

<b>MINIBAR</b>	
Our Private Bar is equipped with sensors. Removing items may result in automatic charges.	
KIND BAR	13
M&M'S	10
PRINGLES	10
CASHEWS	13
SODAS & WATER	8
RED BULL	10
BUD LIGHT	10
STELLA ARTOIS	11
LOUIS JADOT CHARDONNAY	33
DAOU CABERNET SAUVIGNON	33
MAKER'S MARK BOURBON	18
TITO'S HANDMADE VODKA	17
BOMBAY SAPPHIRE GIN	18
BACARDÍ RUM	17
MOËT & CHANDON	50

For your convenience, we are pleased to provide you a fully stocked private bar.  
Please make your selection carefully; your account will be billed automatically for items removed.

The alcoholic beverages provided in the refreshment center are intended for persons of 21 years of age or older.  
State law prohibits the consumption of alcohol by persons under the age of 21.

We kindly ask that you avoid storing personal food items or medication in the refreshment center.  
To enhance your experience and arrange for the complimentary delivery of a refrigerator, please dial “0” from your in-room telephone.

A 20% administrative charge (plus applicable taxes) will be added to your bill for the restocking of the minibar.



# INTERCONTINENTAL®

WASHINGTON D.C. – THE WHARF

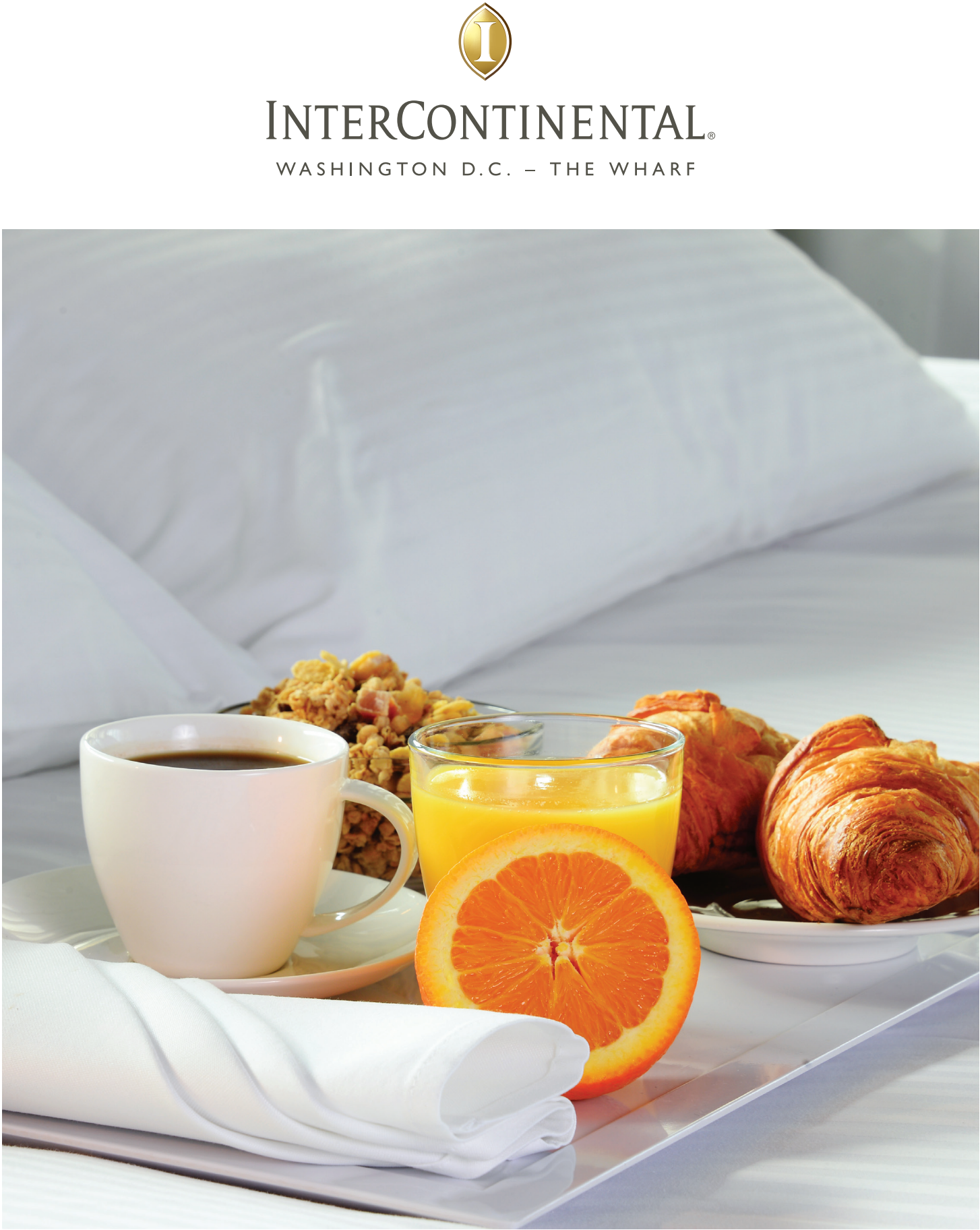
After savoring your in-room dining experience, Discover our Spa at the Wharf, where the serenity of nature meets the sophistication of urban living. Our sanctuary is dedicated to holistic well-being, bespoke treatments and intuitive care designed to meet your every need.



At InterContinental Hotels & Resorts, we want you to be at your best when you travel. Try Timeshifter® on your way home or on your next trip to reduce jet lag. It's on us.



INTERCONTINENTAL WASHINGTON, D.C., THE WHARF  
801 Wharf St SW, Washington, DC 20024  
T: +1 202 800 0844  
wharfintercontinentaldc.com



**IN-ROOM DINING**  
To place an order, dial ‘8306’ from your guest room phone.



BREAKFAST

Served 7:00 a.m. to 10:30 a.m. Daily

SPECIALTIES

AVOCADO TOAST **VEG** 26  
Toasted Sourdough, Avocado Spread, Two Eggs Any Style  
Watermelon Radish, Heirloom Tomatoes, Fresno Chili

LEMON RICOTTA WAFFLE **VEG** 25  
Double-Cream, Macerated Red Fruit

CORNMEAL PANCAKES **VEG** 23  
Caramel Apple, Pecans, Salted Butter

Add Blueberries or Chocolate Chips +3

THE CONTINENTAL **VEG** 23  
Two Assorted Freshly Baked Pastries  
Yogurt Parfait & Fresh Berries

Choice of One (1) Beverage: Freshly Brewed Coffee or Tea

Choice of One (1) Juice: Orange, Grapefruit  
Cranberry, Apple or Pineapple

BREAKFAST SANDWICH  
ON ENGLISH MUFFIN 23  
Virginia Ham, Fried Egg, Hash Brown,  
Aged Cheddar Sauce, Breakfast Potatoes

LOCAL FARM FRITTATA **VEG** 28  
Asparagus, Roasted Tomato  
Roasted Bell Pepper, Cipollini Onion, Mushroom  
Goat Cheese, Leafy Green Salad or Breakfast Potatoes

THREE-EGG OMELET **GF** 26  
Served with Breakfast Potatoes

Choice of Three (3) Ingredients: Onions, Peppers, Spinach  
Tomatoes, Mushrooms, Virginia Ham, Bacon, Pork Sausage  
Cheddar or American Cheese

Additional Toppings Available for +3 Each

EGGS BENEDICT 27  
Poached Eggs, Spinach or Virginia Ham, English Muffin  
Hollandaise Sauce, Served with Breakfast Potatoes

Substitute Protein for a Maryland Crab Cake +9

WHIFFLETREE FARMS STEAK & EGGS **GF, DF** 41  
NY Strip, Two Eggs Any Style  
Breakfast Potatoes, Salsa Verde

THE AMERICAN 37  
Two Eggs Any Style, Breakfast Potatoes & Choice of Toast

Choice of One (1) Meat: Smoked Bacon, Pork Sausage  
Chicken Sausage or Virginia Ham

Choice of One (1) Beverage: Freshly Brewed Coffee or Tea

Choice of One (1) Juice: Orange, Grapefruit  
Cranberry, Apple or Pineapple

SIDES

ORGANIC AVOCADO 9  
Sliced, Organic

FRESH FRUIT & BERRIES 14  
Assorted Seasonal Fruit & Berries

BAKERY BASKET 14  
Choice of Two Assorted Breakfast Pastries  
Individual Pastry 7

YOGURT PARFAIT **GF** 15  
Greek Yogurt, Fresh Berries, Homemade Granola,  
Steen’s Cane Syrup

CHOICE OF MEAT 11  
Smoked Bacon, Pork Sausage  
Chicken Sausage or Virginia Ham

TOAST 6  
Choice of White, Wheat, Multigrain, Gluten-Free  
Rye, Sourdough or English Muffin

SIDE ARCADIAN SALAD **GF, DF** 9  
Summer Greens, Cucumber, Cherry Tomato  
Carrots, Balsamic Vinaigrette, EVOO

BEVERAGES

Served 7:00 a.m. to 10:00 p.m.

SPARKLING OR STILL WATER 750ML 9 | 1 LTR 12

JUICE 8  
Orange, Grapefruit, Cranberry, Apple or Pineapple

MILK 5  
Whole, 2% Reduced Fat, Skim, Soy, Oat or Almond

COFFEE (ILLY) OR HOT TEA 7

DOUBLE ESPRESSO,  
CAPPUCCINO OR LATTE 8

MATCHA TEA OR LATTE 8

SEASONAL DETOX JUICE 8

SODA 7  
Coke, Diet Coke, Sprite or Ginger Ale

**FLEXIBLE DINING**  
Available from 7:00 a.m. to 10:00 p.m.

NOURISH BOWL **GF, VEG** 20  
Quinoa Salad, Arugula, Roasted Bell Peppers  
Crispy Chickpeas, Poached Egg, Manchego

OVERNIGHT OATS **GF, DF, V, VEG** 16  
Mixed Farm Berries, Maple Syrup

ALL-DAY DINING

Served 10:30 a.m. to 10:00 p.m. Daily

STARTERS

CHEESE & CHARCUTERIE 26  
Domestic & Imported Cheeses, Cured Meats, Baguette, Jam

CRISPY PRAWN & CALAMARI **DF** 27  
Zucchini, Fennel, Bell Pepper, Diavola, Aioli

MEATBALLS 21  
Ricotta, Piperade Olive Salad, Grilled Bread  
Extra Virgin Olive Oil

BRUSSELS SPROUTS 17  
Garlic, Anchovy, Lemon, Basil, Capers, Grilled Bread

PARMESAN TRUFFLE FRIES **VEG** 15  
Roasted Garlic Aioli, Parsley

CRISPY FARM POTATOES **GF, DF, VEG** 16  
Roasted Garlic Aioli, Smoked Paprika, Fried Garlic  
Green Onion, Parmesan

CHICKEN WINGS **GF, DF** 19  
Served with Buttermilk Ranch Dressing

Choice of: Garlic, BBQ or Spicy

ON THE LIGHTER SIDE

Chicken +10, Shrimp +15 or Salmon +18

LEAFY GREEN SALAD **GF, DF, V, VEG** 16  
Champagne Vinaigrette, Cucumbers, Fine Herbs  
Cherry Tomato

BABY GEM CAESAR 18  
Torn Crouton, Parmesan, Chive

ROASTED STONE FRUIT SALAD **GF, DF, V, VEG** 19  
Candied Pecan, Blackberry, Goat Cheese  
Balsamic-Tarragon Vinaigrette

SOUP DU JOUR CUP 9 / BOWL 13

PASTA

CRESTO DI GALLO 36  
Crispy Oxtail, Garlic Mascarpone, Broccoli Rabe  
Roasted Tomato, Pea Tendril

SQUID INK ORECCHIETTE 38  
Jumbo Lump Crab, Spicy Tomato Jus, Herb Crumble  
Citrus Olive Oil, Ricotta

VEGGIE LASAGNA 28  
Herb Ricotta, Red Gravy

MAINS

CURRY CHICKEN SALAD SANDWICH **DF** 24  
Apple, Leafy Green, Marbled Rye

YELLOWTAIL TACOS **DF** 19  
Shaved Red Cabbage, Harissa Aioli, Ranch, Lime

LOCAL BASS 39  
Bell Pepper and Eggplant Ragù, Tomato White Wine Jus  
Pommes Soufflé, Chive Oil

ORGANIC NATURAL CHICKEN **GF** 39  
Brown Butter Squash Purée, Rabe, Wild Mushroom  
Lemon & Sage Pan Jus

RED WINE DRY-AGED FAMILY COW STRIPLOIN 46  
Cipollini Soubise, Broccolini  
Balsamic Rosemary Wine Reduction, Crispy Shallot

OVOKA FARMS BURGER 29  
Smoked Cheddar, Caramelized Onion, Leafy Greens  
Heirloom Tomato, Thousand Island

SIDES

ARCADIAN FARMER SALAD **V, VEG** 9  
Summer Greens, Cucumber, Cherry Tomato  
Carrots, Balsamic Vinaigrette, EVOO

GARLICKY BROCCOLINI **V, VEG** 11  
Sea Salt, EVOO

CHARD GRATIN **VEG** 11

FRENCH FRIES 11

DESSERTS

CHOCOLATE HAZELNUT CRUNCH 16  
Nutella, Almond, Dulce de Leche Ice Cream

ICE CREAM 15  
Please Ask About Our Daily Selection

SWEET POTATO PIE 13  
Cranberry Compote, Crème Fraîche, Candied Pecan, Thyme

**FOR THE KIDS**

BUTTER PASTA **VEG** 17  
Pasta Tossed in Butter Sauce & Topped with Parmesan Cheese

CHICKEN TENDERS 17  
Four Homemade Chicken Tenders  
Served with French Fries & Honey Mustard

KID’S BURGER 17  
Brioche Bun, Burger Patty, Cheddar Cheese & French Fries

All food & beverage is subject to 18% service charge, applicable DC sales tax and \$6.00 delivery charge per order.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please inform your order-taker and server of any food allergies.

GF Gluten-Free DF Dairy-Free v Vegan veg Vegetarian

BEVERAGES

Served 9:00 a.m. to 10:00 p.m. Daily

SPARKLING

Piper-Heidsieck Cuvée 1785 | Champagne 29 116  
Reims | France | Non-Vintage

Schramsberg | Mirabella Brut Rosé 23 95  
North Coast | California | USA

Lunetta | Prosecco 17 60  
Veneto | Italy

Dom Pérignon | Brut 803  
Champagne | France

ROSÉ WINES

Château d’Esclans Whispering Angel 20 80  
Provence | France

Château Minuty Prestige 17 64  
Provence | France

WHITE WINES

Albert Bichot | Mâcon-Villages Chardonnay 20 76  
Burgundy | France

La Crema | Chardonnay 19 58  
Sonoma Valley | California | USA

Stoneleigh | Sauvignon Blanc 17 72  
Marlborough | New Zealand

Kettmeir | Pinot Grigio 16 56  
Alto Adige | Italy

Alphonse Mellot La Moussiere 119  
Sauvignon Blanc  
Sancerre | France

RED WINES

Petraiola | Sangiovese Brunello 22 80  
Montalcino | Italy

E. Guigal | Côtes du Rhône Blend 19 70  
Rhône | France

Decoy | Cabernet Sauvignon 20 75  
Sonoma Valley | California | USA

Bezel By Cakebread | Pinot Noir 21 82  
San Luis Obispo | California | USA

Caymus | Cabernet Sauvignon 173  
Napa Valley | California | USA

Opus One | Cabernet Sauvignon Blend 936  
Napa Valley | California | USA

CANNED COCKTAILS

ABSOLUT COCKTAIL 14  
Pineapple Martini, Berry Vodkarita  
Mango Mule or Grapefruit Paloma

APEROL SPRITZ BOTTLE 16

BEERS 9

IMPORTED  
HEINEKEN Lager, Netherlands 5.0%  
MODELO ESPECIAL Pilsner, Mexico 4.4%  
STELLA ARTOIS European Pale Lager, Belgium 5.2%  
CORONA EXTRA Lager, Mexico 4.5%

CANNED  
DC BRAU Corruption American-Style IPA 6.5%  
DC BRAU El Hefe Speaks Hefeweizen 5.2%

DOMESTIC  
SAMUEL ADAMS Boston Lager, Boston 5.0%

NON-ALCOHOLIC  
LAGUNITAS, N/A 8  
HEINEKEN 0.0, N/A Beer 8