



FEATURED COCKTAILS

A CELEBRATORY TWIST ON THE CLASSIC FRENCH 75 REFRESHING AND DELIGHTFULLY BOTANICAL.
THE PERFECT COCKTAIL TO CELEBRATE OUR ANNIVERSARY OR ANY OCCASION

InterContinental 75

The Botanist Dry Gin, Piper-Heidsieck Champagne, Lemon, Honey

\$15

SIGNATURE CRAFTED COCKTAILS

HALONG BAYSIL

Gin, Thai Basil, Coconut, Lime \$15

CAFÉ DU BOULEVARDIER

Bourbon, Campari, Vermouth
Barolo Chinato, Crème de Cacao \$15

COFFEE CALL

Vodka, Coffee Liqueur, "Café du Monde"
Chicory Drip Coffee, Condensed Milk \$15

ONE TRICK PONY

Tequila, Mezcal, Falernum, Aperol \$17

FIVE SPIZERAC

Cognac, Rye, Yellow Chartreuse
Five Spice \$17

ZERO PROOF COCKTAIL

NO-GRONI SPRITZ

Grove 42 Citrus Non-Alcoholic Spirit,
Parisienne Bitter Tea Cordial, Fever Tree
Aromatic Tonic \$12

UBE ICED VIETNAMESE COFFEE

Ube Condensed Milk, Cream, New Orleans
Style Cold Brew \$10

ZERO-PROOF INTERCONTINENTAL 75

Grove 42 Non-Alcoholic Spirit, Fever
Tree Indian Tonic, Apple Juice, Lemon
Juice, Hone Water \$12

(BAD) BLOOD ORANGE THAI CHILI

Blood Orange, Thai Chili Syrup,
Fever Tree Club Soda, Lime \$12

SPARKS FLY

Yuzu, Cranberry, Fever Tree Club Soda
\$11

BEERS

DRAFT

PACIFICO Pilsner MEXICO, 4.5% \$7
HEINEKEN Lager NETHERLAND, 5% \$8
BUDLIGHT Lager MISSOURI, 5% \$7
FAT TIRE Amber Ale COLORADO, 5.2% \$8
LAGUNITAS India Pale Ale CALIFORNIA,
5.7%\$8

BOTTLES

KONA BIG WAVE Golden Ale
HAWAII, 4.4% \$8
ELYSIAN SPACE DUST India Pale Ale
WASHINGTON, 8.2%, \$9

CAN

DC BRAU TUK TUK International Style
Light Lager DC, 4.5% \$8
DC BRAU EL HEFE German Style Wheat
DC, 5.2 % \$8
DOGFISH HEAD SEAQUENCH ALE Sour
DELAWARE, 4.9% \$8

CIDER

ANGRY ORCHARD Hard Cider NEW
YORK, 5% \$8

HARD SELTZER

WHITE CLAW Black Cherry, Mango,
Pink Grapefruit 5% \$8

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

Piper-Heidsieck, 'Cuvee1785; Champagne, France NV	\$24/\$96
Besserat de Bellaфон, 'Grand Tradition Brut,' Champagne, France NV	\$30/\$120
Piper-Sonoma, Brut Rosé, Sonoma, California NV	\$17/\$68
Clos Amador, 'Rosé Tendre,' Cava Rosé, Sant Sadurni d'Anoia, Catalunya, Spain NV (PO) 🍷	\$12/\$48
Chloe, Prosecco DOC, Italy	\$14/\$56

WHITE WINE

Te Awanga, 'Mister,' Sauvignon Blanc, Hawke's Bay, New Zealand 2020 (O) (B)	\$15/\$60
Bodegas Santiago Ruiz, Albariño Blend, O' Rosal, Rias Baixas, Spain 2020 (W) (S)	\$14/\$56
Bodegas Alvarez Y Diez, Verdejo 'Mantel Blanco- Sobre Lias,' Rueda, Spain 2020 (S) 🍷	\$12/\$48
Robert Princie, 'Gradis' Ciutta', Pinot Grigio, Collio, Friuli- Venezia Giulia, Italy 2018 (S)	\$16/\$64
Bodega Colomé, Torrontés, Estate Vineyards, Calchaquí Valley, Salta, Argentina 2019 (CB) 🍷	\$11/\$44
Vincent Carême, Chenin Blanc, 'Spring,' Vouvray, Loire Valley, France 2019 (PO) 🍷	\$15/\$60
Dr. Heyden Oppenheimer Sacktrager, Riesling Spatlese, Rheinhessen, Germany 2019 🍷	\$15/\$60
Meadowcroft Chardonnay, Carneros, California 2019	\$16/\$64

ROSE WINE

Domaine Bellevue, Cabernet Franc/Gamay/ Côt (Malbec), Touraine, Loire Valley, France 2019	\$12/\$48
Early Mountain Vineyards, Merlot/CabernetFranc/Malbec/Petit Verdot, Shenandoah, Virginia 2020	\$13/\$52
Château La Gondonne, Grenache/Syrah/Cinsault, 'Tête de Cuvée,' Côtes de Provence, France 2020	\$18/\$72

RED WINE

A Los Viñateros Bravos, Cinsault, Pipeño Tinto, Itata Valley, Chile 2020 (1L) (CO) (PB) 🍷	\$12/\$48
Lingua Franca, Pinot Noir, 'AVNI', Willamette Valley, Oregon 2018	\$21/\$84
Essay, Syrah/Grenache/Mourvedre, Coastal Region WO, South Africa 2017	\$12/\$48
Ivica Pilizota, Plavina, Dalmatia, Croatia 2016 🍷	\$12/\$48
La Stoppa, Barbera/Bonarda, 'Trebbiolo,' Emilia-Romagna, Italy 2019 (W) (PO)	\$19/\$76
Domaine François Villard, Syrah, 'L'Appel des Sereines,' Vins de France 2018 (PO)	\$14/\$56
Duckhorn, Merlot, Napa Valley, California 2018	\$22/\$88
Requiem, Cabernet Sauvignon, Columbia Valley, 2017	\$17/\$68

DINNER MENU

DAILY BREAD

TUMERIC MANTOU BUN

Honey butter, chili crisp \$12

SPRING ONION FOCACCIA

House made stracciatella cheese with strange flavors \$14

SNACKS

BOUDIN EGG ROLL

House boudin sausage, hot mustard mascarpone, rabbit sauce \$10

FOIE MOUSSE

Five spice foie mousse, onion jam, brioche \$14

XIU MAI

Lemongrass pork meatballs, black pepper tomato sauce, crushed peanut \$14

THIT KHO

Autumn olive crispy braised pork, rice cake, herbs, marinated egg \$18

CHAO TOM

Sugarcane shrimp, Thai basil & garlic butter muoi ot xanh sua dac, lime \$20

VEGETABLES

GREEN MANGO SALAD

Green mango, herbs, lychee, pomelo peanuts \$15

BOT CHIEN

Radish cake, fried kale, roasted mushrooms Umami Jus \$14

CA TIM XAO

Twice cooked eggplant, sunflower miso satay candied sunflower seeds, Thai basil \$16

RAW & CURED

RED SNAPPER CRUDO

Kombu-jime cured red snapper, roasted and pickled beets, crushed peanuts, fresh herbs \$18

SALMON CRUDO

Green apple nouc cham, compressed celery moon drop grapes, puffed wild rice \$16

MEATS & FISH

MIDDENDORF'S LAING

Cornmeal fried catfish, pea leaves, fermented mustard greens, pork floss \$16

TOM RANG MUOI

Salt & Pepper Ooshi shrimp, red long hot pepper, ramp remoulade \$25

CRAWFISH & NOODLES

Garlic miso, Temomi noodles, crab fat butter aromatic panko \$28

MEDITERRANEAN STONE BASS

Pan seared stone bass, broccolini, radish tamarind miso puree, pineapple XO \$34

GA CHIEN 🍗

Fried chicken, chili maple fish sauce, pickled bean sprouts, fried garlic \$32

LEMONGRASS PORK BLADE

Banh Hoi, gem lettuce, bouquet garnish \$42

DESSERTS

BANH FLAN CA PHE

Vietnamese flan, coffee gelee, palm sugar caramel, condensed milk ice cream, hazelnut coffee foam \$12

BLACK SESAME YOUTIAO

Chocolate Café Du Monde ice cream, sesame soil powder sugar, coco dulce \$12

**Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborn illness.*