



SALAMANDER

WASHINGTON DC

# THE LOUNGE

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## MENU

**Afternoon Tea | Friday – Sunday at 1:30P.M. & 3:30P.M.**

Reservations are required 24-hours in advance.

Please visit our website or call 202.787.6148 to reserve a table.

## Bar Bites

|  |     |
|--|-----|
| <b>House Cut Truffle Fries (GF)</b><br>Parmesan Reggiano and Black Truffle Aioli   | 16  |
| <b>Tomato and Maine Lobster Bisque</b><br>Jumbo Lump Crab, Snipped Chives  | 14  |
| <b>Classic French Onion Soup</b><br>Braised Vidalia onions, Palomino Sherry and Gruyere  | 18  |
| <b>Salamander Caesar Salad</b><br>Artisan romaine, shaved parmesan, rustic croutons and anchovy vinaigrette<br><i>Enhancement: Grilled Organic Chicken 10, Atlantic Salmon Filet 14, Grilled Jumbo Shrimp 16</i> | 17  |
| <b>Malpeque Oysters on the Half Shell (GF)</b><br>Red Wine Mignonette, Lemon and Cocktail Sauce  | 22  |
| <b>Beefsteak Tomato Carpaccio (VEG, GF)</b><br>Burrata Cheese, Cilantro Pesto and Aged Balsamic Vinegar  | 18  |
| <b>Bulgogi Buns</b><br>Slow Cooked Pork Belly, Hoisin Sauce, Daikon and Pickled Shallots   | 16  |
| <b>Shrimp Tempura</b><br>Black Garlic and Sriracha Aioli   | 18  |
| <b>Spiced Tuna Poke Bowl (GF)</b><br>Saku Tuna, Avocado, Red Onions, Radish and Sesame Seaweed Salad   | 27  |
| <b>House Made California Roll (GF)</b><br>Crab, Avocado, Cucumber and Scallion   | 18  |
| <b>Sweet and Sour Chicken Wings</b><br>Black Vinegar Glaze, Scallion and Togarashi   | 18  |
| <b>Artisanal Cheese and Charcuterie Plate</b><br>Chef's selection of the finest Local and European cheeses and meats<br>Fresh honeycomb, pickled mustard seeds and dried fruits                                  | 18  |
| <b>Tsar Imperial Ossetra Caviar Presentation (1.06 ounce)</b><br>Buckwheat Blinis, Capers, Crème Fraiche and Minced Egg  | 220 |

\*May be prepared gluten free

\*\*May be prepared vegan or gluten free

Our organic chicken is locally sourced from Blue Hill Farms, and our Superior salmon is certified GAA sustainable

\*18% Gratuity will be automatically added to parties of 6 or more

\*We kindly request a maximum of 3 split checks per table

## Specialty Flatbreads

- Margherita Pizza (VEG)** 23  
Roasted heirloom tomato, basil, cow's milk mozzarella
- Pepperoni Diablo** 25  
Italian Calabrian Chile Tomato Sauce, Pepperoni, Whipped Ricotta

## Large Plates

- Grilled Kobe Beef Burger** 32  
Tillamook Cheddar, Caramelized Onions, Brioche Roll
- Mussels Mariniere** 32  
Garlic, Parsley, Lemon and White Wine Crispy Sour Dough
- Steak Frites** 42  
Grilled New York Steak with Sauteed Wild Mushroom and Crispy Thin Cut Fries
- Salamander Club Sandwich** 20  
Smoked Turkey, Bacon, Lettuce, Tomato, Sriracha Spread
- Chicken Sandwich** 25  
Buttermilk Fried Organic Chicken Breast, Asian Slaw, Pickles and Ginger Aioli

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## Desserts

|   |    |
|---|----|
| <b>Vanilla Crème Brûlée</b>                             | 14 |
| Fresh Berries and Chocolate Baton                       |    |
| <b>Baked Chocolate Ganache (GF)</b>                     | 15 |
| 55% Dark Chocolate with Raspberry Compote               |    |
| <b>Madagascar Vanilla Cheesecake</b>                    | 14 |
| Confit of Blueberries and Raspberry<br>Chocolate Ribbon |    |
| <b>Strawberry Gateaux</b>                               | 15 |
| Vanilla Whipped Ganache and Berry Compote               |    |
| <b>Chocolate Profiterole</b>                            | 14 |
| Valhrona Cremeux With Pralines And<br>Chantilly Cream   |    |

## Tea & Tisane

8

|   |  |
|---|--|
| <b>Assam Breakfast</b>                                    |  |
| Rich, Robust And Malty Blend Of Pure Assam Tea            |  |
| <b>Darjeeling Second Flush (O)</b>                        |  |
| Full-Bodied Aroma With Muscatel Flavor                    |  |
| <b>Earl Grey (O)</b>                                      |  |
| Ceylon Scented With Bergamot And Cornflowers              |  |
| <b>Ceylon Decaffeinated</b>                               |  |
| A Black Tea Classic                                       |  |
| <b>Litchi Noir</b>  |  |
| High Mountain Black Tea Scented With Fresh Crushed Litchi |  |
| <b>Dragonwell Green (O)</b>                               |  |
| Handpicked And Processed From The Zhejiang Province       |  |
| <b>Jasmine</b>  |  |
| Jasmine Scented Tea                                       |  |
| <b>Berry Meritage (O)</b>                                 |  |
| A Vivid Of Blend Currants, Hibiscus, And Rosehip          |  |
| <b>Chamomile Flowers (O)</b>                              |  |
| Floral, Fresh, And Light                                  |  |
| <b>Mint Meritage (O)</b>                                  |  |
| Bright, Refreshing And Cleansing                          |  |

(O) – organic/biodynamic

## Lavazza Coffee

*sustainably sourced*

|                 |   |
|-----------------|---|
| Americano       | 6 |
| Espresso Solo   | 6 |
| Espresso Doppio | 8 |
| Cappuccino      | 9 |

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# Wine Selection

## Sparkling

|  | Glass | Bottle |
|--|-------|--------|
| <b>Blanc de Blanc, Andre Delorme</b><br>France                         | 14    | 56     |
| <b>Canard-Duchêne, Cuvée Léonie Rosé</b><br>Champagne, France          | 30    | 120    |
| <b>Cava Brut Reserva, Campo Viejo</b><br>Spain                         | 14    | 56     |
| <b>Laurent-Perrier, Brut Rose</b><br>Champagne, France                 |       | 208    |
| <b>Moët &amp; Chandon Nectar<br/>Impérial Rosé Champagne</b><br>France | 35    | 140    |
| <b>Piper Hidsieck, 1785 Cuvee</b><br>Champagne, France                 | 27    | 106    |
| <b>Piper Heidsieck, Cuvee Rare</b><br>Champagne, France                |       | 750    |

## White & Rosé

|   | Glass | Bottle |
|---|-------|--------|
| <b>Chardonnay, Longevity</b><br>Livermore, CA                       | 15    | 60     |
| <b>Chardonnay, Domaine Sallet</b><br>Burgundy, France               | 19    | 76     |
| <b>Chardonnay, Plumpjack</b><br>Napa Valley, California             | 32    | 155    |
| <b>Pinot Grigio, Bottega Vinaia</b><br>Trentino, Italy              | 18    | 72     |
| <b>Rose, M. Chapoutier</b><br>Cortes Du Rhone, France               | 14    | 56     |
| <b>Rose, Daou</b><br>Paso Robles, California                        | 18    | 72     |
| <b>Sauvignon Blanc, The Crossing</b><br>Awatere Valley, New Zealand | 16    | 64     |
| <b>Sauvignon Blanc, Merry Edwards</b><br>Sonoma, California         |       | 120    |
| <b>Sancerre, Henri Bourgeois</b><br>Sancerre d'Antan Silex          |       | 195    |

## Red

|  | Glass | Bottle |
|--|-------|--------|
| <b>Bordeaux Blend, Chateau<br/>de Chantegrive</b><br>Bordeaux, France                | 20    | 80     |
| <b>Blend, Rodney Strong Meritage,<br/>"Symmetry"</b><br>Alexander Valley, California |       | 160    |
| <b>Barolo, Cascina Bongiovanni</b><br>Piedmont, Italy                                |       | 200    |
| <b>Cabernet Sauvignon, Austin Hope</b><br>Paso Robles, California                    | 18    | 72     |
| <b>Merlot, Duckhorn</b><br>Napa Valley, California                                   | 18    | 72     |
| <b>Pinot Noir, Cloudy Bay</b><br>Marlborough, New Zealand                            | 21    | 84     |
| <b>Red Blend, Caymus Suisun</b><br>North Coast, California                           | 18    | 72     |

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## Single Malts

### Highlands

|                     |    |
|---------------------|----|
| Glenmorangie 18     | 44 |
| Glenmorangie Signet | 62 |
| Oban 14             | 32 |
| Talisker 10         | 27 |
| Glenmorangie 12     | 19 |
| Glenmorangie 14     | 26 |

### Lowlands

|                      |    |
|----------------------|----|
| Auchentoshan Classic | 19 |
| Auchentoshan 21      | 53 |

### Speyside

|                    |    |
|--------------------|----|
| Glenfiddich 12     | 21 |
| Glenfiddich 14     | 25 |
| Glenfiddich 21     | 48 |
| Glenlivet 12       | 22 |
| Macallan 12        | 24 |
| Macallan Gold      | 21 |
| Macallan Rare Case | 88 |
| Belvenie 21        | 73 |

### Islay

|              |    |
|--------------|----|
| Lagavulin 16 | 33 |
| Laphroaig 10 | 22 |

## Whiskey

### Bourbon and Blends

|                        |    |
|------------------------|----|
| Angel's Envy           | 20 |
| Basil Hayden           | 22 |
| Booker's               | 25 |
| Garrison Brothers      | 44 |
| Hudson                 | 17 |
| Four Roses Small Batch | 20 |
| Jack Daniel's          | 13 |
| Jefferson Reserve      | 22 |
| Jim Beam               | 12 |
| Knob Creek             | 18 |
| Maker's Mark           | 15 |
| Woodford Reserve       | 19 |
| Willett                | 18 |
| Jack Single Barrel     | 21 |

### Rye

|                      |    |
|----------------------|----|
| Angel's Envy Rye     | 25 |
| Hudson Rye           | 18 |
| Knob Creek Rye       | 18 |
| Redemption Rye       | 12 |
| Whistlepig Rye       | 20 |
| Woodford Reserve Rye | 19 |

### Canadian

|                 |    |
|-----------------|----|
| Canadian Club   | 12 |
| Crown Royal     | 16 |
| Seagram's Seven | 14 |

### Irish

|         |    |
|---------|----|
| Jameson | 15 |
| Teeling | 16 |

### Japanese

|                               |    |
|-------------------------------|----|
| Suntory Toki                  | 22 |
| Mars Iwai 45                  | 16 |
| Chichibu, The US Edition 2021 | 99 |

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# Spirits List

## Vodka

|                    |    |
|--------------------|----|
| Belvedere          | 19 |
| Chopin             | 17 |
| Grey Goose         | 18 |
| Ketel One          | 16 |
| Tito's             | 16 |
| Beluga "Gold Line" | 27 |

## Gin

|                 |    |
|-----------------|----|
| Beefeater       | 16 |
| Bluecoat        | 15 |
| Bombay Sapphire | 15 |
| Boodles         | 13 |
| Hendricks       | 16 |
| Nolet's         | 17 |
| Tanqueray       | 15 |
| Tanqueray 10    | 16 |

## Rum

|                      |    |
|----------------------|----|
| Bacardi              | 16 |
| Captain Morgan       | 13 |
| Gosling's Black Seal | 13 |
| Kraken               | 12 |
| Malibu               | 12 |
| Pyrat XO             | 15 |

## Tequila

|                    |    |
|--------------------|----|
| Don Julio Blanco   | 17 |
| Don Julio Reposado | 26 |
| Don Julio 1942     | 48 |
| Patron Silver      | 22 |
| Patron Reposado    | 26 |
| Patron Anejo       | 28 |
| Clase Azul         | 31 |
| Kosmos Anejo       | 30 |
| Kosmos Rosa        | 28 |

## Cognac

|                        |     |
|------------------------|-----|
| Courvoisier VS         | 18  |
| Courvoisier VSOP       | 22  |
| Hennessy VS            | 24  |
| Hennessy XO            | 50  |
| Hennessy Paradis       | 362 |
| Remy Martin VSOP       | 22  |
| Remy Martin Louis XIII | 400 |
| Martell Cordon Blu     | 32  |
| Martell XO             | 40  |

## Blended Scotch

|                            |    |
|----------------------------|----|
| Chivas Regal 12            | 18 |
| Chivas Regal 18            | 28 |
| Dewar's White Label        | 18 |
| Johnnie Walker Red Label   | 13 |
| Johnnie Walker Black Label | 19 |
| Johnnie Walker Blue Label  | 65 |
| Johnnie Walker 18 Years    | 19 |

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# Cocktails

## Craft Cocktails

18

### **The Butterfly**

Butterfly Pea Flower Gin, Bergamot, White Rose, Lemon

### **Classic Old Fashioned**

Woodford Reserve, Angostura, Orange, Demerara

### **The Diplomat**

Cognac, Almond, Lime, Grapefruit

### **Green Tea G&T**

Green Tea infused Gin, Sancho-yuzu Vermouth, Lemon

### **Harvest Moon**

Woodinville Bourbon, Cranberry, Ginger Beer, Cinnamon Sugar, Apple

### **Pocket Veto**

Patron Tequila, Grand Marnier, Baileys, Kahlua, Cocoa

### **Teddy With A Kick**

Tito's Vodka, St. Germain, Cucumber, Jalapeño, Citrus

## Spirit-Free

18

### **NA Spritz**

Giffard Aperitif, Blanc Verjus, Soda, Orange

### **D.C.**

Ginger, Lemongrass, Makrut Lime Leaf, Soda Water, Lime

### **Tea No-Jito**

Black Currant and Hibiscus Tea, Elderflower, Ginger Ale, Lime

## Digestifs

12

### **Benedictine**

French sweet liqueur with herbs and spices

### **B&B**

A delightful blend of Benedictine and brandy

### **Fernet Branca**

Italian amaro that is dry, bitter and astringent

### **Limoncello**

Classic Italian liqueur from summer lemons

### **Sambuca**

Anise liqueur with hints of licorice

## Beer

10

### **Budweiser**

Lager, USA

### **DC Brau, Corruption**

IPA, Washinton DC

### **Guinness, Draught**

Stout, Ireland

### **Heavy Seas "Loose Cannon"**

IPA, Baltimore MD

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### **Kirin Ichiban**

Lager, Japan

### **Lagunitas, Little Sumpin' Sumpin'**

IPA, USA

### **Miller Light**

Lager, USA

### **3 Stars Brewing Co,**

### **Peppercorn Saison**

Saison, Washington DC