

H STREET GRILLE

Small Plates

- GRILLED SHRIMP TACOS** fresh pico de gallo, crispy cabbage, cilantro-lime crema 10.50
- TUSCAN CHICKEN FLATBREAD** naan, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo 9.00
- FRENCH DIP SLIDERS** sliced sirloin, caramelized onions, horseradish aioli, bourbon demi, kings hawaiian rolls® 12.50
- WINGS** choice of sauce: sriracha, roasted garlic parmesan or buffalo, blue cheese & veggies 9.00
- SPINACH & ROASTED ARTICHOKE DIP** blended cheeses, roasted garlic, toasted herb naan 8.50
- WHITE CHEDDAR MAC & CHEESE** aged cheddar, roasted garlic, panko 6.00
- CHICKEN QUESADILLA** blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema 8.75
sub steak +3.75 sub shrimp +5.75

SALADS

MUST TRY

CHOPPED CHICKEN 11.00

mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet italian dressing

SESAME GINGER 13.75

chili glazed shrimp or sriracha sirloin, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing

HOUSE CHICKEN SALAD 11.50

seasonal fresh fruit, fresh berries, toasted naan

CAESAR 7.00

romaine, shaved parmesan, croutons, caesar dressing
add shrimp +7.00 salmon +7.50 chicken +4.50

MUST TRY

HANDHELDS

CUBAN sliced mojo pork, ham, dill pickles, swiss cheese, mustard, pressed cuban roll 12.00

GRILLED CHICKEN BRUSCHETTA 12.50
fresh mozzarella, housemade tomato bruschetta, roasted garlic aioli, balsamic glaze, caesar greens, toasted brioche bun

TURKEY CLUB bacon, avocado, lettuce, tomato, cheddar cheese, mayo 12.00

GRILLED CAESAR STEAK WRAP* sirloin, tomatoes, caesar greens, flour torilla 13.75

served with french fries or pub chips

BURGERS

BBQ BACON JACK* monterey jack cheese, bacon, caramelized onions, bbq sauce 12.75

MUST TRY

MUSHROOM SWISS* sautéed mushrooms, swiss cheese, roasted garlic aioli 12.50

HOUSE* choice of cheese, house burger sauce 11.50

SOUTHWEST VEGGIE wheat bun, pico de gallo, pepper jack cheese, cilantro-lime crema 11.00

served on a brioche or wheat bun with lettuce, tomato, onion and your choice of french fries or pub chips

SOUP

SOUP DU JOUR 4.50

* ASK YOUR SERVER FOR TODAY'S OFFERING *

MAINS

MUST TRY

PAN SEARED SALMON* GF 17.50
roasted red potatoes, fresh green beans, mushrooms, roasted red peppers, caramelized onions, herb butter

CENTER-CUT TOP SIRLOIN, 10 OZ. * GF 21.00
choice of topping: sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, fresh green beans, mushrooms, roasted red peppers, caramelized onions

MEDITERRANEAN SHRIMP PASTA 18.00
jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream

ROASTED HERB CHICKEN GF 15.50
roasted red potatoes, natural jus, fresh green beans, mushrooms, roasted red peppers

GF INDICATES GLUTEN FREE ITEM

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CLASSIC & CRAFT COCKTAILS

MARGARITA	10.00
Casa Noble Blanco tequila • Hennessy V.S • fresh lime juice • housemade simple syrup	
RYE OLD FASHIONED	10.00
Bulleit 95 rye • housemade simple syrup • orange bitters	
MINT JULEP	10.00
Woodford Reserve bourbon • housemade simple syrup • muddled mint leaves	
BOULVARDIER	10.00
Bulliet bourbon • Campari • M&R sweet vermouth	
PEACH & ORANGE BLOSSOM SPRITZ	9.00
Ketel One Botanical Peach & Orange Blossom vodka • muddled raspberries • mint • fresh lemon juice • club soda	
BEE'S KNEES	9.00
Hendrick's gin • honey • fresh lemon juice	
CUCUMBER CHAMPAGNE COOLER	9.00
Chandon brut sparkling • muddled cucumber • housemade simple syrup • muddled mint leaves	
CROWNED JEWEL MULE	10.00
Ketel One vodka • ginger beer • cranberry juice • blood orange bitters • fresh lime juice	



BEER

DRAFT

BUD LIGHT	5.00
STELLA	5.00
SAMUEL ADAMS	5.00
BLUE MOON	5.00
CORONA LIGHT	6.00

BOTTLED

BUDWEISER	5.00
BUD LIGHT	6.00
MICHELOB ULTRA	6.50
HEINEKEN	7.00
CORONA EXTRA	7.00
MODELO ESPECIAL	7.00
SAMUEL ADAMS BOSTON LAGER	6.00
GOOSE ISLAND IPA	7.00
GUINNESS	7.50
YUENGLING	6.00
AMSTEL LIGHT	6.00
O'DOULS	5.00
STELLA ARTOIS	6.00
MILLER LITE	6.00
ANGRY ORCHARD CIDER	7.50

ASK ABOUT OUR SEASONAL OFFERINGS

MOCKTAILS

ROYAL PALOMA (VIRGIN) 6.00
fresh lime juice • fresh grapefruit juice • agave • club soda

BLUEBERRY NOJITO 6.00
fresh lime juice • muddled fresh blueberries • fresh mint • housemade simple syrup • club soda

ASK YOUR SERVER ABOUT THE COCKTAIL VERSION OF THESE SELECTIONS!

WINES

WHITE

CHARDONNAY

ROBERT MONDAVI PRIVATE SELECTION, California.....	10/35.00
DECOY BY DUCKHORN, Sonoma, CA.....	11.00/38.00

SAUVIGNON BLANC

NOBILO, New Zealand.....	8.00/30.00
EMMOLO, California.....	8.50/31.00

PINOT GRIGIO

ECCO DOMANI, Italy.....	7.00/28.00
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WHITE BLEND

CONUNDRUM, California.....	8.00/30.00
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RIESLING

KUNG FU GIRL BY CHARLES SMITH, Washington.....	10.00/36.00
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MOSCATO

STELLA ROSA, Italy.....	7.00/28.00
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BUBBLES AND ROSÉS

PROSECCO - LA MARCA, Italy.....	8.00/30.00
SPARKLING ROSÉ - CHANDON BRUT, California.....	8.50/31.00
ROSÉ - CHATEAU MINUTY, Cotes de Provence, FR.....	9.00/34.00
ROSÉ - ERATH, Oregon.....	8.00/30.00

RED

MERLOT

DRUMHELLER, Washington.....	8.00/30.00
DECOY BY DUCKHORN, Sonoma, CA.....	9.00/34.00

CABERNET SAUVIGNON

14 HANDS, Washington.....	9.00/34.00
MERF, Washington.....	10.00/36.00

RED BLEND

PRAYERS OF SINNERS, Washington.....	8.00/30.00
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PINOT NOIR

MEIOMI, California.....	10.00/35.00
LA CREMA, California.....	11.00/38.00

ROOM SERVICE

Press Room Service button on your phone to order
All Room Service orders have \$3.00 delivery charge + 22% service charge automatically added

FOR PARTIES OF 6 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL