




INTERCONTINENTAL  
WASHINGTON D.C. - THE WHARF


**DOCKSIDE  
RESTAURANT  
&  
BAR**

# DOCKSIDE RESTAURANT & BAR

## STARTERS

-  **GUACAMOLE** | *sundried tomato, tortilla chips* 18
- HUMMUS** | *olive oil, paprika, pita* 18
- CHEESE & CHARCUTERIE** | *domestic & imported cheeses, cured meats, baguette, jam* 25
- FRIED CALAMARI** | *remoulade sauce, lemon* 18
- MARYLAND CRAB CAKE** | *citrus aioli, lemon* 23
- BUFFALO WINGS** | *ranch, carrots, celery* 16
-  **CLASSIC SHRIMP COCKTAIL** | *cocktail sauce, lemon* 19
- PARMESAN TRUFFLE FRIES** | *roasted garlic aioli, parsley* 14
- CRISPY ONION RINGS** | *chipotle sauce* 12



## ON THE LIGHTER SIDE

- chicken +10, shrimp +15, salmon +18, crab cake +20
- ARCADIAN FARMER SALAD** | *summer greens cherry tomato, cucumber, carrots, balsamic vinaigrette* 14
  - CLASSIC CAESAR SALAD** | *romaine, croutons, parmesan cheese* 15
  -  **SUMMER BURRATA** | *tomato, avocado, basil, olive oil, balsamic* 20



## BETWEEN BREADS

- with fries or petit salad, onion rings +3
- VEGGIE SANDWICH** | *sourdough bread, avocado, beefsteak tomato, watercress* 17
  - add chicken to veggie sandwich 24
  - ROASTED TURKEY SANDWICH** | *sourdough, butter lettuce, tomato, bacon, cranberry aioli* 22
  - CRAB CAKE SANDWICH** | *lump crab meat, brioche bun, butter lettuce, tomato, citrus aioli* 32
  - DOUBLE WHARF BURGER** | *beef patty, cheddar, brioche bun, butter lettuce, tomato, caramelized onion* 25

## ENTREES

-  **SEAFOOD SPAGHETTI AL OLIO** | *jumbo shrimp, lump crab, heirloom cherry tomato, capers, garlic, EVOO* 38
-  **RIGATONI ESTATE FIORENTINA** | *sliced chicken breast, baby spinach, cherry tomato, chicken broth, parmesan* 29
- CRISPY SKIN SALMON** | *israeli cous cous & vegetable salad, malaguean lemon & dill vinaigrette* 38
- PAN-SEARED AIRLINE CHICKEN BREAST** | *crushed potatoes, pan jus, cucumber yogurt salad* 32
- STEAK FRITES** | *skirt steak, french fries, roasted garlic aioli & herb butter* 39
- add shrimp +15

## SIDES

- ARCADIAN FARMER SALAD** | *summer greens, cucumber, cherry tomato, carrots, balsamic vinaigrette, EVOO* 8
- GARLICY SPINACH** | *sea salt, EVOO* 10
-  **ISRAELI COUS COUS SALAD** | *zucchini, squash, tomato, english peas, parsley, red wine vinegar, EVOO* 10
- CRUSHED POTATOES** | *sea salt roasted potato, fried* 10
- FRENCH FRIES** 10
-  **CUCUMBER SALAD** | *english cucumber, dill, yogurt* 9

 = InterContinental Washington D.C - The Wharf seasonal menu items.

Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illness.  
Parties of 6 and larger will be added 20% gratuity.  
Maximum of 4 credit card per check

# DOCKSIDE RESTAURANT & BAR

## COCKTAILS 19



- SUMMER TROPIC LOTUS** | *gin, vermouth, pineapple juice, honey, fresh lime juice*  
**WHARF SANGRIA** | *spanish white wine, apple brandy, orange liqueur, selection of fruit purée*  
**JUNGBIRD** | *appleton rum, cachaça, campari, pineapple, lime*  
**BLANC NEGRONI** | *bombay sapphire, belvedere, pamplemousse, dry vermouth*  
**CRÈME DE MEZCAL** | *ilegal mezcal, crème de violette, lemon, fee foam*  
**TRIPLE B** | *woodford reserve, blackberry, black pepper, citrus*  
**COSMOPOLITAN** | *belvedere vodka, Cointreau, cranberry, lime*  
**PALOMA** | *tres generaciones blanco, fever-tree grapefruit soda, lime*  
**ESPRESSO MARTINI** | *tito's handmade vodka, kahlua, cold brew*

## ZERO-PROOF COCKTAILS 13

- GARDEN & GINGER** | *seedlip garden 108, fever-tree ginger ale, rosemary*  
**LIGHT & BREEZY** | *seedlip garden 42, fever-tree ginger beer, lime*

## WINE

### WHITE

**ALBERT BICHOT “MACON-VILLAGES” 19**

Chardonnay, France

**CELESTE VERDEJO 17**

Rueda, Spain

**HEINZ EIFEL 16**

Riesling, Mosel, Germany 2021

**STONELEIGH 16**

Sauvignon Blanc, New Zealand

**SANTA MARGHERITA 18**

‘Valdadige, Pinot Grigio, Italy

**SALDO 16**

Chenin Blanc, California

**LA CREMA 14**

Chardonnay, Monterey, California

### RED

**BENTON LANE 21**

Pinot Noir, Willamette Valley, Oregon 2021

**LUIGI BOSCA 15**

Malbec, Mendoza, Argentina 2021

**LUKE 16**

Merlot, Columbia Valley, Washington 2020

**AUSTIN HOPE 21**

Cabernet Sauvignon, Paso Robles, CA 2021

**CAYMUS SUISUN 18**

Zinfandel/Petit Syrah, Suisun Valley, CA 2020

**BELLE GLOS 21**

Pinot Noir, Monterey County, CA 2022

### PINK

**CHÂTEAU DE BERNE 14**

Grenache Noir/Cinsault, Provence, France 2022

**LA FÊTE DU ROSÉ 15**

Grenache/Mourvèdre, Provence, France 2022

**CHÂTEAU MIRAVAL 17**

Syrah/Grenache/Vermentino, Provence, France, 2021

### BUBBLES

**SCHRAMSBERG 21**

Mirabella Brut, North Coast, CA

**SCHRAMSBERG 23**

Mirabella Brut Rosé North Coast, CA

**LUNETTA 15**

Prosecco, Veneto Italy

**PIPER-HEIDSIECK 29**

‘Cuvee1785, Champagne, France NV

# DOCKSIDE RESTAURANT & BAR

## BEER & CIDER

### CAN/BOTTLE

**DC BRAU CORRUPTION 9**

American-style IPA, DC 6.5%

**DC BRAU PILS 9**

German-style Pilsner, DC 4.5%

**DC BRAU TUK TUK 9**

International Style Light Lager, DC 4.5%

**DC BRAU EL HEFE 9**

German Style Wheat, DC

5.2%

**DC BRAU THE PUBLIC 9**

American Pale Ale, DC 6%

**HEINEKEN 9**

Lager, NETHERLANDS, 5.0%

**DOGFISH HEAD SEAQUENCH 9**

Ale Sour, DELAWARE 4.9%

**RIGHT PROPER RAISED BY WOLVES 9**

Dry-Hopped Pale-Ale, DC 5%

**MODELO ESPECIAL 9**

Pilsner, MEXICO 4.4%

**STELLA ARTOIS 9**

Euro Pale Lager, BELGIUM 5.2%

**SAMUEL ADAMS BOSTON LAGER 9**

Boston Lager, U S A 5.0%

### DRAFT

**PACIFICO 9**

Pilsner, MEXICO, 4.5%

**BUD LIGHT 8**

Lager, MISSOURI, 5.0%

**HEINEKEN 8**

Lager, NETHERLANDS, 5.0%

**FAT TIRE 9**

Amber Ale, COLORADO, 5.2%

**LAGUNITAS 9**

IPA, CHICAGO, 6.4%

### CIDER

**ANGRY ORCHARD 10**

Hard Cider, New York, 5.0%

### NON-ALCOHOLIC

**LENATUREL, N/A Grenache 15/69**

**LAGUNITAS, N/A Hop Water 8**

**Heineken 00, N/A Beer 8**