



OPAL RESTAURATEURS:  
Chef Colin McClimans & Danilo Simic

5534 Connecticut Avenue, NW,  
Washington DC 20015

202.570.0289 • opal-dc.com

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

## LUNCH MENU

### BEGINNINGS

**BREAD**— focaccia, olive oil, seasoned butter 9

**SOUP**— caramelized spring onion, stout beer, gruyere crostini 14

**SHRIMP**— polenta, green tomato gremolata, cherry tomato 20

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

### LETTUCE BEGIN

**ARUGULA SALAD**— green goddess, radish, almonds, parmesan 14/18

**GEM LETTUCE SALAD**— crutons, tete de monie, anchovy vinaigrette 14/18

ADD ONS: CHICKEN 8— SHRIMP 12

### MAINS

**WAGYU BURGER**— stout gruyere, mushrooms, onions, fries 24

**SALMON BURGER**— remoulade, shaved lettuce, potato chips 23

**CHICKEN PAILLARD**— cucumber, sunchokes, olives, mint 26

**OMELETTE**— mushroom fricassee | herb ricotta 22

**MUSHROOM RISOTTO**— parmesan reggiano, peatendrils, red wine jus 23

**SPAGHETTI + CLAMS**— garlic, chili flakes, parsley 23

### ADDITIONS

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

**CAULIFLOWER**— tahini, candied olives, golden raisins 17

**FRENCH FRIES**— house aioli 11

### ENDINGS

**SOFT SERVE**— strawberry, lemon crunchies 11

**PIE**— key lime, meringue, dried lime 12

**TIRAMISU**— creme anglaise, lady fingers, mascarpone mousse 13



### WEEKEND BRUNCH

Celebrate Saturdays and Sundays with us.  
Offerings below plus all lunch items.

#### PASTRIES

a rotating selection 6

#### BANANA PANCAKES

maple syrup, banana walnuts 12

#### SMOKED SALMON MEZZE

avocado, pickled vegetables,  
jammy eggs 24

#### LOUISIANA EGGS BENEDICT

seafood gumbo, scallion biscuit,  
poached eggs 24



## COCKTAILS



**Espresso Martini** –15  
vodka, licor 43, cold brew,  
orange essence



**Seasonal Mimosa** –9  
seasonal puree/ sparkling wine



**Traditional Mimosa** –8  
orange juice/ sparkling wine

**Bloody Mary** –9  
vodka/ house made bloody  
mary mix/ seasonal garnish

**Seasonal Margarita** –14



**Ultimate Margarita** –13  
100% agave tequila, agave, lime,  
triple sec, black salt



**Gin Loves Grapefruit** –13  
gin, citrus thyme syrup, lemon,  
fresh grapefruit



**Sazerac + Smoke** –17  
rye, cognac, luxardo cherry, smoke  
angostura bitters, orange bitters



**Cucumber + Mezcal** –15  
spicy mezcal, cucumber cordial,  
lime, rose water

## DRINKS NON-ALCOHOLIC



**Berry Sparkler** –7  
berry, basil, lemon, ginger beer



**Cucumber Lime Soda** –7  
cucumber cordial, lime, seltzer



**0% Espresso Martini** –7  
cold brew, agave, orange essence



**Pineapple Mint Fresca** –7  
fresh pineapple juice, mint, lime



**Iced Oat Milk Latte** –7  
swing's roaster double espresso, oat milk

## WINE BY THE GLASS

### WHITE

**Taking Root, Sauvignon Blanc** –12  
Moldova

**Brigantello, Delle Venezie  
Pinot Grigio** –14  
Veneti, Italy

**Ancient Peaks, Chardonnay** –14  
Paso Robles, California

**Velenosi, Colli Aprutini,  
Pecorino Prope** –14  
Abruzzo, Italy

**Prosper Maufoux Bourgogne,  
Chardonnay** –16  
Burgundy, France

**Mont Gravet, Rose** –12  
Languedoc Roussillon, France

**Karl-Josef, Piespoter Michelsberg  
Riesling Kabinett** –12  
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** –13  
Mendoza, Argentina

**Vajra Rosso Langhe** –13  
Piedmont's Italy

**Chateau Loumelat, Bordeaux** –13  
France

**Côtes du Rhône Rouge** –13  
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

**Raven** –8  
SPECIAL LAGER

**Crooked Crab** –8  
Haze for Days, HAZY IPA

**Silver Branch** –8  
WHEAT Cloud 9

**Thick N Thin** –8  
Day Sauce PILSNER

**Black Flag** –9  
VANILA PORTER

**Black Flag** –9  
FLAGSHIP IPA

**Silver Branch** –9  
AMBERALE