



# Third Rail Libations

## BEER

### draft

Mustang Sally, Halo FFX IPA, Chantilly, VA	9
Port City, Pilsner, Alexandria, VA	9
Stella Artois	9
DC Brau, Corruption IPA, DC	9
Bud Light	8

### craft

*We promote interesting, local beers & cider whenever possible.  
Almost all beers are brewed within 90 miles of the hotel and are listed by alcohol by volume percentage*

Angry Orchard, Rosé Hard Cider, NY	(5.5%) 7
Jailbreak, Feed the Monkey Hefeweizen, DC	(5.6%) 7
Evolution Craft Brewing, Lot #3 IPA, MD	(6.8%) 7
3 Stars, Ghost White IPA, DC	(5.9%) 7
DC Brau, Penn Quarter Porter, DC	(5.5%) 7
Duck Rabbit, Milk Stout	7
Solace Brewing, Suns Out Hops (VA)	7
Champion, Missle IPA, (VA)	7

### bulk

Yuengling	7
Corona	7

## Lounge Hours

Sun – Thu: 4 pm – 11 pm

happy hour: 4 pm – 6 pm

Fri & Sat: 4 pm – 12 am

happy hour: 4 pm – 6 pm

## WINE

### White

	Glass	Bottle
Kundee, Chardonnay, Sonoma, CA		53
Ruffino Lumina, Pinot Grigio, IT	12	44
Villa Des Anges, Rose, FR	11	31
Williamsburg Winery, Virginia Viognier, VA		48
Seaglass, Unoaked Chardonnay, CA	12	49
Chateau Ste Michelle, Reisling, Columbia Valley, WA	12	39
Chateau Pilet, Bordeaux Blanc, FR		41
Ritual, Sauvignon Blanc, CH	12	47
14 Hands, Moscato, WA		38
Clos du Bois, Chardonnay, CA	11	41
Cakebread, Chardonnay, CA		115

### Red

Charles & Charles, Cabernet & Syrah blend, WA	11	42
Raymond, Cabernet, Lot 1	12	45
Meoimi, Pinot Noir, CA		58
Diseno, Malbec, AR	12	41
Dreaming Tree, Pinot Noir, CA	13	54
Ruffino, Chianti, IT		43
Torre Sangre De Toro Mancha, Tempranillo, SP		41
Ravenswood, Vitners Blend Merlot, CA	12	46
Tom Gore Vineyards, Cabernet Sauvignon, CA		44
Torres Sangre De Toro, Garnacha, SP	12	42
Stags Leap Cabernet, CA		115

### Bubbles

Villa Jolanda, Prosecco, 187ml, IT	11	
Villa Jolanda, Prosecco, 750ml, IT		38
Villa Jolanda, Moscato, 187ml, IT	11	
Oudinot, Cuvee Brut, FR		75
Oudinot Cuvee Rose Brut		95



## GIGGLE WATER

TTR's signature cocktails revived from the Prohibition era and revisited with a modern twist.

### ttr southside

catoctin creek watershed gin, lemon juice, simple syrup, mint **13**

### the paloma

mescal, owen's grapefruit craft soda **14**

### mary pickford

thrashers rum, fresh pineapple juice, caffo maraschino liqueur, small hands foods grenadine **14**

### the last word

ko battle standard 142 gin, dolin genepy, caffo maraschino liqueur, fresh lime juice **14**

### brandy fix

maison rouge vsop, dolin genepy, lemon juice, pineapple juice **13**

### jack rose

copper and king apple brandy, small hands foods grenadine, fresh lemon juice **13**

### sidecar

maison rouge vsop, vedrenne curaçao, triple sec, lemon juice **13**

### monkey gland

Ford's gin, orange juice, copper and kings blanche absinthe **14**

### el presidente

el dorado 5 yr rum, dolin dry vermouth, vedrenne curaçao **14**

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## PRIMARIES

**skillet bacon & cheddar cornbread**  
maple butter **10**

**crispy honey-hot chicken wings**  
hot-honey sauce, bread & butter pickles **13**

**kale & spinach dip**  
creamy parmesan, roasted garlic, crostini **14**  
add crab **5**

**white bean hummus**  
warm flatbread, olive oil, crudite **12**

**nona's meatballs**  
whipped ricotta, parmesan, garlic flatbread **14**

**brussel sprouts**  
crispy bacon, pomegranate molasses **13**

## SOUP & SALAD

**maryland blue crab soup**  
spicy tomato, potatoes, corn, cracked pepper **12**

**chef daily soup of the moment**  
bowl **10**

**roasted beet & goat cheese salad**  
gem lettuces, candied walnuts,  
port wine vinaigrette **13**

**classic caesar salad**  
hearts of romaine, roasted garlic croutons,  
grana padano cheese **12**

**baby spinach, kale & apple salad**  
crisp pancetta, gorgonzola cheese,  
dijon vinaigrette **13**

**grilled add ons:** chicken **6** salmon **8** steak **8**



## Lounge Hours

Sun - Thu: 4 pm - 11 pm | Fri & Sat: 4 pm - 12 am  
happy hour: 4 pm - 6 pm | happy hour: 4 pm - 6 pm

### artisan meat & cheese board

prosciutto, sopressata,  
spicy coppa, brie, white cheddar,  
boursin cheese, olives,  
pickled vegetables, fig jam,  
candied walnuts, crostini **23**

## FLATBREADS

**queen margherita**  
fresh mozzarella, tomato, basil **15** add pepperoni **2**

**meatball parmesan**  
fresh mozzarella, ricotta **16**

**bbq chicken flatbread**  
corn, tomatoes, green onion **16**

## LARGE PLATES

**ttr prime burger or beyond burger**  
creekstone farms, brioche bun, ttr sauce **16**  
add cheese **1** add bacon **2**

**jumbo lump crab cakes**  
roasted corn, creole popcorn sauce **36**

**maryland blue crab mac & cheese**  
cheddar, parmesan, pecorino,  
cracked pepper, herb crumbs **26**

**slow-cooked chicken pot pie**  
sweet peas, carrots, potatoes,  
mushrooms, butter crust **23**

**new york strip steak**  
twice baked gorgonzola cheese potato,  
braised kale, roasted garlic-herb butter **34**

**the third rail meatloaf**  
potato puree, onion petals, roasted  
mushroom gravy, green beans **27**

**pan-roasted salmon**  
butternut squash & apple hash,  
spinach, cider gastrique **29**

## SWEETS

**bananas foster chocolate  
chip bread pudding**  
warm caramel rum sauce, a la mode **10**

**cast iron apple crisp**  
cinnamon-sugar crumble,  
vanilla bean ice cream **9**

**chocolate lava cake**  
vanilla & raspberry sauce **9**

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team. Nutrition information is derived and calculated with information provided by manufacturers, vendors, published resources, and/or the USDA Nutrient Database for Standard Reference. Find additional nutritional information at [hginutrition.com](http://hginutrition.com).

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