

## SNACKS

SMOKED GOUDA CHEESE FRIES 8

*Roasted Poblano Chiles, Scallions*

HAND-CUT FRENCH FRIES 5

*Truffle Aioli, Béarnaise, Sweet Chile Mayo, Dipping Sauces*

PARMESAN TRUFFLE FRIES 7

*Fried Parsley*

LOBSTER AND CRAB CAKES 16

*House-Made Corn Relish*

EGGS AND BACON 8

*Deviled Eggs, Candied Smoked Bacon*

KUNG PAO BRUSSELS SPROUTS 9

*Bacon, Spicy Soy Glaze*

PAN-FRIED CALAMARI 12

*Hot Cherry Peppers*

RED CHILI-GLAZED CHICKEN WINGS 10

*Cilantro-Buttermilk Dressing\**

CLASSIC TOMATO SOUP 6

LOBSTER BISQUE 9

## ENTRÉE SALADS

SEARED SALMON SALAD\* 19

*Kale, Napa Cabbage, Pineapple, Almonds, Carrots, Mint, Cilantro, Peanut Vinaigrette*

SEARED SIRLOIN STEAK SALAD\* 18

*Mixed Baby Greens, Bacon, Tomato, Hard-Boiled Egg, Gorgonzola, Cilantro-Buttermilk Dressing\**

## SANDWICHES

*All sandwiches served with Hand-Cut French Fries, Mixed Baby Greens Salad or Chopped Kale Salad. Substitute Classic Tomato Soup +1 or Kung Pao Brussels Sprouts +3*

SOUTHERN-STYLE FRIED CHICKEN 15

*House-Made Pickles, Sweet Chile Mayo, Spicy Honey*

LOBSTER AND CRAB BURGER 23

*New England-Style Tartar Sauce*

GRAND CRU GRILLED CHEESE 12

*Wisconsin Grand Cru Gruyère, Vermont Cheddar, Candied Smoked Bacon*

THE CAPITAL GRILLE'S RIBEYE STEAK SANDWICH\* 25

*Cabernet-Braised Onions, Wisconsin Grand Cru Gruyère*



## OUR SIGNATURE BURGERS

*8 oz of our proprietary beef blend from Pat LaFrieda Meat Purveyors, cooked to your liking, served on a toasted fresh brioche bun. On the side, Hand-Cut French Fries, Mixed Baby Greens Salad or Chopped Kale Salad.  
Substitute Classic Tomato Soup +1 or Kung Pao Brussels Sprouts +3*

THE CAPITAL BURGER\* 17

*French-Onion Style: Caramelized Onions, Wisconsin Grand Cru Gruyère, Shallot Aioli*

*What to pair? Try Bonanza from Caymus, Cabernet Sauvignon, Lot 2, CA or Fable, Pinot Noir, CA 2017 for 10*

BACON CHEESEBURGER\* 17

*Candied Smoked Bacon, Vermont Cheddar, Tomato Jam*

CLASSIC CHEESEBURGER\* 15

*Your choice of Vermont Cheddar, Jarlsberg Swiss, Mozzarella or Gorgonzola*

ROASTED WILD MUSHROOM AND SWISS BURGER\* 16

*Roasted Wild Mushrooms, 15-Year Aged Balsamic Vinegar, Jarlsberg Swiss, Truffle Aioli*

VEGETARIAN BURGER 15

*House-Made Mushroom and Black Bean Burger, Mozzarella, Bibb Lettuce, Sweet Chile Mayo*

BLUE CHEESE AND BLACK TRUFFLE BURGER\* 16

*Cabernet-Braised Onions*

CUSTOMIZE YOUR BURGER

*Caramelized Onions +1 • 15-Year Aged Balsamic Mushrooms +1 • Gluten-Free Bun +1  
Candied Smoked Bacon +2 • Fried Cage-Free Egg\* +2 • Sliced Avocado +2  
Tomato and/or Lettuce upon request*

## USDA PRIME RIBEYE STEAK FRITES\* 27

*Hand-Cut French Fries, Capital Burger Steak Sauce*

## RARELY OFFERED BY THE GLASS

Caymus Vineyards, Cabernet Sauvignon, Napa Valley 2018	28
Faust, Cabernet Sauvignon, Napa Valley 2017	26
Justin, Isosceles, Paso Robles 2017	24
Ken Wright, Pinot Noir, Savoya Vineyard, Willamette Valley 2015	22

## COCKTAILS



THE CAPITAL GRILLE'S STOLI DOLI 13

*Stolichnaya Vodka Infused with Fresh Pineapple. Since 1990.*

SMOKED BACON OLD FASHIONED 12

*Bacon-Infused Jim Beam Black Bourbon, Maple Syrup, Bitters*

THE PURSUIT OF HAPPINESS 12

*Tito's Handmade Vodka, Strawberry, Pineapple, Lemon, Basil*

GIN AND CUCUMBER TONIC 12

*Roku Gin, Lime, Fever-Tree Refreshingly Light Cucumber Tonic Water*

MEZCAL MARGARITA 12

*Illegal Mezcal Reposado, Lime, Cointreau, Agave Nectar*

HEMINGWAY DAIQUIRI 12

*Cotton & Reed White Rum, Lime, Grapefruit, Luxardo Maraschino*

KENTUCKY MULE 12

*Maker's Mark Bourbon, Lime, Maine Root Ginger Brew*

BARREL-AGED NEGRONI 12

*Vitae Spirits' Modern Gin, Campari, Carpano Antica Formula Sweet Vermouth*

ROSÉ SPRITZ 12

*Rosé Wine, Cocchi Americano, Papaya Shrub, Lemon, Prosecco*

## SPIKED SHAKES 12

STOLI DOLI

*Stolichnaya Vodka, Vanilla Ice Cream, Candied Pineapple*

“HOT” CHOCOLATE

*Patrón XO Cafe, Ancho Reyes Chile Liqueur, Chocolate Ice Cream, Five-Spice*

BOURBON CARAMEL

*Maker's Mark Bourbon, Vanilla Ice Cream, Smoked Sea Salt*

## HAND-SPUN MILKSHAKES 6

VANILLA • CHOCOLATE • SALTED CARAMEL • STRAWBERRY

## MASON JAR DESSERTS 5

COCONUT CREAM PIE • BELGIAN CHOCOLATE MOUSSE

## BY THE GLASS / BOTTLE

### RED

	6 oz.	9 oz.	Bottle
El Viejo del Valle, Pinot Noir, Central Valley, Chile 2018	8	12	32
Delas Frères, Côtes du Rhône 2017	9	13	36
Bodega Benegas, Malbec, Juan Benegas, Mendoza 2018	10	15	40
Bonanza from Caymus, Cabernet Sauvignon, Lot 2, CA	10	15	40
Fable, Pinot Noir, CA 2017	10	15	40
Folie á Deux, Merlot, Alexander Valley 2016	11	16	44
Meiomi, Pinot Noir, California 2017	12	18	48
Michele Chiarlo, Langhe Nebbiolo Il Principe, Piedmont 2017	12	18	48
Substance, Cabernet Sauvignon, Columbia Valley, WA 2017	12	18	48
Conundrum, Red, California 2017	13	19	52
J.K. Carriere, Pinot Noir, Provocateur, Willamette Valley 2017	16	24	64

### WHITE

High Def, Riesling, Mosel 2018	8	12	32
Esperto, Pinot Grigio, Veneto, Italy 2018	9	13	36
Peter Yealands, Sauvignon Blanc, Marlborough, NZ 2018	10	15	40
Sea Sun by Caymus, Chardonnay, California 2018	10	15	40
Conundrum, White, CA 2016	11	16	44
Captûre, Sauvignon Blanc, Tradition, Sonoma 2017	13	19	52
Sonoma-Cutrer, Chardonnay, Sonoma Coast 2017	13	19	52

### ROSÉ

Juliette, Domaine de la Sanglière, Méditerranée 2018	9	13	36
Whispering Angel, Caves D'Esclans, Côtes de Provence 2018	12	18	48

### SPARKLING

	Glass	Bottle
Riondo, Spumante, Extra Dry Rosé, Italy NV	8	36
Taittinger, Brut La Française, Champagne NV	16	80

6 oz. 9 oz. Bottle



*A world-class burger just begs to be paired with a wine of comparable quality. But no need to beg. We'll gladly bring you one from our list.*

## WHITE WINE BY THE BOTTLE

Eroica, Riesling, Columbia Valley 2017	35
Cambria, Chardonnay, Katherine's Vineyard, Santa Maria Valley 2017	36
Belle Pente, Pinot Gris, Willamette Valley 2014	39
Domaine Paul Blanck, Pinot Blanc, Alsace 2018	42
Halter Ranch, Grenache Blanc, Paso Robles 2017	49
Michel Redde, Les Tuilières, Sancerre 2018	69
Cakebread Cellars, Chardonnay, Napa Valley 2017	85
Laurent-Perrier, La Cuvée Brut, Champagne NV	95

## RED WINE BY THE BOTTLE

Château Coupe Roses, La Bastide, Minervois, Languedoc-Roussillon 2018	35
Daou, Cabernet Sauvignon, Paso Robles 2017	47
Northstar, Merlot, Columbia Valley 2013	52
Produttori del Barbaresco, Nebbiolo Langhe, Piemonte 2017	58
M. Chapoutier, "Le Petit Ruche", Crozes-Hermitage 2016	61
Bodegas Muga, Reserva, Rioja 2015	66
Evesham Wood, Le Puits Sec, Pinot Noir, Eola-Amity Hills 2014	81
Galerie, Pleinair, Cabernet Sauvignon, Napa Valley 2014	98
Dow's, Vintage Port 2016 (375ml)	99
Tenuta dell'Ornellaia, Bolgheri Superiore, 2015	349

## BEER ON TAP

Downright Pilsner, Port City Brewing Co., Alexandria, VA 4.8%	7
Diamonds Are Forever Pale Ale, 3 Stars Brewing Co., D.C. 4.5%	8
White Witbier, Allagash Brewing Co., Portland, ME 5.2%	8
Guinness, Ireland 4.2%	8

Ask your server about special beers from our favorite breweries.

## BEER BY THE BOTTLE / CAN

New Grist, Lakefront Brewery, Gluten-Free Pilsner Style 4.6%	6
Crafty Cider, Wyndridge Farm, PA 5.5%	6
Slightly Mighty Lo-Cal IPA, Dogfish Head, DE 4%	7
All Day IPA, Founders Brewing Co., MI 4.7%	7
Double Bag Altbier, Long Trail Brewing Co., VT 7.2%	7
Milk Stout Nitro, Left Hand Brewing Co., CO 6%	8
Resurrection Abbey-Style Brown Ale, The Brewer's Art, MD 7%	8
Tank 7 Farmhouse Saison, Boulevard Brewing Co., MO 8.5%	9
Golden Monkey Belgian-Style Tripel, Victory Brewing Co., PA 9.5%	9
Cuvée des Trolls Pale Ale, Brasserie Dubuisson, Belgium 7%	12
Lucy Juicy Double IPA, Solace Brewing Co., VA 8%	12
Bud Light, MO 4.2%	5
Stella Artois, Pilsner, Belgium 5.2%	6
Corona Extra, Mexico 4.6%	6
Heineken 0.0, Non-alcoholic Beer, Netherlands	6

## BEVERAGES

House-Made Grapefruit Soda, Fresh Mint Lemonade, Iced Tea, Arnold Palmer
Maine Root Handcrafted Sodas: Root Beer, Ginger Brew (12 oz. bottle)
Coca-Cola Fountain Sodas
La Colombe: Coffee, Espresso, Latte, Cappuccino, Mocha

All percentages based on ABV