



The team of Statler Lounge is dedicated to creating the finest bar experience, crafted to showcase artisan products made in Washington, DC. From our locally brewed beer to our seasonal cocktails, we take pride in providing the best that DC has to offer.

SOUPS & SALADS

Chesapeake Crab Soup <i>chives, lump crab meat</i>	9.75
Roasted butternut squash Soup <i>spiced pumpkin seeds</i>	8.75
50/50 Caesar Salad <i>romaine hearts, baby kale, rustic croutons, parmesan cheese, creamy caesar dressing</i>	8.75/12.50
Chopped Salad <i>mixed greens, cucumber, pear tomato, white cheddar, garbanzo beans, crispy onions, honey dijon dressing</i>	9.50/13.75
Baby Iceberg Wedge Salad <i>Nueske's smoked bacon, blue cheese, ranch dressing</i>	9.25/13.50

MAIN PLATES

Snake River Farms Wagyu Steak <i>potato gratin, asparagus, house-made steak sauce</i>	39.75
Seafood & Grits <i>crab, calamari, shrimp, shitake mushrooms, Carolina stone ground grits</i>	23.50
Truffled Crab Mac & Cheese <i>lump crab meat, parmesan crumbs</i>	21.50
Cedar Planked Salmon <i>warm grilled vegetable salad, frisee, herb oil</i>	22.25
Beef Short Rib Garganelli <i>shitake mushrooms, butternut squash, shaved parmesan</i>	22.75
Ancient Grains Tomato Risotto <i>barley, quinoa, lemon, frisee, shaved asparagus</i>	18.00
Ancho Honey Roasted Chicken <i>roasted local mushrooms, brussels sprouts, thyme jus</i>	24.00

SPECIALTIES

Seasonal Infusion

Spiced Pear <i>local Cotton & Reed spiced rum, house-made pear shrub, ginger beer, fresh lime</i>	12.50
The Fallen Apple <i>local Smooth Ambler whiskey, house-made apple shrub, local Mt. Defiance hard cider</i>	13.25

Metropolitan <i>local One Eight vodka, house-made cranberry shrub, Mandarineto liquor</i>	12.25
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In the Barrel, aged 21 days

Mai Tai <i>local Cotton & Reed rum, orange curaco, Orgeat syrup and fresh lime</i>	15.00
Sangria <i>local Barboursville Cabernet Franc, Don Julio Blanco, Mandarineto liquor, house-made all spice dram</i>	17.00
Ivy City Negroni <i>local Green Hat gin, Capitoline Rose, Don Ciccio Fico D India</i>	15.00
District Manhattan <i>local One Eight whiskey No. 3, Capitoline Rose, Amaro Donna Rosa</i>	17.00

DRAFT BEER

	16 oz	20 oz
DC Brau Pils	9.50	12.00
Goose Island IPA	8.50	11.00
Bud Light	7.75	10.25
Stella Artois	8.25	10.75
Blue Moon	8.00	10.50
Yeungling Lager	8.00	10.50

BOTTLED BEER

Domestic & Imported	7.25
Angry Orchard, Amstel Light, Blue Moon, Bud light, Budweiser, Coors Light, Corona, Dos Equis, Guinness, Heineken, Michelob Ultra, Miller Lite, Sam Adams, Stella Artois, Yuengling	

Local	8.25
Always changing, currently offering: Flying Dog, DC Brau, Devils Backbone	

SMALL PLATES

Fried Calamari <i>roasted red pepper, wasabi mayo</i>	13.25
Pork Belly Sliders <i>steamed buns, Sriracha aioli, pickled onions</i>	14.50
Buffalo Chicken Wings <i>pickled vegetables, bleu cheese</i>	13.75
Avocado & Jalapeno Hummus <i>marinated olives, feta, toasted pita bread</i>	12.75
Homestyle Meatballs <i>creamy polenta, spicy pomodoro sauce</i>	13.75
Maryland Crab Cake <i>fire roasted pepper sauce, braised collards</i>	21.25
Smoked Brisket Chili <i>sour cream, scallions, corn muffin</i>	14.95
Loaded Chesapeake Crab Chips <i>scallions, blue cheese, tomato</i>	12.95

SANDWICHES

Choice of fries, fruit salad, housemade chips, or side salad

Capital Burger <i>Nueske smoked bacon, Talbot cheddar cheese, Sriracha mayo, caramelized onions</i>	18.75
Ahi Tuna Club <i>lemon pepper, Sriracha mayo, bibb lettuce, tomato, shaved fennel, marbled rye bread</i>	18.50
Crispy Chicken Sandwich <i>seasoned chicken thigh, bread & butter pickles, black pepper aioli, brioche bun</i>	17.75

FLATBREAD PIZZA

Margherita <i>plum tomato sauce, mozzarella, basil</i>	16.25
Chorizo <i>cured chorizo, mozzarella</i>	17.50
Shrimp <i>roasted tomato, garlic butter, chives</i>	17.75
Mushroom <i>goat cheese, arugula, balsamic syrup</i>	16.50

HOUSE COCKTAILS

Truman's Mule <i>Ketel One vodka, fresh lime juice, pineapple juice, agave nectar, ginger beer</i>	14.00
Buy the copper mug!	25.00
Cherry Blossom Rickey <i>Ivy City gin, Bordeaux cherries, fresh lime, soda</i>	12.50
Boulevardier <i>local One Eight Whiskey, Capitoline Vermouth, Aperol</i>	13.00
The K Street Flip <i>local Capitoline White Vermouth, Green Hat gin</i>	12.25

WINE BY THE GLASS

Sparkling

Mionetto Prosecco	12.00
Piper Heidsieck Brut	15.00

White

	1 Glass	1/2 Glass
Chateau St Jean Chardonnay	12.75	15.50
Rodney Strong Chardonnay	15.25	21.25
Joel Gott Sauvignon Blanc	11.75	15.75
Wente Riverbank Riesling	11.75	14.75
Alta Luna Pinot Grigio	11.75	14.75
Barboursville Vermintino	15.00	21.50
Rockbridge Tuscarabra White	12.75	15.50
Barboursville Viognier Reserve	13.25	17.75
Barboursville Vintage Rose	13.25	17.75

Red

	1 Glass	1/2 Glass
Storypoint Cabernet Sauvignon	12.50	17.00
Hess Shirtail Cabernet Sauvignon	14.75	20.00
Kenwood Cabernet Sauvignon	20.00	28.00
Seven Falls Merlot	14.75	20.00
Parker Station Pinot Noir	13.75	18.00
Meiomi Pinot Noir	17.50	23.00
Terrazas Alto Malbec	11.75	14.75
Zaca Mesa Z Cuvee	12.00	16.00
Barboursville Cabernet Franc	16.00	21.00