



## LUNCH MENU

### SIMPLE LUNCH

Two course menu plus a beverage—29 per person

#### TWO COURSE MENU

##### 1ST COURSE

##### **chilled tomato GAZPACHO**

maryland jumbo lump crab meat,  
marinated cucumbers, marigolds

##### **gem lettuce SALAD**

croutons, tête de moine,  
anchovy vinaigrette

##### 2ND COURSE

##### **grilled CHICKEN paillard**

cucumber, sunchokes, olives, mint

##### **SALMON burger**

remoulade, shaved lettuce, potato chips

##### **mushroom RISOTTO**

parmesan reggiano, pea tendrils, red wine jus

#### SPECIALTY DRINKS + CLASSICS

- Choice of • Cucumber Mint Cooler  
• Pineapple Mint Fresca • Arnold Palmer  
• Iced Oat Milk Latte • Ice Tea  
• Fresh Lemonade

#### FROM THE BAR

##### COCKTAILS +6

Bloody Mary • Traditional Mimosa

##### WINES +6

Taking Root Sauvignon Blanc • Mont Gravet Rose  
Chateau Vartely Reserve Cabernet

#### SHARED PLATES

**wood fired BREAD** olive oil, seasoned butter 9

**wood fired OYSTERS** tequila chili butter, oyster crackers 23

**chilled tomato GAZPACHO** crab meat, cucumbers, marigolds 15

**TUNA sashimi** capers, lemon oil, toasted nori 21

**LAMB stuffed pita** tahini, herb salad, lemon 19

**gem lettuce SALAD** croutons, tête de moine, anchovy vinaigrette 17

**heirloom CARROTS** whipped feta, hazelnut dukkah, pickled shallots 15

#### MAIN COURSES

**ricotta DUMPLINGS** cherry tomatoes, squash, herb bechamel 19

**clams with saffron SPAGHETTI** garlic, chili flakes, parsley 22

**grilled CHICKEN paillard** cucumber, sunchokes, olives, mint 26

**SALMON burger** remoulade, shaved lettuce, potato chips 22

**mushroom RISOTTO** parmesan reggiano, pea tendrils, red wine jus 23

**grilled hanger STEAK** lemon butter, marble potatoes, tomatoes 30

#### SOMETHING SWEET

**key lime PIE** graham cracker crust, toasted meringue 12

**vanilla soft serve ICE CREAM** strawberry, oat-almond streusel 12

**chocolate CAKE** buttercream, whipped cream, raspberries 12

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

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## COCKTAILS



### Ultimate Margarita –13

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



### Seasonal Margarita –14

### Marcus's Caipirinha –14

cachacha, mandarins, lime juice, mint



### Espresso Martini –15

vodka, licor 43, cold brew, orange essence



### Gin Loves Grapefruit –13

gin, citrus thyme syrup, lemon, fresh grapefruit



### Triple B –15

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



### Opal G&T –14

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



### Sazerac + Smoke –17

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



### Cucumber + Mezcal –15

spicy mezcal, cucumber cordial, lime, rose water



### Tropical Storm –13

rum, pineapple, campari, lime, berry

## 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 Gravat, Rose –12

Languedoc Roussillon, France

### Karl-Josef, Piespoter Michelsberg

### Riesling Kabinett –12

Mosel, Germany

### RED

### Annabella, Cabernet Sauvignon –16

Marlborough, New Zealand

### 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 Bordieu, 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

### Narragansett Lager –6

Narragansett Brewing Company, LAGER

### Animal Denizens Brewing –8

HAZY IPA

### Groove City RAR Brewing –8

HEFEWEIZEN

### Grisette –8

Manor Hill Brewing, FARMHOUSE ALE

### Pilsner –8

Manor Hill Brewing, PILSNER

### BMORE Breakfast –8

Oliver Brewing, OATMEAL STOUT

### Stone IPA –7

Stone Brewing, California, WEST COAST IPA

## 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