

# LOBBY BAR

## LOGGIA AND COURTYARD



Appalachian Cast Iron Cornbread | 11  
rooftop's honey jalapeno butter

Seasonal Inspired Soup | 12  
grilled sourdough

Cobb Salad | 18  
grilled chicken, eggs, feta cheese,  
avocado, kalamata olives, grape tomato

Lola Rosa and Grilled Shrimp  
Salad | 19  
radish, avocado, gremolata vinaigrette

Virginia Creamery Cheese and  
Charcuterie Platter | 19  
orange marmalade, pickled vegetables,  
local nuts

Lobster Mac and Cheese | 19  
cavatappi pasta, cheddar

Striped Bass Fish n Chips | 22  
tartar sauce, minty mushy peas

Maryland Blue Crab Cakes | 20  
remoulade

Jordi's Flatbread | 20  
jamon serrano, queso manchego,  
roasted red peppers, quail eggs, figs

Tacos al Pastor | 21  
grilled pineapple, salsa verde, red onion  
and cilantro

12 oz. 1855 Black Angus Striploin | 32  
crispy potatoes, port-rosemary sauce

Georgetown Burger | 23  
applewood smoked bacon, garlic truffle aioli

Roasted Spring Chicken | 24  
asparagus, quinoa salad, citrus dressing

Ahi Tuna Poke Bowl | 23  
rice, cucumber, avocado, edamame, seaweed, spicy yuzu mayonnaise,  
toasted sesame

Belmont Peanut & Hazelnut Chocolate Pie | 11  
raspberry blood orange gel, caramelized cocoa nibs,  
milk chocolate shards

Apple Mascarpone Cheesecake | 12  
granny smith apple and basil compote, cassis coulis, pecan sable

Selection of House-Churned Ice Cream & Sorbet | 10

H. C. Valentine | Artisan Coffee

Coffee | 5  
Espresso | 6  
Café Latte | 7  
Cappuccino | 7

Lot 35 Tea | Metropolitan 5

Creamy Earl Grey  
Kyushu Japan Sencha  
Revitalize  
Flora Berry Garden

Fairmont Washington D.C. Georgetown  
2401 M Street NW  
20037  
WASHINGTON, D.C.  
UNITED STATES

Tuesday to Saturday 5pm - 10pm  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Mix your Favorite Gin...

Bombay Sapphire | 15 • Hendricks | 16 • No.3 | 16

Tanqueray Ten | 16 • The Botanist | 17 • Plymouth | 15

Monkey 47 | 16 • Vigilant | 16

...with your Favorite Fever Tree Tonic

Aromatic | Cucumber | Indian

Lemon | Refreshingly Light



BeeTini | 15

absolut elyx, st-germaine elderflower, rooftop's honey syrup, lemon

Next Big Thing | 14

bacardi 8 year rum, amaro montenegro, angostura bitters

Banana-Hattan | 15

makers mark, giffard banana du bresil liqueur, sweet vermouth, walnut bitters

Farmers Market | 12

mocktail | seedlip grove, lemon, raspberry puree, orange bitters

G&T - 'G' is for Garden | 12

mocktail | seedlip garden, mediterranean tonic, juniper berries, mint

Port City Monumental IPA,  
Virginia | 9

6.3% ABV | floral and citrus, a complex and perfectly balanced english style IPA

D.C. Brau Pilsner,  
Washington D.C. | 9

4.5% ABV | herbal, earthy, and rich, with clean notes from german heirloom pilsner malt

Stella Artois, Belgium | 8

5.2 ABV | Nutty and bready malts with herbal hops

Corona Extra Pale Lager,  
Mexico | 8

4.6% ABV | crisp and refreshing taste

Schöfferhofer Grapefruit  
Hefeweizen, Germany | 8

3.20% ABV | sweet grapefruit flavor blends with a sharp wheat character

Kinda Apple Dry Cider,  
Brooklyn | 8

6.9% ABV | tart apple flavor, bubbles, a touch of sweetness

Prosecco, Villa Marcello, Veneto, NV  
G 15 | B 65

Champagne Brut Rosé, Thiénot,  
Reims, NV | G 25 | B 92

Champagne Brut, Veuve Clicquot,  
Reims, NV | G 26 | B 130

Sauvignon Blanc, Cloudy Bay,  
Marlborough, 2019 | G 16 | B 60

Chardonnay, Hands of Time, Napa  
Valley, 2018 | G 15 | B 55

Chardonnay, Cakebread Cellars,  
Napa Valley, 2018 | G 25 | B 92

Pinot Grigio, Ferrari Carano, Russian  
River Valley, 2018 | G 14 | B 52

Rosé, Domaine Sainte Marie  
"VieVité", Côtes de Provence, 2018  
G 15 | B 55

Malbec, Luigi Bosca, Mendoza,  
2017 | G 15 | B 55

Zinfandel Blend, The Prisoner,  
Napa Valley, 2018 | G 22 | B 88

Pinot Noir, Four Graces, Willamete  
Valley, 2018 | G 18 | B 67

Tempranillo, Bodega Numanthia  
"Termes", Toro, 2016 | G 15 | B 55

Cabernet Sauvignon, Faust, Napa  
Valley, 2017 | G 25 | B 92

Cabernet Sauvignon, Daou, Paso  
Robles, 2017 | G 16 | B 60

Red Blend, Ferrari Carano "Siena",  
Sonoma County, 2016 | G 14 | B 52

Bordeaux Blend, Chateau Pey La  
Tour, Gironde, 2016 | G 14 | B 52

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A 20% gratuity will be added to all parties greater than 5