

APPETIZERS

- PAN-FRIED CALAMARI 13
Hot Cherry Peppers
- KUNG PAO BRUSSELS SPROUTS 9
Bacon, Spicy Soy Glaze
- RED CHILI-GLAZED CHICKEN WINGS 11
Cilantro-Buttermilk Dressing*
- EGGS AND BACON 8
Deviled Eggs, Candied Smoked Bacon
- SHISHITO PEPPERS 7
Flash-Fried, Spicy Togarashi Flakes
- SMOKED GOUDA CHEESE FRIES 8
Roasted Poblano Chiles, Scallions
- PARMESAN TRUFFLE FRIES 7
Fried Parsley
- HOT PRETZEL 14
Three Cheese Gratin
- NEW ENGLAND-STYLE CLAM CHOWDER 6
- LOBSTER BISQUE 9

ENTRÉE SALADS

- SEARED SALMON* 19
Kale, Napa Cabbage, Pineapple, Almonds, Carrots, Mint, Cilantro, Peanut Vinaigrette
- CHICKEN CAESAR 15
Grilled Breast of Chicken, Chopped Romaine, Shaved Parmesan

SANDWICHES

- Served with choice of Sea Salt Fries, Mixed Baby Greens Salad, Chopped Kale Salad or Caesar Salad
- SOUTHERN-STYLE FRIED CHICKEN 15
Housemade Pickles, Sweet Chile Mayo, Spicy Honey
- LOBSTER ROLL 25
Chilled, Butter Poached Lobster, Mayo, Lemon, Toasted Brioche Roll
- THE CAPITAL GRILLE’S RIBEYE STEAK SANDWICH* 28
Cabernet-Braised Onions, Wisconsin Grand Cru Gruyère



OUR SIGNATURE BURGERS

8 oz of our proprietary beef blend from Pat LaFrieda Meat Purveyors, served with choice of Sea Salt Fries, Mixed Baby Greens, Chopped Kale Salad or Caesar Salad
Add Gouda or Truffle to Fries +3

THE CAPITAL BURGER* 18
French Onion-Style: Caramelized Onions, Wisconsin Grand Cru Gruyère, Shallot Aioli

BACON CHEESEBURGER* 18
Candied Smoked Bacon, Vermont Cheddar, Tomato Jam

CLASSIC CHEESEBURGER* 16
Aged Vermont Cheddar, Housemade Pickles

ROASTED WILD MUSHROOM AND SWISS BURGER* 17
Roasted Wild Mushrooms, 15-Year Aged Balsamic Vinegar, Jarlsberg Swiss, Truffle Aioli

VEGETARIAN BURGER 15
Housemade Mushroom and Black Bean, Mozzarella, Bibb Lettuce, Sweet Chile Mayo

BLUE CHEESE AND BLACK TRUFFLE BURGER* 17
Cabernet-Braised Onions

FOR YOUR BURGER
Candied Smoked Bacon or Fried Cage-Free Egg +2
Tomato and Lettuce upon request

PRIME RIBEYE STEAK FRITES* 32
Sea Salt Fries, Capital Burger Steak Sauce



JOIN US FOR
HAPPY HOUR
Daily from 3–6:30PM

COCKTAILS 13

- SMOKED BACON OLD FASHIONED
Bacon-Infused Jim Beam Black Bourbon, Maple Syrup, Bitters
- THE PURSUIT OF HAPPINESS
Tito’s Handmade Vodka, Strawberry, Pineapple, Lemon, Basil
- GIN AND CUCUMBER TONIC
Aviation Gin, Lime, Fever-Tree Refreshingly Light Cucumber Tonic Water
- MEZCAL MARGARITA
Illegal Mezcal Reposado, Lime, Cointreau, Agave Nectar
- HEMINGWAY DAIQUIRI
Cotton & Reed White Rum, Lime, Grapefruit, Luxardo Maraschino
- KENTUCKY MULE
Maker’s Mark Bourbon, Lime, Maine Root Ginger Brew
- BARREL-AGED NEGRONI
Vitae Spirits’ Modern Gin, Campari, Carpano Antica Formula Sweet Vermouth
- APEROL SPRITZ
Aperol, Prosecco, Fever-Tree Club Soda, Orange



THE CAPITAL GRILLE’S STOLI DOLI 14
Stolichnaya Vodka Infused with Fresh Pineapple. Since 1991.

SPIKED SHAKES 12

- STOLI DOLI
Stolichnaya Vodka, Vanilla Ice Cream, Candied Pineapple
- IRISH COFFEE
Jameson Irish Whiskey, Kahlua, Baileys, Vanilla Ice Cream, Kona Dust
- BOURBON CARAMEL
Maker’s Mark Bourbon, Vanilla Ice Cream, Smoked Sea Salt

HAND-SPUN MILKSHAKES 6

VANILLA • CHOCOLATE • SALTED CARAMEL • STRAWBERRY

MASON JAR DESSERTS 5

- COCONUT CREAM PIE
- BELGIAN CHOCOLATE MOUSSE

Our Fries are cooked in Beef Tallow. *Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

BY THE GLASS / BOTTLE

	6 oz.	9 oz.	Bottle
RED			
El Viejo del Valle, Pinot Noir, Central Valley, Chile 2020	8	12	32
Delas Frères, Côtes du Rhône 2019	9	13	36
Bodega Benegas, Malbec, Juan Benegas, Mendoza 2018	10	15	40
Bonanza from Caymus, Cabernet Sauvignon, Lot 2, CA 2019	10	15	40
Fable, Pinot Noir, CA 2018	10	15	40
Folie á Deux, Merlot, Alexander Valley 2017	11	16	44
Meiomi, Pinot Noir, CA 2018	12	18	48
Michele Chiarlo, Langhe Nebbiolo Il Principe, Piedmont 2018	12	18	48
Substance, Cabernet Sauvignon, Columbia Valley, WA 2018	12	18	48
Conundrum, Red, CA 2019	13	19	52
Joseph Phelps, Cabernet Sauvignon, Napa Valley 2015	20	30	80
WHITE			
High Def, Riesling, Mosel 2019	8	12	32
Esperto, Pinot Grigio, Veneto, Italy 2018	9	13	36
Peter Yealands, Sauvignon Blanc, Marlborough, NZ 2020	10	15	40
Sea Sun by Caymus, Chardonnay, CA 2018	10	15	40
Conundrum, White, CA 2020	11	16	44
ROSÉ			
Juliette, Domaine de la Sanglière, Méditerranée 2019	9	13	36
Whispering Angel, Caves d’Esclans, Côtes de Provence Rosé 2020	12	18	48
SPARKLING			
	Glass	Bottle	
Riondo, Spumante, Extra Dry Rosé, Italy NV	8	36	
Taittinger, Brut La Française, Champagne NV	16	80	



RARELY OFFERED BY THE GLASS

Caymus Vineyards, Cabernet Sauvignon, Napa Valley 2019	25
Nickel & Nickel, Cabernet Sauvignon, C.C. Ranch, Napa Valley 2018	27
Austin Hope, Cabernet Sauvignon, Paso Robles 2018	20

WHITE WINE BY THE BOTTLE

Cambria, Chardonnay, Katherine’s Vineyard, Santa Maria Valley 2019	36
Halter Ranch, Grenache Blanc, Paso Robles 2017	49
Michel Redde, Les Tuilières, Sauvignon Blanc, Sancerre 2018	69
Cakebread Cellars, Chardonnay, Napa Valley 2019	75

RED WINE BY THE BOTTLE

Daou, Cabernet Sauvignon, Paso Robles 2019	47
K Vintners, Syrah, The Deal, Sundance Vineyard, Wahluke Slope, WA 2018	49
Northstar, Merlot, Columbia Valley 2015	69
RdV Vineyards Friends & Family, Red Blend, Delaplane, VA 2016	75
Evesham Wood, Le Puits Sec, Pinot Noir, Eola-Amity Hills 2016	81

BEER ON TAP

Downright Pilsner, Port City Brewing Co., Alexandria, VA 4.8%	7
Raised by Wolves, Right Proper Brewing Co., Washington, D.C. 5.0%	8
White Witbier, Allagash Brewing Co., Portland, ME 5.2%	8
Guinness, Ireland 4.2%	8
Two Hearted Ale, Bell’s Brewery, Inc., Comstock, MI 7.0%	9

Ask your server about special beers from our favorite breweries.

BEER BY THE BOTTLE / CAN

New Grist, Lakefront Brewery, Gluten-Free Pilsner Style 4.6%	6
Crafty Cider, Wyndridge Farm, PA 5.5%	6
Slightly Mighty Lo-Cal IPA, Dogfish Head, DE 4%	7
All Day IPA, Founders Brewing Co., MI 4.7%	7
Double Bag Altbier, Long Trail Brewing Co., VT 7.2%	7
Milk Stout Nitro, Left Hand Brewing Co., CO 6%	8
Resurrection Abbey-Style Brown Ale, The Brewer’s Art, MD 7%	8
Tank 7 Farmhouse Saison, Boulevard Brewing Co., MO 8.5%	9
Golden Monkey Belgian-Style Tripel, Victory Brewing Co., PA 9.5%	9
Cuvée des Trolls Pale Ale, Brasserie Dubuisson, Belgium 7%	12
Lucy Juicy Double IPA, Solace Brewing Co., VA 8%	12
Bud Light, MO 4.2%	5
Stella Artois, Pale Lager, Belgium 5.0%	6
Corona Extra, Mexico 4.6%	6
Heineken 0.0, Non-alcoholic Beer, Netherlands	6

BEVERAGES

Housemade Grapefruit Soda, Fresh Mint Lemonade, Iced Tea, Arnold Palmer	
Maine Root Handcrafted Sodas: Root Beer, Ginger Brew (12-oz. bottle)	
Coca-Cola Fountain Sodas	
La Colombe: Espresso, Latte, Cappuccino, Mocha	

All percentages based on ABV