

Martini Monday

EVERY MONDAY | 4PM - 10PM

Seasonal Martini Selections & Flights

16 | 26

Banker's Hour

SUNDAY - THURSDAY | 3PM - 6PM

BEER	6
Selection of American & Imported Beers	
WINE	12
Selection of Red, White, Rose, & Sparkling Wines	
SEASONAL COCKTAIL	16
Sierra Madre Tequila, Sotol, Yuzu, Lime	
BANKER'S COCKTAIL	14
Franc de Blancs Vodka, Blanc Verjus, Dolin Blanc, Raspberry Eau de Vie	

Limitless Service Brunch

SATURDAY - SUNDAY | 10AM - 3PM

Mimosa Champagne Cart or Nitro Espresso Martinis

55 | 45

Snacks

DAILY | 3PM - 12AM

POTATO CHIPS Romesco	5
MIXED SPICED NUTS Cayenne	7
HOUSE BRINED OLIVES Chili Vinegar	10
TIRAMISU Cocoa, Raspberry	15

Bar Menu

SUNDAY - THURSDAY | 3PM - 10PM

FRIDAY - SATURDAY | 3PM - 12AM

Petit Plats

BEEF TARTARE Farm Egg, Capers, Sourdough	22
CAESAR SALAD Little Gem, Anchovy, Parmesan	16
OYSTERS Mignonette, Half Dozen Dozen	20 36
FRENCH FRIES Sea Salt	10
PORK BELLY BITES Sherry Glaze, Bibb Lettuce	16
SPICED LAMB MEATBALLS Parmesan	20
LOBSTER MAC & CHEESE Mornay, Bread Crumbs	36
CRISPY BRUSSELS Raisin, Almond	12

Grand Plats

AUBERGINE Rataouille, Capers	20 28
OMELET Goat Cheese, Arugula, Herbs	20
RIGGS BURGER Lettuce, Tomato Jam, Cheddar, Fries	25
STEAK FRITES Prime Flank, Béarnaise	48

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE DISCUSS YOUR REQUIREMENTS WITH YOUR SERVER BEFORE ORDERING. *CONSUMING RAW AND UNDERCOOKED FOODS (FISH, SHELLFISH, MEAT, EGG, POULTRY, ETC.) MAY INCREASE THE CHANCE OF GETTING A FOODBORNE ILLNESS. ALL PRICES ARE IN USD.

Cocktails

Signature

RIGGS SPRITZ	16
Pineau, Cherry-Cointreau, Rosé Bubbles	
345TH	18
Rye, Cynar, Cocchi di Torino, Maple Syrup	
GRAN TURINO	16
Gin, Cocchi Americano, Cinnamon, Pineapple, Cherry, Pomegranate	
FENCE SITTER	18
American Single Malt, Roasted Barley, Amaro, Hard Cider	
NORMADIE CRUSTA	18
Calvados, Cointreau, Raspberry, Lemon	

Classics

FRENCH 75	24
Gin, Lemon, Laurent Perrier Champagne	
NITRO ESPRESSO MARTINI	20
Ketel One Vodka, Mr. Black Coffee, Espresso	
18 YEAR OLD FASHIONED	24
Glenmorangie 18 Scotch, Orange, Earl Grey	

Boozeless

GRANATA	14
Seedlip Grove, Pomegranate, Grenadine, Lemon, Egg White	
HAIL MARY	14
Lyre's Dark Cane, Honey, Tost N/A Sparkling	

Beers

Draft

MANOR HILL PILSNER	9
STONE BREWING DELICIOUS IPA	10
UNION 'OLD PRO' GOSE	11
RAR 'GROOVE CITY' HEFEWEIZEN	11

Bottle/Can

GUINNESS	8
MILLER HIGH LIFE	5
BITBURGER N/A	7
AUSTIN EASTCIDER ORIGINAL	8

Wines By The Glass

White

LA MARINA, COTES DE GASCON, COLUMBARD	14 56
Gascony, France, 2022	
DOURTHE, LA GRAND CUVÉE, SAUVIGNON BLANC	16 64
Bordeaux, France, 2022	
DRY CREEK, FUME BLANC, SAUVIGNON BLANC	19 76
Sonoma, California, 2022	
SEAN MINOR, CHARDONNAY	21 84
Sonoma Coast, California, 2021	
JEAN-PAUL & BENOIT, DROIN, CHARDONNAY	28 112
Chablis, France, 2022	

Red

PIERRE-MARIE, CHERMETTE, GAMAY	15 60
Beaujolais, France, 2018	
DOMAINE MICHEL GOUBARD ET FILS, PINOT NOIR	17 68
Burgundy, France 2020	
COUER DE TERRE, PINOT NOIR	22 88
Willamette Valley, Oregon, 2022	
CHEATEAU PEY LA TOUR, RESERVE, CABERNET / MERLOT	23 92
Bordeaux, France, 2018	
DUCKHORN, CABERNET SAUVIGNON	32 128
Napa Valley, California, 2019	

Sparkling

MARC PLOZEAU PERLE SAUVAGE, PET NAT	16 64
Chinon, France, NV	
SALASAR, CREMANT DE LIMOUX, BRUT ROSE	17 68
Languedoc, France, NV	
LAURENT PERRIER, 'LA CUVÉE', CHAMPAGNE	26 104
Champagne, France, NV	

Rosé

CHATEAU-FONTVERT, LES RESTANQUES, GRENACHE/SYRAH	16 64
Luberon, France, 2020	

Café
RIGGS

Café
RIGGS

900 F ST NW,
WASHINGTON DC

Holiday Beverages

EXCLUSIVE THIS HOLIDAY SEASON

IRISH COFFEE 16
Irish Whiskey, Coffee, Cream

HOT CHOCOLATE 14
WITH CHOICE OF
Grand Marnier
Baileys Irish Cream
Peppermint Schnapps