

OCCIDENTAL

STARTERS

Daily Oysters on the Half Shell Classic Cocktail Sauce Onion Mignonette Citrus Sorbet	18/38	Homemade Corn Bread Skillet ^V Garbanzo Bean Tomato Scallion Cilantro Anchovy-Caper Garlic Aioli	8
Fried Calamari Sriracha Aioli Parsley	15	Jumbo Lump Crab Cake Caper Remoulade Green Asparagus Citrus Butter Sauce	22/44
Prosciutto di Parma Hydro Arugula Robiolina Cheese Pear Compote Pomegranate Reduction	13	Roasted Tomato Soup Crab Meat Croutons Micro Basil	12

SANDWICHES

Crispy Shrimp Po'Boy Chipotle Aioli B&B Pickles Romaine Hoagie Bread	18
Blackened Grilled Swordfish Caper Aioli Arugula Oven-Dried Tomatoes Cibatta Bread	19
Marinated Hanger Steak & Cheese Sriracha Aioli Lettuce Onion Relish White Cheddar Sesame Bun	18
Grilled Marinated Chicken Breast Sriracha Aioli Lettuce Onion Relish White Cheddar Sesame Bun	16
The B.L.T. Maple Glazed Pork Loin Lemon Aioli Applewood Bacon Tomato Avocado Challah Bread	18
Grilled Black Angus Burger Onion-Mushroom Marmalade Green Leaf Lettuce White Cheddar Tomato Truffle Aioli Brioche Bun <i>Add Bacon +\$2</i>	19

ENTREÉS

Caesar Salad "Our Way" Hearts of Romaine Savoy Kale Parmigiano Anchovy-Focaccia Croutons Garlic Dressing Add Chicken \$7 Salmon \$10 Tuna \$14 Shrimp \$14 Crab Cake \$15 Flat-Iron Steak \$15	13
Occidental Chopped Salad ^V Cucumber Radish Bell Pepper Hearts of Romaine Crumbled Blue Cheese Tomato Garbanzo Bean Hard Boiled Egg Avocado White Balsamic Dressing <i>add Chicken \$7 Salmon \$10 Tuna \$14 Shrimp \$14 Crab Cake \$15 Flat-Iron Steak \$15</i>	16
Grilled Tuna Niçoise Salad Niçoise Olives French Green Beans Potato Cherry Tomato Mixed Greens Sauce Gribiche Champagne Vinaigrette	26
Flat-Iron Steak Salad Boston Bibb Lettuce Grilled Mix Vegetables Blue Cheese Citrus Vinaigrette	27
Seafood Pasta Tagliatelle Clams Shrimp Fish of the Day Saffron Fish Broth	28
Roasted Salmon Spanish-style Rice Baby Carrot Tomato Beurre Blanc	28
Grilled 8oz New York Strip Boston Bibb Lettuce Grilled Mix Vegetables Blue Cheese Citrus Vinaigrette	30

SIDES

Grilled Green Asparagus 8

Yukon Gold Potato Purée 8

Sautéed Spinach 9

Raisins | Crispy Shallots

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially, if you have certain health conditions or allergies.

^V Denotes Vegetarian

20% gratuity will be added to parties of 6 or more

OCCIDENTAL SIGNATURE

The Senators | 16

A riff on the classic Manhattan with Jefferson's Bourbon and Campari adding a hint of bitterness. A commemoration of the 1933 Championship dinner held here by D.C.'s original baseball team The Senators.

HANDCRAFTED COCKTAILS

The Song of Mrs. & Mr. Thurmond 16 El Silencio Mezcal Talisker 10 Maraschino Liqueur Lillet Blanc Chili Lime Bitters	Peter Peter 15 Glenmorangie Benedictine Pumpkin St. Elizabeth's Allspice Dram Decanter Bitters Amaretto Whip Nutmeg
Have You Heard? 14 George Dickel Tabasco Finish Aperol Green Chartreuse Brualio Amaro Lime Tabasco Green Pepper Sauce	The Puerto Rican Don 18 Don Q Gran Añejo Honey Orange Bitters Old Fashioned Bitters
iYo Quiero Dinero! 14 Drumshanbo Gunpowder Irish Gin Hennessy Black Whiskey Barrel Bitters	The Elephant in the Room 12 Absolut Elyx Rothamn & Winter Peach Liqueur St. Elizabeth's Allspice Dram Lemon Bitter Truth Decanter Bitters
American Airag 13 Titos's Barrow's Intense Ginger Lime Juice Condensed Milk Q Tonic Orange Flower Water	Addictive Anime 15 Nikka Coffee Grain Japanese Whiskey Lazzaroni Fernet Frangelico Fee Brothers Aztec Chocolate Bitters
Nestled in Bed 13 Slivovitz Palmetto Black Berry Shine Sugar Plum Pomegranate	Bipartisan Disobedience #LOVE 13 Glendolugh Irish Gin Volcan Blanco Cilantro Apple Kale Pineapple Owen's Ginger Lime
I Dream of Chef Ryan 16 Whistle Pig Farm Stock Rye Lazzaroni Amaretto Barrow's Intense Ginger St. Elizabeth's Allspice Dram	A Bartender, A Server, and Dutchman Walk Into a Bar 11 Bol's Genever Galliano's Aperitivo Lazzaroni Fernet

HOT BEVERAGES

The Hottie 12 Redemption Bourbon Barrow's Intense Ginger Rothman & Winter Apricot Liqueur Lemon Honey Fee Brothers Old Fashioned Bitters	Mystical Mastiha 12 Red Wine Mastiha Clove Cinnamon Star Anise Carrot Cardamom
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AND WHY NOT?

"I Bought it Because I Can!" | 100 *(and it's incredible)*

Tesseron XO, Donaji Mezcal Extra Añejo | Benedictine
Yellow Chartreuse

BOTTLE

Goose Island 4 Star Pils | 9

German Pilsner | Chicago, IL | 5.1%

Leffe Brune | 9

Belgian Dark Ale | Leuven Belgium | 6.5%

Evolution Lot #6 | 10

Double IPA | Salisbury, MD | 8.5%

Bold Rock Pear | 8

Hard Cider | Nellysford, VA | 6.0%

D.B. Vienna Lager | 9

Vienna Lager | Lexington, VA | 4.9%

Rogue Mocha Porter | 9

Porter | Newport, OR | 5.6%

Bell's Amber Ale | 8

Amber | Kalamazoo, MI | 5.8%

Michelob Ultra | 6

Light Lager | St. Louis, MO | 4.2%

Bud Light | 8

Pale Lager | St. Louis, MO | 4.2%

DRAUGHT

O'Connor El Guapo Agave IPA | 9

Agave IPA | Norfolk, VA | 7.5%

Shock Top Lemon Shandy | 9

Wheat Ale | St. Louis, MO | 4.2%

Golden Monkey | 11

Belgian-Style Tripel | Downingtown, PA | 9.5%

D.B Black Lager | 9

Swartz Bier | Lexington, VA | 5.1%

Stella Artois | 8

Lager | Leuven, Belgium | 5.2%

Seasonal Draught | MP

Please ask your server for today's selection

WINE BY THE GLASS

WHITE

Sauvignon Blanc | 17

Duckhorn, Napa, 2016

Riesling Kabinett | 15

Dr. Hermann, Ürziger Würzgarten, Mosel, 2016

Albariño | 12

Legar De Cevera, Rias Baixas, 2016

Pinot Gris | 12

King Estate, Oregon, 2016

Chardonnay | 14

Cooper Mountain Vineyards, Willamette, 2017

Chardonnay | 16

Stag's Leap Wine Cellars,
"Hands of Time", Napa, 2016

SPARKLING

Prosecco Brut | 12

Mionetto "Organic", Treviso, NV

Schramsberg | 18

"Mirabelle" Brut, North Coast

Moët & Chandon

Impérial | 28

Champagne, NV

RED

Merlot/Cabernet/Petite Syrah | 11

Boomtown, Columbia Valley, 2017

Pinot Noir | 15

Point North by Sean Minor,
Willamette/Umpqua, 2014

Merlot | 18

J. Bookwalter "Readers", Columbia Valley, 2014

Malbec | 11

Terra Rosa, Mendoza 2015

Grenache/Carignan/Syrah | 12

Château Coupe Roses "Bastide", Minervois, 2017

Cabernet Sauvignon | 13

Catena "High Mountain Vines", Mendoza, 2015

Cabernet Sauvignon | 17

Steele, Red Hills, Lake County, 2015

Nebbiolo | 15

Produttori del Barbaresco, Langhe,
Piedmont, 2016

ROSÉ

Grenache/Cinsault/Mourvèdre | 16

Miraval, Provence, 2017

Montepulciano | 12

Masciarelli "Villa Gemma",
Cerasuolo D'Abruzzo, 2017