTARD, GRAPES,
HONEYCOMB, GRILLED ARTISAN BREAD

TUNA TARTARE \$24 ^{GF}
SPICY AVOCADO CREAM, PICKLED CUCUMBER, SPRING ONIONS, BITTER
ORANGE PONZU, GOCHUJANG BAKED WONTON

CHESAPEAKE CRAB CAKE BITES \$28
BITTER GREENS, FENNEL CITRUS, ROMESCO

OCTOPUS AGUACHILE VERDE \$26
RADISH, CUCUMBER, MARINATED ONIONS, AVOCADO

INCINERATOR HUMMUS \$20
ROASTED CLASSIC HUMMUS, TAJIN SPICE,
TERRA FINA OIL, FERMENTED ROOT, ZA'ATAR NAAN BREAD

CHIMNEY SMOKE CRAB CIGARS \$22
MARYLAND LUMP OLD BAY CRAB MEAT, CRISPY PHYLLO DOUGH,
CHILI MOLASSES

TEMPURA CRISPY CEPHALOPOD MOLLUSK \$24
BLISTERED SHISHITOS, GARLIC CREMA, SPICY CHILI SAUCE

-Featured Items-

GEORGETOWN CHEESEBURGER \$34
WAGYU BEEF, LTO, SOUTH STREET SPECIAL SAUCE,
CHOICE OF CHEESE: CHEDDAR, AMERICAN, SWISS, PROVOLONE
ADD: BACON +\$2

MARYLAND CRAB MEAT SANDWICH \$34
BRIOCHE BUN, OLD BAY CREAM, TANGY CITRUS SLAW, FRENCH FRIES

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

FLASH FRIED CHICKEN SANDWICH \$28
BRIOCHE, CHILI LEMON AIOLI, CABBAGE SLAW, FRENCH FRIES

-Sides-

GARLIC RAPINI \$12

GRILLED ASPARAGUS \$12

CRISPY BRUSSELS SPROUTS \$14
SWEET CHILI SAUCE, TAJIN

TRUFFLE FRIES \$14
FRESH PARSLEY PARMIGIANO

STEAMED VEGGIES \$14

-Organic & Nutritional-

ORGANIC CLASSIC CAESAR SALAD \$18
ORGANIC ROMAINE, SHAVED PARMIGIANO-REGGIANO, LEMON ZEST,
WHITE ANCHOVIES, RUSTIC CROUTONS

MANGO AVOCADO SALAD \$22
LEAFY GREENS, GRAPEFRUIT, SUNFLOWER SEEDS, TOMATOES, AVOCADO,
GOAT CHEESE, CILANTRO LIME ADEREZO

CRISPY SPRING ARUGULA SALAD \$22 ^{GF}
ARUGULA, FRISÉE, FENNEL, CITRUS SEGMENTS, STRAWBERRIES, BASIL,
CANDIED PECANS, BLOOD ORANGE VINAIGRETTE

GEORGETOWN HOUSE SALAD \$24
ARCADIAN BITTER, KALAMATA, CAMPARI TOMATOES, PICKLED
CUCUMBER, TURNIP ROOT, PERSIAN CUCUMBER, GRILLED BELL PEPPER,
MARINATED FETA, OREGANO LEMON VINAIGRETTE

VA FARM ORGANIC BURRATA & TOMATO \$24
HEIRLOOM BABY TOMATOES, GARLIC TOMATOES, FRESH BASIL, SEA
SALT, BALSAMIC REDUCTION, WALNUT TOSTADA
ADD: FARMER FOCUS ORGANIC CHICKEN +\$14 ^{GF}, TOFU +\$12 ^{GF},
WILD SALMON +\$16 ^{GF}, SHRIMP +\$16 ^{GF}, STEAK +\$25 ^{GF}

-Bowls-

SESAME GLAZED FARRO BOWL \$23 ^V
SNAP PEAS, EDAMAME, MUSHROOMS, CARROTS, CARAMELIZED ONIONS,
BABY SPINACH, AVOCADO, SESAME GLAZE
ADD: FARMER FOCUS ORGANIC CHICKEN +\$12 ^{GF}, WILD SALMON +\$16 ^{GF},
TOFU +\$12 ^{GF}, STEAK +\$25 ^{GF}

LEMONGRASS TERIYAKI QUINOA BOWL \$25 ^{V, GF}
SHIITAKE, GREEN BEANS, BROCCOLINI, RAINBOW CARROTS, BOK CHOY,
UMAMI POWDER, LEMONGRASS TERIYAKI, AVOCADO, BEAN SPROUTS ^{GF},
ADD: FARMER FOCUS ORGANIC CHICKEN +\$14 ^{GF}, WILD SALMON +\$16 ^{GF},
TOFU +\$12 ^{GF}, STEAK +\$25 ^{GF}

TUNA POKE SPRING BOWL \$28
SUSHI RICE, AVOCADO, EDAMAME, CUCUMBER, CORIANDER,
GOCHUJANG AIOLI, CABBAGE, CRISPY WONTONS

-Mains-

ROASTED ORGANIC CHICKEN \$38
TRUFFLE FORBIDDEN RICE, SHAVED CRISPY CARROTS, SHALLOT WINE SAUCE

SMOKED NANTUCKET SCALLOPS \$44
WASABI SPLIT PEA PURÉE, CHARRED SERRANO, BACON LARDS, TABLE SIDE
KEFIR REDUCTION

BRANZINO \$48
PAN SEARED BRANZINO, POACHED ASPARAGUS, CANDIED ALMONDS,
ROSEMARY CONSOMMÉ

HERB CRUSTED PAN-SEARED SALMON \$36
PARSNIP PURÉE, SHERRY BALSAMIC POMEGRANATE GASTRIQUE, CHARD
MICRO FRISÉE

STEAK FRITES \$42
LOCAL HARVEST STEAK, CHIMICHURRI, FRIES A LA PROVENCAL, ROASTED
TOMATO SALAD

14 OZ COWBOY RIB EYE \$50
BROCCOLINI, ROASTED CIPOLLINI, PINK PEPPERCORN DEMI GLAZE

20% STAFF GRATUITY WILL BE ADDED FOR PARTIES OF 6 AND MORE

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-

- RED PASSION \$21
PEACH NECTAR BELVEDERE VODKA, STRAWBERRY-INFUSED CAMPARI,
STRAWBERRY-BASIL SHRUB, PROSECCO, PEACH LAMBIC
- GINGER GALE \$21
ASSEMBLY GIN, HOUSE-MADE GRAPEFRUIT LIQUEUR, LIME, GINGER
HONEY, SODA
- PERUVIAN HEMINGWAY \$21
PINEAPPLE-INFUSED LA DIABLADA PISCO, LIME, CILANTRO OLEO
SACCHARUM
- FUEGO VERDE \$21
DON JULIO BLANCO TEQUILA, ILEGAL MEZCAL, ANCHO REYES VERDE,
POBLANO PEPPER AGAVE, LIME
- SICILIAN SKY \$21
EMPRESS INDIGO GIN, AVIATION GIN, ITALICUS, CRÈME DE VIOLETTE,
LEMON
- COPACABANA \$21
BANANA-INFUSED CACHACA, COTTON & REED WHITE RUM, COCO LOPEZ,
LIME, TOASTED ALMOND BITTERS
- GAELIC GARDEN \$21
JAMESON IRISH WHISKEY, ST. GERMAINE, LEMON, CUCUMBER, THYME
DEMERARA
- THE QUINCY WARD \$21
BASIL HAYDEN BOURBON, CATOCTIN CREEK RYE WHISKEY, LEMON-
MANDARIN PURÉE, HOUSE-MADE GRENADINE, CARDAMON BITTERS
- THE BURTON \$21
ANGEL'S ENVY BOURBON, ANGOSTURA BITTERS, DEMERARA
- THE SMOKESTACK \$25
COURAGE & CONVICTION WHISKEY, GRAND MARNIER, HOUSE-MADE
BITTERS, DRAPED IN OAK SMOKE
- THE RITZ NOIR \$25
COURAGE & CONVICTION SPECIALTY GEORGETOWN BLEND WHISKY, A
BESPOKE BLEND OF AMERICAN SINGLE MALT WHISKIES MADE
EXCLUSIVELY FOR THE RITZ-CARLTON GEORGETOWN, WASHINGTON,
D.C., AMARO NONINO, BLACK WALNUT BITTERS

-Barrel Cocktails-

- THE EX-PAT \$25
CHAMOMILE INFUSED RYE, CAMPARI, CARPANO ANTICA FORMULA,
CINZANO ROSSO
- THE FRENCHMAN \$25
RYE, COGNAC, CARPANO ANTICA FORMULA, CINZANO ROSSO,
BENEDICTINE, ANGOSTURA & PEYCHAUD'S BITTERS

-Mocktails-

- WHEN LIFE GIVES YOU LAVENDER \$15
LAVENDER, FRESH LEMON JUICE, SODA
- TÖSTED BERRY BLUSH \$15
TÖST NON-ALCOHOLIC SPARKLING ROSE, STRAWBERRY-BASIL SHRUB
- SERENDIPITY \$15
DRAGONFRUIT, MINT, FRESH LIME JUICE, SODA

-Wines-

- SPARKLING
- | | |
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| LAMBERTI EXTRA DRY, PROSECCO, VENETO, ITALY | \$18/70 |
| ARGYLE BRUT ROSE, WILLAMETTE VALLEY | \$25/90 |
| CANARD-DUCHENE BRUT AUTHENTIQUE ROSE, CHAMPAGNE,
FRANCE | \$32/130 |
| LALLIER CHAMPAGNE (R19 BRUT), FRANCE | \$30/120 |
| BARONS DE ROTHSCHILD, "CUVÉE RITZ," CHAMPAGNE | \$32/130 |
| MOËT & CHANDON IMPERIAL, BRUT, EPERNAY, FRANCE | \$35/140 |
- WHITES
- | | |
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| HEINZ EIFEL, RIESLING, MOSEL, GERMANY | \$18/65 |
| TERLATO, PINOT GRIGIO, FRIULI, ITALY | \$19/70 |
| NAUTILUS, SAUVIGNON BLANC, MARLBOROUGH, NZ | \$20/75 |
| DOMAINE FOUASSIER, SANCERRE, LOIRE, FRANCE | \$32/120 |
| LOUIS-JADOT, POUILLY FUISSE, BURGUNDY, FRANCE | \$25/95 |
| SONOMA CUTRER, CHARDONNAY, SONOMA, CA | \$20/75 |
| HARTFORD COURT CHARDONNAY, RUSSIAN RIVER VALLEY | \$24/95 |
| CAKEBREAD CELLARS, NAPA VALLEY, CA | \$32/120 |
- ROSÉ
- | | |
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| CHÂTEAU MIRAVAL, ROSÉ, COTES DE PROVENCE, FRANCE | \$22/80 |
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- REDS
- | | |
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| BÖEN, PINOT NOIR, SONOMA, CA | \$18/65 |
| ERATH, PINOT NOIR, WILLAMETTE VALLEY, OR | \$19/70 |
| MELVILLE ESTATE, PINOT NOIR, SANTA RITA, CA | \$30/115 |
| BANFI, CHIANTI CLASSICO, TUSCANY, ITALY | \$19/70 |
| FINCA DECERO, MALBEC, MENDOZA, ARGENTINA | \$24/90 |
| ZINFANDEL CLINE "ANCIENT VINES" CONTRA COSTA, CA | \$19/70 |
| CELESTE, TEMPRANILLO, RIBERA DEL DUERO, SPAIN | \$22/82 |
| MARQUES DE MURRIETA RESERVA RIOJA | \$34/130 |
| SWANSON, CABERNET SAUVIGNON, NAPA VALLEY, CA | \$21/80 |
| PENFOLDS "MAX," CABERNET SAUVIGNON, AUSTRALIA | \$19/70 |
| JORDAN VINEYARDS, ALEXANDER VALLEY, CA | \$45/178 |

-Beers-

- LOCAL CRAFT \$10 EACH
- DEVILS BACKBONE, VIENNA LAGER, VA
HEAVY SEAS, LOOSE CANNON IPA, MD
PORT CITY, OPTIMAL WIT, VA
PORT CITY, PORTER, VA
PORT CITY, HAZY IPA, VA
DC BRAU, PILSNER, DC
DC BRAU, CORRUPTION IPA, DC
BOLD ROCK HARD CIDER, VIRGINIA APPLE, VA
- DOMESTIC & IMPORTED \$9 EACH
- BUDWEISER
BUD LIGHT
SAM ADAMS
BLUE MOON
CORONA EXTRA
MODELO ESPECIAL
HEINEKEN
STELLA ARTOIS
MILLER LITE
MICHELOB ULTRA
GUINNESS
HIGH NOON
- NON-ALCOHOLIC BEER \$9 EACH
- HEINEKEN 0.0
ATHLETIC BREWING RUN WILD IPA

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