

# IN-ROOM DINING

Served 7AM–10PM Daily



PLEASE DIAL 8306 TO PLACE YOUR ORDER  
A \$6 Delivery Fee and 18% Service Charge will be added to all orders.



INTERCONTINENTAL®  
WASHINGTON D.C. - THE WHARF

# BREAKFAST MENU

**SERVED 7AM-10:30AM DAILY**

## **AVOCADO TOAST 21**

*toasted rustic country bread, guacamole, two eggs any style, & mixed green salad*

## **WHOLE GRAIN OATMEAL 14**

*served with brown sugar & raisins*

**(GLUTEN-FREE / DAIRY-FREE)**

## **FRENCH TOAST 18**

*cinnamon brioche served with maple syrup, raisins, powdered sugar, & whipped cream*

## **PANCAKES 18**

*traditional buttermilk, served with maple syrup, powdered sugar, & whipped cream*

*add blueberries or chocolate chips for +3*

## **THREE EGG OMELET 23**

*choose ( 3 ) ingredients: onions, peppers, spinach, tomatoes, mushrooms,*

*virginia ham, bacon, pork sausage, cheddar or american cheese*

*served with home fries*

*additional toppings available for +3 each*

## **EGGS BENEDICT 21**

*poached eggs, spinach or canadian bacon on english muffin with hollandaise sauce*

*served with home fries*

*substitute protein for a maryland crab cake +20*

## **THE CONTINENTAL 26**

*three assorted freshly baked pastries served with fresh fruit*

*choice of ( 1 ) beverage: freshly brewed regular coffee, decaffeinated coffee, hot tea,*

*or milk (whole, 2 % reduced fat, skim, soy, oat or almond)*

*substitute coffee for a specialty coffee +3*

*choice of ( 1 ) juice: orange, grapefruit, cranberry, apple, or pineapple*

## **THE AMERICAN 41**

*two eggs any style, home fries, & choice of toast*

*choice of ( 1 ) meat: smoked bacon, pork sausage, chicken sausage, or virginia ham*

*choice of ( 1 ) beverage: freshly brewed regular coffee, decaffeinated coffee, hot tea,*

*or milk (whole, 2 % reduced fat, skim, soy, oat or almond)*

*substitute coffee for a specialty coffee +3*

*choice of ( 1 ) juice: orange, grapefruit, cranberry, apple, or pineapple*

## **STEAK & EGGS 38**

*skirt steak, choice of eggs, served with home fries*



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## SIDES

### AVOCADO 6

*sliced, organic*

### FRESH FRUIT & BERRIES 14

*assorted seasonal fruit & berries* CEREAL 8

*please ask about our cereal selection choice of milk: whole, 2 %  
reduced fat, skim, soy, oat, or almond*

### YOGURT PARFAIT 12

*greek yogurt, fresh berries, homemade granola, steen' s cane syrup*

### TOAST 5

*please ask about our bread selection*

### BAKERY BASKET 18

*choice of three assorted breakfast pastries individual pastries 7*

### BREAKFAST POTATOES 8

*freshly prepared breakfast potatoes, onions, & peppers*

### CHOICE OF MEATS 8

*smoked bacon, pork sausage, chicken sausage, or virginia ham*

## BEVERAGES

### STILL OR SPARKLING WATER

*small 6 or large 10*

### JUICE 8

*orange, cranberry, apple, grapefruit, pineapple*

### MILK 5

*whole, 2% reduced fat, skim, soy, oat, or almond*

### COFFEE (LAVAZZA) OR HOT TEA 7

### CAPPUCCINO, LATTE, OR ESPRESSO 8



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# ALL DAY DINING

SERVED 10:30AM - 10PM DAILY

## STARTERS

**GUACAMOLE 18**

*tortilla chips*

**HUMMUS 18**

*olive oil, paprika, pita*

**CHEESE & CHARCUTERIE 25**

*domestic & imported cheeses, cured meats, baguette, jam*

**FRIED CALAMARI 18**

*remoulade sauce, lemon*

**MARYLAND CRAB CAKE 23**

*citrus aioli, lemon*

**BUFFALO WINGS 16**

*ranch, carrots, celery*

**CLASSIC SHRIMP COCKTAIL 19**

*cocktail sauce, lemon*

**PARMESAN TRUFFLE FRIES 14**

*roasted garlic aioli, parsley*

**CRISPY ONION RINGS 12**

*chipotle sauce*

## FOR THE KIDS

**BUTTER PASTA 16**

*pasta tossed in butter sauce & topped with parmesan cheese*

**CHICKEN TENDERS 16**

*four homemade chicken tenders served with french fries & honey mustard*

**KID'S BURGER 16**

*brioche bun, burger patty, cheddar cheese, & french fries*



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## ON THE LIGHTER SIDE

chicken +10, shrimp +15, salmon +18, crab cake +20

### ARCADIAN FARMER SALAD 14

*cherry tomato, cucumber, carrot, balsamic vinaigrette*

### CLASSIC CAESAR SALAD 15

*romaine, croutons, parmesan cheese*

### SUMMER BURRATA 20

*tomato, avocado, basil, olive oil, balsamic*

## BETWEEN BREADS

with fries or petit salad, add onion rings +3

### VEGGIE SANDWICH 17

*sourdough bread, avocado, beefsteak tomato, squash, alfalfa sprouts*  
add chicken to veggie sandwich 24

### ROASTED TURKEY SANDWICH 22

*sourdough, butter lettuce, tomato, bacon, cranberry aioli*

### CRAB CAKE SANDWICH 32

*lump crab meat, brioche bun, butter lettuce, heirloom tomato, citrus aioli*

### DOUBLE WHARF BURGER 25

*beef patty, cheddar, brioche bun, butter lettuce, heirloom tomato, caramelized onion*

## MAINS

### SEAFOOD SPAGHETTI AL OLIO 38

*jumbo shrimp, lump crab, heirloom cherry tomato, capers, garlic, EVOO*

### RIGATONI ESTATE FIORENTINA 29

*sliced chicken breast, baby spinach, cherry tomato, chicken broth, parmesan*

### CRISPY SKIN-ON SCOTTISH SALMON 38

*israeli cous cous & vegetable salad, malaguean lemon & dill vinaigrette*

### PAN SEARED AIRLINE CHICKEN BREAST 32

*crushed potatoes, pan jus, cucumber yogurt salad*

### STEAK FRITES 39

*skirt steak, french fries, roasted garlic aioli & herb butter*  
add shrimp +15

## SIDES

### ARCADIAN FARMER SALAD 8

*summer greens, cucumber cherry tomato, carrots, balsamic vinaigrette, EVOO*

### GARLICY SPINACH 10

*sea salt, EVOO*

### ISRAELI COUS COUS SALAD 10

*zucchini, squash, tomato, English peas, parsley, red wine vinegar, EVOO*

### CRUSHED POTATOES 10

*sea salt roasted potato, fried*

### FRENCH FRIES 10

### CUCUMBER SALAD 9

*english cucumber, dill, yogurt*

## DESSERTS

### SEASONAL FRUIT BOWL 14

### ICE CREAM 14

*please ask about our daily selection*

### CHEF' S SPECIAL 14

*please ask about our daily selection*

## BEVERAGES

### STILL OR SPARKLING WATER

*small 6 or large 10*

### SODA 7

*coke, diet coke, sprite, ginger ale*

### MILK 5

*whole, 2 % reduced fat, skim, soy, oat, or almond*

### COFFEE (LAVAZZA) OR HOT TEA 7

### CAPPUCCINO, LATTE, OR ESPRESSO 8



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## WINE (GLASS / BOTTLE)

### SPARKLING

SCHRAMSBERG, *Mirabella Brut, North Coast, CA* 21/85

SCHRAMSBERG, *Mirabella Brut Rosé North Coast, CA* 23/95

LUNETTA, *Prosecco, Veneto Italy* 15/60

### WHITE

ALBERT BICHOT “MACON-VILLAGES, *Chardonnay, France* 19/76

LA CREMA, *Chardonnay, Sonoma Valley California* 14/58

HEINZ EIFEL, *Riesling, Mosel, Germany 2021* 18/72

SANTA MARGHERITA, *Valdadige, Pinot Grigio, Italy* 18/72

### ROSÉ

CHÂTEAU DE BERNE, *Grenache Noir/Cinsault, Provence, France* 14/62

CHÂTEAU MIRAVAL, *Côtes de Provence, France* 17/72

### RED

LUIGI BOSCA, *Malbec, Mendoza, Argentina* 15/65

LUKE, *Merlot, Wahluke Slope, Washington State* 16/75

BELLE GLOS BALADE, *Pinot Noir, Russian River Valley, California* 21/91

CAYMUS SUISUN, *Zinfandel/Petit Syrah, Suisun Valley, California* 18/82

AUSTIN HOPE, *Cabernet Sauvignon, Columbia Valley, Washington* 21/98

## WINE BY THE BOTTLE

### SPARKLING/CHAMPAGNE

<b>CHARLES ORBAN CHAMPAGNE, Brut</b> <i>Champagne, France 375ML</i>	60
<b>CHARLES ORBAN CHAMPAGNE, Brut</b> <i>Champagne, France</i>	115
<b>CHARLES ORBAN CHAMPAGNE, Brut Rosé</b> <i>Champagne, France</i>	130
<b>DOMAINE CHANDON, "Brut Classic"</b> <i>California, NV</i>	120
<b>LANSON LE BLACK LABEL, Brut</b> <i>Champagne, France</i>	210
<b>VEUVE CLICQUOT, Brut, "Yellow Label"</b> <i>Champagne, France</i>	250
<b>RUINART, Blanc De Blancs</b> <i>Champagne, France</i>	320
<b>VEUVE CLICQUOT, 'La Grande Dame'</b> <i>Champagne, France</i>	650
<b>DOM PERIGNON, Brut</b> <i>Champagne, France</i>	920
<b>DOM PERIGNON, Brut Rosé</b> <i>Champagne, France</i>	1250
<b>ARMAND DE BRIGNAC, Brut Rosé</b> <i>Champagne, France</i>	1200

### ROSÉ

<b>ULTIMATE PROVENCE ROSÉ, Grenache/Syrah/Cinsault</b> <i>Côtes de Provence, France</i>	65
<b>CHATEAU LA GORDONNE LA CHAPELLE GORDONNE, Grenache/Syrah/Cinsault</b> <i>Côtes de Provence, France</i>	70
<b>DOMAINE DE SAINT SER CUVÉE PRESTIGE, Grenache/Syrah/Cinsault</b> <i>Côtes de Provence, France</i>	65
<b>YETTI &amp; KOKONUT, Gewurztraminer/Grenache/Syrah/Cinsault</b> <i>Côtes de Provence, France</i>	65



## WHITE

<b>SAGET LA PETITE PERRIÈRE</b> , <i>Sauvignon Blanc</i>	55
<i>Loire Valley, France</i>	
<b>FERRARI CARANO</b> , <i>Fume Blanc</i>	65
<i>Sonoma County, California, U.S.A.</i>	
<b>EMMOLO</b> , <i>Sauvignon Blanc</i>	65
<i>Napa Valley, California, U.S.A.</i>	
<b>DUCKHORN</b> , <i>Sauvignon Blanc</i>	70
<i>Napa Valley, California, U.S.A.</i>	
<b>DOMAINE FREDERIC GESCHICKT EDELWICKER</b> ,	70
<i>Riesling/Muscat/Pinot Gris, Alsace, Italy</i>	
<b>FEUDI SAN GREGORIO</b> , <i>Greco Di Tufo</i> ,	75
<i>Greco Campania, Italy</i>	
<b>JORDAN, WINERY</b> , <i>Chardonnay</i>	125
<i>Russian River Valley, California, U.S.A.</i>	
<b>CAKEBREAD</b> , <i>Chardonnay</i>	130
<i>Napa Valley, U.S.A.</i>	
<b>LE VIEUX DONJON CHATEAUNEUF-DU-PAPE BLANCE</b> ,	150
<i>Clairette/Roussanne, Rhone Valley, France</i>	
<b>LINGUA FRANCA 'BUNKER HILL'</b> , <i>Chardonnay</i>	150
<i>Willamette Valley, Oregon, U.S.A.</i>	
<b>DUMOL WESTER REACH CHARDONNAY</b> ,	260
<i>Russian River Valley, California, U.S.A.</i>	
<b>ROBERT WEIL KIDERICH GRAFNBERG</b> , <i>Riesling</i> ,	270
<i>Rheingau, Germany.</i>	

## RED

<b>DOMAINE DE LA MONGESTINE VDF ROUGE 'BOBSINGLAR'</b> ,	60
<i>Roussanne/Pinot Noir/Merlot/Marselam, Coteaux d'Aix-en-Provence, France</i>	
<b>CATENA</b> , <i>Appellation Vista Flores Malbec</i>	75
<i>Mendoza, Argentina</i>	
<b>LUKE</b> , <i>Merlot</i>	80
<i>Washington, U.S.A.</i>	
<b>LOUIS M. MARTINI</b> , <i>Cabernet Sauvignon</i>	80
<i>Napa Valley, California, U.S.A.</i>	
<b>J. LOHR VINEYARDS &amp; WINES</b> , <i>"Pure Paso" Proprietary Red</i>	85
<i>Paso Robles, California, U.S.A.</i>	
<b>LA QUERCE SÉCONDA</b> , <i>Chianti Classico/Sangiovese</i> ,	95
<i>Toscana, Italy</i>	
<b>PAKRAVAN PAPI, CAMPO DEL PARI</b>	145
<i>Super Tuscan, Tuscany, Italy</i>	
<b>LINGUA FRANCA 'MIMI'S MIND'</b> , <i>Pinot Noir</i> ,	150
<i>Willamette Valley, Oregon, U.S.A.</i>	
<b>PATZ &amp; HALL</b> , <i>Pinot Noir</i>	160
<i>Sonoma, California, U.S.A.</i>	
<b>BANFI</b> , <i>"Magnum Cum Laude"</i> ,	170
<i>Montalcino, Italy</i>	
<b>MAXIMIN GRÜNHAUS</b> , <i>Pinot Noir</i> ,	350
<i>Mosel, Germany</i>	
<b>CAYMUS</b> , <i>Cabernet Sauvignon</i>	360
<i>Napa Valley, California, U.S.A.</i>	
<b>FORTUNATE SON THE WARRIOR</b> , <i>Cabernet Sauvignon</i>	450
<i>Napa Valley, California, U.S.A.</i>	

## BEERS

### IMPORT

HEINEKEN *Lager, Netherlands, 5% 9*  
MODELO ESPECIAL *Pilsner, Mexico 4.4% 9*  
PACIFICO *Pilsner, Mexico 4.5% 9*  
STELLA ARTOIS *Euro Pale Lager, Belgium 5.2% 9*

### CAN

DC BRAU *Corruption American-style IPA 6.5% 8*  
DC BRAU *El Hefe Speaks Hefeweizen 5.2% 8*  
DC BRAU *The Public American Pale Ale 6.5% 8*  
DC BRAU *Pils German-style Pilsner 4.5% 8*

### DOMESTIC

SAMUEL ADAMS *Boston Lager, Boston 5.0% 9*

### CANNED COCKTAILS

ABSOLUT *Cocktail 14*  
*pineapple martini, berry vodkarita, mango mule, or grapefruit paloma*  
DRIFTER *Spicy Margarita 16*  
*paladar blanco tequila, triple sec, pineapple, orange, chipotle*

### NON-ALCOHOLIC

LENATUREL, *N/A Grenache 15/69*  
LAGUNITAS, *N/A Hop Water 8*  
HEINEKEN 00, *N/A Beer 8*