



## RESTAURANT WEEK—BRUNCH

### STARTERS/ SHARE

**BREAD + PASTRIES** *a rotating selection*—6

**TEMPURA SQUASH BLOSSOMS** *ricotta cheese, romesco, pimento*—15

**GAZPACHO** *cucumbers, marigolds, jumbo lump crab meat*—15

**TOMATO SALAD + BASIL PESTO** *pickled red onions, whipped smoked feta, bread crisps*—18

**BANANA PANCAKES** *maple syrup, banana walnuts*—12

**SHRIMP** *polenta, green tomato gremolata, cherry tomato*—21

**OYSTERS** *tequila chili butter, oyster cracker*—23

### MAINS

**BREAKFAST SANDWICH** *bacon, cheesy eggs, side potato hash*—19

**SMOKED SALMON TOAST** *herb cream cheese, pickled red onions*—19

**OMELETTE** *mushroom fricassee, herb ricotta*—23

**LOUISIANA EGGS BENEDICT** *seafood gumbo, poached eggs, scallion biscuit*—25

**FRIED CHICKEN + WAFFLES** *buttermilk waffle, mumbo sauce, pickled cabbage*—23

**SMASH BURGER** *dill pickles, mac sauce, cheddar cheese*—25

**RISOTTO** *english peas, preserved lemon, parmesan crisp*—24

### DESSERTS

**SOFTSERVE** *strawberry, lemon crunchies, balsamic glaze*—13

**KEY LIME PIE** *meringue, dried lime*—13

**TIRAMISU** *creme anglaise, ladyfingers, mascarpone mousse*—13

As a way to offset rising costs associated with the restaurant, we are adding a 3% surcharge to all checks. This is not to replace employee tips.

Parties of 6 and more will have a 20% service charge added to the check.

OPAL RESTAURATEURS:  
Chef Colin McClimans & Danilo Simic

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



**THREE-COURSE BRUNCH**  
—35 per person



**BOTTOMLESS DRINKS**  
—17 per person

*Choice of a starter, a main and a dessert.*

*Choices listed below.*

*We invite you to try our memorable brunch experience. Your choice of a starter, a main and a dessert with the option to upgrade to bottomless drinks. There is a 1.5 hour time limit for bottomless option per guest. This does not apply for any person that arrives after 2pm. Please drink responsibly.*



### BOTTOMLESS DRINKS

*A la carte options available.*

**TRADITIONAL MIMOSA**  
*orange juice, sparkling wine*—8

**SEASONAL MIMOSA**  
*seasonal puree, sparkling wine*—9

**BLOODY MARY**  
*vodka, house made bloody mary mix, seasonal garnish*—9

**ULTIMATE MARGARITA**  
*tequila, agave, lime, triple sec, black salt*—13

**WHITE SANGRIA**  
*sauvignon blanc, fresh fruit, lime, peach cordial*—13

### ADDITIONS

**CARROTS** *whipped feta, hazelnut dukkah, pickled shallots*—16

**ASPARAGUS** *pancetta, crunchy bits, carbonara*—18

**BACON** *house made, smoked, crispy*—11



## COCKTAILS

**Seasonal Margarita** –14



**Ultimate Margarita** –13

100% agave tequila, agave, lime, triple sec, black salt



**Tropical Storm #2** –15

cachaca, lime, coconut, pineapple



**Espresso Martini** –15

vodka, licor 43, cold brew, orange essence



**Gin Loves Grapefruit** –15

gin, citrus thyme syrup, lemon, fresh grapefruit



**Sazerac + Smoke** –17

rye, cognac, luxardo cherry, smoke angostura bitters, orange bitters



**Triple B** –15

bourbon, rye, berry basil syrup, angostura bitters, basil, lime



**Opal G + T** –15

cucumber infused gin, elderflower tree fever tonic, rose water, citrus essence



**Cucumber + Mezcal** –15

spicy mezcal, cucumber cordial, lime, rose water



**Watermelon Cocktail** –15

vodka, lime, watermelon, habanero essence

## WINE BY THE GLASS

### WHITE

**Taking Root, Sauvignon Blanc** –12

Moldova

**Brigantello, Delle Venezie**

**Pinot Grigio** –14

Veneti, Italy

**Ancient Peaks, Chardonnay** –15

Paso Robles, California

**Velenosi, Colli Aprutini,**

**Pecorino Prope** –15

Abruzzo, Italy

**Prosper Maufoux Bourgogne,**

**Chardonnay** –16

Burgundy, France

**Chateau Gâillac, Rose** –12

Gaillac, France

**Heinz Eifel Riesling** –14

Mosel, Germany

### RED

**Annabella, Cabernet Sauvignon** –16

Napa Valley, California

**Chateau Vartely Reserve,**

**Cabernet Sauvignon** –12

Moldova

**Villa Maria, Pinot Noir** –14

Marlborough, New Zealand

**High Note, Malbec** –14

Mendoza, Argentina

**Vajra Rosso Langhe** –14

Piedmont's Italy

**Chateau Loumelat, Bordeaux** –15

France

**Côtes du Rhône Rouge** –15

Rhône Valley, France

### SPARKLING

**Simonet Blanc de Blanc** –12

Loire Valley, France

**Poggio Costa Prosecco Brut** –12

Italy

**Maison Salazar Brut Rosé** –12

Languedoc Roussillon, France

### CRAFT BEERS

**Atlas** –8

SPECIAL LAGER

**Sierra Nevada** –9

HAZY IPA

**Silver Branch** –8

WHEAT Cloud 9

**DC Brau** –8

PILSNER

**Black Flag** –9

VANILA PORTER

**Flying Dog Snake Dog** –9

IPA

**Silver Branch** –9

AMBER ALE

### DRINKS NON-ALCOHOLIC

**Berry Sparkler** –9

berry, basil, lemon, ginger beer

**Cucumber Lime Soda** –9

cucumber cordial, lime, seltzer

**0% Espresso Martini** –9

cold brew, agave, orange essence