

CAPITAL HOURS



IN THE LOUNGE

EVERYDAY | 4–6PM

COCKTAILS | 12

Greyhound Martini

Wheatley American Craft Vodka, fresh grapefruit juice, basil leaf 220 cal

Straight Up

Choice of Wheatley American Craft Vodka or Bombay Gin, dry vermouth, hand-stuffed bleu cheese olives 170/190 cal

Old Fashioned

Maker's Mark Bourbon, Angostura bitters, Amarena cherry 200 cal

Peach Bourbon Smash

Maker's Mark Bourbon, peach purée, fresh lemon juice 230 cal

Classic Margarita

Corazón Blanco Tequila, fresh lemon and lime juices, salt rim 200 cal

WINES BY THE GLASS | 9

Acquisition, Cabernet Sauvignon, California 160 cal

Screen Press, Pinot Noir, California 160 cal

Narrative, Chardonnay, California 150 cal

Silver Gate Vineyards, Sauvignon Blanc, California 150 cal

LOUNGE PLATES

Sliced Dry Aged NY Strip* | 20

Kona crusted, aji verde 460 cal

Porcini-Rubbed Lollipop Lamb Chops* (2) | 18

Black garlic balsamic glaze 200 cal

Oysters Casino (2) | 15

Broiled, bacon, Grana Padano, panko breadcrumbs 270 cal

Mushroom Truffle Arancini | 15

Risotto fritters, porcini and shiitake mushrooms, truffle aioli 1130 cal

Cast Iron Garlic Shrimp | 14

Ciabatta toast, grape tomatoes, Grana Padano 910 cal

Caesar Salad Bites | 10

Toasted brioche, Grana Padano 680 cal

Parmesan Truffle Fries | 14

Freshly grated Parmesan cheese, white truffle oil (serves 2) 460 cal

Petite Filet Sandwiches* (2) | 18

Truffle aioli, cabernet onion jam, toasted brioche bun 710 cal

The Grille's Signature Cheeseburger* | 28

Caramelized onions, Wisconsin Grand Cru Gruyère and shallot aioli 1040 cal

SIGNATURE APPETIZERS

Pan-Fried Calamari | 26

Hand-battered, garlic butter, hot cherry peppers (serves 2) 710 cal

Prosciutto-Wrapped Mozzarella | 24

Imported Prosciutto, 15-year aged balsamic, heirloom tomatoes, with Grana Padano crostini (serves 2) 440 cal

Caviar* and Caramelized Onion Dip | 49

Petrossian Baïka caviar, housemade potato chips (serves 2) 450 cal

SIGNATURE COCKTAILS



The Doli | 20

The Capital Grille Signature Martini. Wheatley American Craft Vodka infused with fresh Dole pineapple, chilled and served straight up. Since 1991. 170 cal

Merchant’s Mai Tai | 24

Diplomático Reserva, Appleton 8 yr Rum, Dry Curacao, Orgeat, Lime Juice and Koloa Dark Rum float 220 cal

In Fashion | 24

Woodford Reserve Bourbon, Grand Marnier, Black Walnut Bitters, Orange Peel, Amarena Cherry 220 cal

Blackberry Bourbon Sidecar | 22

Angel’s Envy Bourbon, Cointreau, Blackberries, Lemon Juice, Thyme 180 cal

Double Oaked & Rye Manhattan | 25

Woodford Reserve Double Oaked Bourbon, Woodford Reserve Rye, Carpano Antica Vermouth, Amarena Cherries 230 cal

Black Tie Margarita | 22

Calirosa Rosa Blanco Tequila, Cointreau, Lemon and Lime Juice, Salt Rim 200 cal

Noble Paloma | 25

Casa Noble Reposado Tequila, Lime juice, coconut, Fever-Tree Grapefruit Soda, Hibiscus Chili Lime Salt 170 cal

Passion Fruit Mojito | 22

Diplomático Planas and Diplomático Reserva Exclusiva Rums, Passion Fruit, Soda, Fresh Mint 300 cal

Capital Cosmopolitan | 21

Ketel One Citroen Vodka, Cointreau, Lime, Cranberry Juice 250 cal

Dirty Goose | 22

Grey Goose Vodka, Olive Brine, Hand-Stuffed Bleu Cheese Olives 190 cal

Kona Espresso Martini | 21

American Harvest Organic Vodka, Caffè Borghetti Espresso Liqueur, fresh espresso, Kona Dust 220 cal

Negroni Bianco | 22

Drumshanbo Gunpowder Irish Gin, salt-washed Italicus, Carpano Bianco Vermouth, Cucumber 190 cal

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.