

# DEGREES BISTRO

## -The Beginning-

CLASSIC TOMATO SOUP \$18 <sup>V</sup>  
GRILLED CHEESE SANDWICH

CHEESE & CHARCUTERIE \$48  
ARTISAN MEATS, VIRGINIA SMOKED HAM, ITALIAN SWEET CAPICOLORO STYLE,  
PROSCIUTTO DI PARMA, 18 MONTH CLASSIC GOUDA, DRUNKEN GOAT CHEESE  
WHEEL, GAINESVILLE VA BRIE, WINE GRAPES, HOUSE APPLE BUTTER,  
FOCACCIA

TUNA TARTARE \$26  
WASABI AVOCADO PUREE, MANGO CHUNKS, FERMENTED ONIONS, SOY-  
GINGER GLAZE, TOASTED SESAME SEEDS, WONTON CHIPS

CHESAPEAKE CRAB CAKE BITES \$28  
CHESAPEAKE JUMBO LUMP, JALAPENO CITRUS SALAD, PICKLED RADISH,  
CANDIED LEMON CRUSTED PANKO, GUAJILLO AIOLI

CHARRED OCTOPUS \$26 <sup>GF</sup>  
CORIANDER AIOLI, CRISPY RICE, FRIED CAPERS, BITTER GREENS

INCINERATOR HUMMUS \$22 <sup>V</sup>  
ROASTED CLASSIC HUMMUS WITH TAJIN SPICE, TERRA FINA OIL, FERMENTED  
ROOT, ZA'ATAR PITA BREAD

SHRIMP COCKTAIL \$26  
POACHED SHRIMP, CHIVES, HOUSE COCKTAIL SAUCE

SESAME STEAK SKEWERS \$24  
MARINATED HANGER STEAK, GINGER AIOLI, TOASTED SESAME, SCALLIONS

## -Featured Items-

GEORGETOWN CHEESEBURGER \$36  
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  
MARINATED CHICKEN, APPLEWOOD BACON, GARLIC ROASTED TOMATOES,  
ARUGULA, PESTO AIOLI, SMOKED GRUYERE, HOMEMADE CIABATTA, FRENCH

SKINNY SANDWICH \$24 <sup>V</sup>  
HUMMUS, BEAN SPROUTS, ROASTED PEPPERS, CUCUMBER, TOMATO, GREEN  
GODDESS SAUCE, LOCAL MULTIGRAIN BREAD, TOMATO SALAD, GREEN JUICE

## -Sides-

BROCCOLINI, GARLIC PEPPER FLAKES \$12

GRILLED ASPARAGUS \$12

TRUFFLE FRIES \$14  
FRESH PARSLEY, PARMIGIANO

STEAMED VEGGIES \$14

CRISPY BRUSSELS SPROUTS \$14 <sup>V</sup>  
SWEET CHILI SAUCE, TAJIN

## -Organic & Nutritional-

ORGANIC CLASSIC CAESAR SALAD \$20  
ORGANIC BABY ROMAINE, SHAVED PARMIGIANO-REGGIANO, WHITE ANCHOVY  
FILLETS, MARINATED TOMATOES, RUSTIC CROUTONS

APPLE QUINOA SALAD \$24 <sup>V, GF</sup>  
ORGANIC QUINOA, GRANNY SMITH, CITRUS, SPINACH,  
RED OAK LETTUCE, MULBERRIES, GOAT CHEESE, BLOOD ORANGE VINAIGRETTE

MANGO AVOCADO SALAD \$24 <sup>GF</sup>  
ORGANIC ARUGULA, GREEN OAK, MANGO, AVOCADO CITRUS, FRESH BASIL,  
HONEY GOAT CHEESE, TOASTED ALMONDS, MINT VINAIGRETTE

VA TOMATO & BURRATA \$26  
ORGANIC MARINATED CAMPARI TOMATOES, ARUGULA, FRESH BASIL,  
SEA SALT, CRUSHED PEPPER, BALZAMIC GLAZE, LYONS LOCAL BAKERY SOUR  
DOUGH

ADD: FARMER FOCUS ORGANIC CHICKEN +\$14 <sup>GF</sup>, TOFU +\$12 <sup>GF</sup>,  
WILD SALMON +\$16 <sup>GF</sup>, SHRIMP +\$16 <sup>GF</sup>, STEAK +\$25 <sup>GF</sup>

## -Bowls-

SESAME GLAZED FARRO BOWL \$24 <sup>V</sup>  
SNAP PEAS, EDAMAME, MUSHROOMS, CARROTS, CARAMELIZED ONIONS, BABY  
SPINACH, AVOCADO, SESAME GLAZE  
ADD: FARMER FOCUS ORGANIC CHICKEN +\$12 <sup>GF</sup>, WILD SALMON +\$16 <sup>GF</sup>, TOFU  
+\$12 <sup>GF</sup>, STEAK +\$25 <sup>GF</sup>

LEMONGRASS TERIYAKI QUINOA BOWL \$26 <sup>V, GF</sup>  
SHIITAKE, GREEN BEANS, BROCCOLINI, RAINBOW CARROTS, BOK CHOY,  
UMAMI POWDER, LEMONGRASS TERIYAKI, AVOCADO, BEAN SPROUTS <sup>GF</sup>.  
ADD: FARMER FOCUS ORGANIC CHICKEN +\$14 <sup>GF</sup>, WILD SALMON +\$16 <sup>GF</sup>, TOFU  
+\$12 <sup>GF</sup>, STEAK +\$25 <sup>GF</sup>

TUNA POKE BOWL \$28  
SUSHI RICE, AVOCADO, EDAMAME, SHREDDED CARROTS, PINEAPPLE,  
CILANTRO,  
CRISPY WONTONS, PONZU

## -Mains-

ROASTED ORGANIC CHICKEN \$38  
HERB WILD RICE, HONEY GLAZE HEIRLOOM CARROTS, SHALLOT WINE  
SAUCE

NEW BEDFORD SEA SCALLOPS \$44  
PARSNIP PUREE, HONEY PARSLEY GASTRIQUE, TOPPED WITH LEMON  
PANKO

BRANZINO \$48  
PAN SEARED, POACHED ASPARAGUS SPEARS, TANGY FENNEL PURSLANE,  
ROSEMARY CONSOMMÉ

SALMON \$38  
CHARRED CORN SUCCOTASH, CORN SUCOTASH, GIANT BEANS, CILANTRO,  
LEMON GARLIC BUTTER

STEAK FRITES \$48  
LOCAL HARVEST STEAK, CHIMICHURRI, FRIES A LA PROVENCAL, ROASTED  
TOMATO SALAD

14 OZ COWBOY RIB EYE \$ 54  
SAUTEED MAITAKE MUSHROOMS, ROASTED CIPOLLINI, HERB BUTTER,  
SZECHUAN PEPPER CORN DEMI GLAZE

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.  
MEATS AND SEAFOOD SOURCED FROM LOCAL PURVEYORS WHO SHARE OUR COMMITMENT TO SUSTAINABILITY AND EXCEPTIONAL QUALITY.

GLUTEN FREE <sup>GF</sup>, VEGETARIAN <sup>V</sup>

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-

- GEORGETOWN GARDEN \$22 LOW ABV  
KETEL ONE CUCUMBER MINT, ST. GERMAINE, PROSECCO
- POTOMAC RICKEY \$22  
LOCAL ASSEMBLY GIN, WATERMELON-BASIL SHRUB, LIME, SODA
- PERUVIAN HEMINGWAY \$22  
PINEAPPLE-INFUSED LA DIABLADA PISCO, LIME, CILANTRO OLEO SACCHARUM
- MARACUJÁ \$22  
CACHAÇA, CHACHO, PASSIONFRUIT, LIME, SUGAR CANE
- AGAVE FINAL \$22  
RAW CACAO INFUSED LALO TEQUILA, YELLOW CHARTREUSE, LUXARDO MARASCHINO, LIME
- SMOKE & MIRRORS \$22  
GRAPEFRUIT INFUSED DEL Maguey Vida, LILLET, ITALICUS, LUXARDO BIANCO,
- LUNÉ \$22  
PLANTERAY CUT&DRY COCONUT RUM, REMY MARTIN, LUXARDO BIANCO, ITALICUS, XOCOLATL MOLE BITTERS
- TURKISH EMBERS \$22  
BASIL HAYDEN, APRICOT, ORANGE BLOSSOM, TURKISH TOBACCO BITTERS
- QUIET ON THE GREEN  
BACARDI OCHO, MATCHA, PISTACHIO ORGEAT, LIME
- THE BURTON \$22  
ANGEL'S ENVY BOURBON, ANGOSTURA BITTERS, DEMERARA
- THE SMOKESTACK \$26  
COURAGE & CONVICTION WHISKEY, GRAND MARNIER, HOUSE-MADE BITTERS, DRAPED IN OAK SMOKE
- THE RITZ NOIR \$26  
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 \$26  
CHAMOMILE INFUSED BULLEIT RYE, CAMPARI, CARPANO ANTICA FORMULA, CINZANO ROSSO
- THE FRENCHMAN \$26  
BULLEIT RYE, COGNAC, CARPANO ANTICA FORMULA, CINZANO ROSSO, BENEDICTINE, ANGOSTURA & PEYCHAUD'S BITTERS

## -Mocktails-

- WHEN LIFE GIVES YOU LAVENDER \$16  
LAVENDER, FRESH LEMON JUICE, SODA
- LAP0'S \$16  
LAP0'S N/A CITRUS SPRITZER
- PEPINO FRESCO \$16  
SEEDLIP N/A, CUCUMBER, THYME, LIME, SODA

Spike with Tito's Vodka  
or  
Lalo Tequila \$6

## -Wines-

- SPARKLING
- AVISSI EXTRA DRY, PROSECCO, VENETO, ITALY \$19/75  
ARGYLE BRUT ROSE, WILLAMETTE VALLEY \$25/95  
LALLIER CHAMPAGNE (R.21 BRUT), FRANCE \$36/140  
MOËT & CHANDON IMPERIAL, BRUT, EPERNAY, FRANCE \$40/155  
VEUVE-CLICQUOT, "GRAND BRUT", EPERNAY, FRANCE \$50/195
- WHITES
- HEINZ EIFEL, RIESLING, MOSEL, GERMANY \$19/72  
TERLATO, PINOT GRIGIO, FRIULI, ITALY \$21/80  
NAUTILUS, SAUVIGNON BLANC, MARLBOROUGH, NZ \$21/80  
DOMAINE FOUASSIER, SANCERRE, LOIRE, FRANCE \$40/155  
LOUIS-JADOT, POUILLY FUISSE, BURGUNDY, FRANCE \$27/100  
SONOMA CUTRER, CHARDONNAY, SONOMA, CA \$22/80  
HARTFORD COURT CHARDONNAY, RUSSIAN RIVER VALLEY \$24/90  
CAKEBREAD CELLARS, NAPA VALLEY, CA \$34/130
- ROSÉ
- CHÂTEAU MIRAVAL, ROSÉ, COTES DE PROVENCE, FRANCE \$22/80  
WHISPERING ANGEL, ROSÉ, COTES DE PROVENCE, FRANCE \$23/85
- REDS
- BÖEN, PINOT NOIR, SONOMA, CA \$21/80  
ERATH, PINOT NOIR, WILLAMETTE VALLEY, OR \$21/80  
BANFI, CHIANTI CLASSICO, TUSCANY, ITALY \$21/80  
FINCA DECERO, MALBEC, MENDOZA, ARGENTINA \$24/90  
CELESTE, TEMPRANILLO, RIBERA DEL DUERO, SPAIN \$22/80  
PENFOLDS "MAX," CABERNET SAUVIGNON, AUSTRALIA \$19/70  
SWANSON, CABERNET SAUVIGNON, NAPA VALLEY, CA \$26/100  
JORDAN VINEYARDS, ALEXANDER VALLEY, CA \$45/175

## -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  
ATLAS BREW WORKS, DC (SEASONAL)
- 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  
GUINNESS 0  
ATHLETIC BREWING RUN WILD IPA

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