

Martini Monday

EVERY MONDAY | 4PM - 10PM

Seasonal Martini Selections & Flights

14 | 26

Banker's Hour

SUNDAY - THURSDAY | 3PM - 6PM

HALF-DOZEN OYSTERS* Mignonette	15
CUCUMBERS & CAVIAR Dill, Crème Fraîche, Smoked Trout Roe	15
MUSSELS Tomato, 'Nduja Sausage, Baguette	15
FRENCH FRIES Sea Salt	5
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BEER	6
SELECTION OF AMERICAN & IMPORTED BEERS	
WINE	12
SELECTION OF RED, WHITE, ROSE, & SPARKLING WINES	
SEASONAL COCKTAIL	14
Jungle Bird Rum, Red Bitter, Pineapple, Lime	
BANKER'S COCKTAIL	12
Toreader Tequila, Apricot Brandy, Peach, Lime	

Champagne Cart Brunch

SATURDAY - SUNDAY | 10AM - 3PM

Petit, Limitless, or Magnum Champagne Mimosa Service

45 | 50 | 180

Cocktails

Signature

RIGGS SPRITZ Pineau, Cherry-Cointreau, Rosé Bubbles	18
EASY PEASY Vodka, Snap Pea, Lemon	18
GRAN TORINO Gin, Cocchi Americano, Cinnamon, Pineapple	18
POMME D'OR Hennessy VS, Bourbon, Lemon, Apple-Honey Reduction, Egg White	18

Classics

FRENCH 75 Gin, Lemon, Laurent Perrier Champagne	24
NITRO ESPRESSO MARTINI Ketel One Vodka, Mr. Black Coffee, Espresso	21
18 YEAR OLD FASHIONED Single Malt Scotch, Orange, Earl Grey	24

Boozeless

BLACKBERRY SOUR Proteau Red, Lemon, Egg White	14
BOUQUET FIZZ Seedlip Spice, Lavender, Elderflower Soda	14

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
SHACKSBURY CIDER	8

Wines By The Glass

White

ELENA WALCH, 'ALTO ADIGE', PINOT GRIGIO Tramin, Italy, 2020	15 60
DOURTHE, LA GRAND CUVÉE, BORDEAUX, SAUVIGNON BLANC Bordeaux, France, 2020	14 56
PAZO DE SENORANS, ALBARINO Rias Baixas, Spain, 2021	22 86
ARNDORFER, GRUNER VELTLINER Kamptal, Austria, 2020	15 60
DOMAINE ROLAND LAVANTUREUX, CHABLIS Burgundy, France, 2020	30 110
CROSSBARN, CHARDONNAY Sonoma, California, USA, 2019	16 64

Sparkling

KILA CAVA, BRUT Penedes, Spain, NV	14 56
FATTORIA, CONCA, MILLESIMATO PROSECCO ROSÉ Veneto, Italy, NV	15 60
LAURENT PERRIER, 'LA CUVÉE', CHAMPAGNE Champagne, France, NV	24 90
LAURENT PERRIER, 'CUVÉE ROSÉ' CHAMPAGNE Champagne, France, NV	35 122

Rosé

FIGUIERE COTES DE PROVENCE, 'MAGALI', GRENACHE/CINSAULT/SYRAH Provence, France, 2020	16 64
DOM DIOGO ROSÉ, VINHO VERDE Vinho Verde, Portugal, 2020	15 60

Red

PROSPER MAUFOUX, BOURGOGNE, PINOT NOIR Burgundy, France, 2020	16 64
SINDICAT LA FIGUERA, MONSTANT, GARNATXA Priorat, Spain, 2020	16 64
JEAN-LUC COLOMBO, 'LES ABEILLES', COTES DU RHONE, GSM Rhone, France, 2018	15 60
E. GUIGAL, CROZES-HERMITAGE, SYRAH Rhone, France, 2020	21 84
CROSSBARN, CABERNET SAUVIGNON Sonoma, California, 2018	23 92
DUCKHORN, CABERNET SAUVIGNON Napa Valley, California, 2019	30 110

All Day

DAILY | 3PM - 5PM

1/2 DOZEN OYSTERS* Mignonette	20
SHRIMP COCKTAIL Horseradish	26
HALIBUT CEVICHE Lime, Red Onion, Jalapeno	22
TUNA TARTARE White Soy, Avocado, Caviar	24
CUCUMBERS & CAVIAR Dill, Crème Fraîche, Smoked Trout Roe	18
GOAT CHEESE TART Roasted Pepper, Petit Salad	18
BURATTA Butternut Squash, Pomegranate, Mint	18
BRUSSELS SPROUTS Golden Raisin, Marcona Almond	18
ICEBERG SALAD Radish, Buttermilk Dressing, Blackberry	14
RIGGS BURGER Caramalized Onion, Cheddar, Fries	23
MUSSELS Tomato, 'Nduja Sausage, Baguette	19
TAGLIATELLE Crab, Fresh Tomato, Basil	35
STEAK FRITES New York Strip, Green Peppercorn Butter	36
FRENCH FRIES Sea Salt	9

Late Night

DAILY | 10PM - 12AM

OYSTERS* Mignonette, Half Dozen Dozen	20 38
GOAT CHEESE TART Roasted Pepper, Petit Salad	18
BRUSSELS SPROUTS Golden Raisin, Marcona Almond	18
WAGYU BEEF Tartare Radish, Farm Egg, Grilled Sourdough	22
CURED HAM Sourdough, Spiced Olives	16
FRENCH ONION SOUP Crouton, Comte Cheese	15
HAM CROQUETTE Honey Dijon Mustard	16
CROQUE MADAME Ham, Gruyere, Dijon, Sunny Side Egg	18
RIGGS BURGER Caramalized Onion, Cheddar, Fries	23
MUSSELS Tomato, 'Nduja Sausage, Baguette	23
STEAK FRITES New York Strip, Green Peppercorn Butter	36
FRENCH FRIES Sea Salt	9
PALET D'OR Chocolate, Hazelnut	15

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.

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