



PRIMARIES

crispy honey-hot chicken wings

hot-honey sauce,
bread & butter pickles **13**

kale & spinach dip

creamy parmesan,
roasted garlic, baguette **14**

queen margherita flatbread

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

truffle white bean hummus

grilled flatbread, olive oil,
vegetable crudite **9**

SALADS

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 **9**

LARGE PLATES

the third rail prime burger or beyond burger

creekstone farms angus beef, brioche
bun, ttr sauce **16**
add cheese **1** add bacon **2**

new york strip steak

gorgonzola potato gratin, spinach &
mushrooms, roasted garlic-herb butter,
crispy onions **38**

citrus honey glazed salmon

corn & tomato salad, snap peas, roasted
red bliss potatoes **29**

grilled chicken & rigatoni

sundried tomato pesto, spinach,
parmesan, touch of cream **24**

SWEETS

chocolate lava cake

vanilla & raspberry sauce **9**

ice cream

vanilla or chocolate **6**

Lounge Hours

Tue - Thu: 5 pm - 10 pm

Fri & Sat: 5 pm - 11 pm

happy hour: 5 pm - 6 pm

happy hour: 5 pm - 6 pm



GIGGLE WATER

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

the third rail southside

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

mary pickford

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

sidecar

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

el presidente

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

the paloma

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

the last word

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

jack rose

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

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WINE

	Glass	Bottle
White		
Villa Des Anges, Rose, FR	11	31
Clos du Bois, Chardonnay, CA	11	41
Ruffino Lumina, Pinot Grigio, IT	12	44
Reisling, Columbia Valley, WA	12	39
Ritual, Sauvignon Blanc, CH	12	47
14 Hands, Moscato, WA		38
Chateau Ste Michelle, Chateau Pilet, Bordeaux Blanc, FR		41
Williamsburg Winery, Virginia Viognier, VA		48
Kundee, Chardonnay, Sonoma, CA		53
Cakebread, Chardonnay, CA		115
Red		
Charles & Charles, Cabernet & Syrah blend, WA	11	42
Raymond, Cabernet, Lot 1	12	45
Ravenswood, Vitners Blend Merlot, CA	12	46
Torres Sangre De Toro, Garnacha, SP	12	42
Dreaming Tree, Pinot Noir, CA	13	54
Ruffino, Chianti, IT		43
Torre Sangre De Toro Mancha, Tempranillo, SP		41
Tom Gore Vineyards, Cabernet Sauvignon, CA		44
Meoimi, Pinot Noir, CA		58
Stags Leap Cabernet, CA		115
Bubbles		
Villa Jolanda, Prosecco, 187ml, IT	11	
Villa Jolanda, Moscato, 187ml, IT	11	
Villa Jolanda, Prosecco, 750ml, IT		38
Oudinot, Cuvee Brut, FR		75
Oudinot Cuvee Rose Brut		95

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
Solace Brewing, Suns Out Hops (VA)	7
Champion, Missile IPA, (VA)	7

bulk

Yuengling	7
Corona	7

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THIRD RAIL BREAKFAST

all entrees served with choice juice and coffee or tea

continental 14

fresh fruit, muffin,
sweet cream butter, jellies
and organic honey.

the third rail stack 13

three pancakes, blueberry
compote, whipped cream,
butter and syrup

eggs your way 15

choose from over easy, over hard,
sunny side up, scrambled, poached or fried,
choice of sausage or bacon

omelet 15

add spinach, mushrooms,
peppers, cheese, ham

french toast 14

strawberry compote, whipped
cream, butter and syrup

THIRD RAIL ADD ONS

bacon or sausage 5
wheat, white toast or bagel 5
orange juice, cranberry juice, apple juice, coffee or tea 4
greek yogurt parfait 7

Tue–Fri: 6:30am–10am | **Sat & Sun:** 7am–11 am

Visit us online
TheThirdRailDC.com

*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 as 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 hgnutrition.com.



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