SEQUOIA

SPECIALTY COCKTAILS

PADDINGTON'S PASSION 17
El Tequileno Reposado, Orange Liquor, & Passion Fruit Marmalade

HARRINGON'S JASMIN 18
Conniption Dry Gin, Campari, Cointreau, & Lemon Juice

MAVERICK MARTINI 19
Vanilla Infused Vodka, Chinola Passion Fruit Liquor & Puree with Prosecco

LESLEY'S GARDEN 19
Another Hendricks, Apricot Liquor, Thyme, & Tonic Water

TEDDY'S ISLAND SPRITZ 16
Aperol, Pamplemousse Liquor, Prosecco, & Lemon Juice

BURGUNDY BUBBLES 18
Lillet Rouge, Reyka Vodka, Lavendar Syrup, Lemon Juice, & Bubbles

3 G FIZZ 17
Haku Japanese Vodka, Combier La Fleur Liquor, Lemon Juice, & Cucumber

THEM APPLES SIDECAR 21
Calvados, Hennessey VS, Grand Marnier, & Lemon Juice

TAHITIAN ESPRESSO MARTINI 18
Vanilla Infused Reyka Vodka, Kahlua, & Espresso

DRAFT BEERS

VICTORY GOLDEN MONKEY 8
Victory Brewing Co. | PA | 9.5% ABV

MODELO ESPECIAL 7
Grupo Modelo | MX | 4.4% ABV

WICKED PERNI HAZY IPA 8
Wicked Weed Brewing | NC | 6.9% ABV

GRATEFUL DEAD DOGFISH HEAD 8
Dogfish Head Craft Brewery | DE | 5.3% ABV

ELYSIAN SPACE DUST IPA 8
Elysian Brewing Co. | WA | 8.2% ABV

SEQUOIA OLD TIME 7
DC Brau Brewing Co. | DC | 4.0% ABV

DC BRAU DUELING GROUNDS 8
DC Brau Brewing Co. | DC | 5.0% ABV

BLUE MOON 8
Molson Coors | CO | 5.4% ABV

NON-DRAFT

STELLA ARTOIS 8
BE | 5.0% ABV

CORONA 8
MX | 4.6% ABV

ATHLETIC NA 7
US | 0.0% ABV

MILLER LITE 7
US | 4.2% ABV

HEINEKEN 8
NL | 5.0% ABV

STELLA ARTOIS 0.0 8
BE | 0.0% ABV

MICHELOB ULTRA 7
US | 4.2% ABV

DC BRAU OCTOBERFEST 8
US | 5.5% ABV

TROEGS IPA 7
US | 7.5% ABV

ATLAS PONZI IPA 9
US | 7.5% ABV

FROZENS

MANGO MARGARITA 15
Milagro Tequila, Triple Sec, Mango, & Lime

BLOOD ORANGE PALOMA 15
Altos Tequila, Blood Orange, Grapefruit, & Lime

DENIA'S FROSE 15
Chateau AIX Rose, Combier Liqueur Fleur, Ginger, Rose Syrup, & Lime Juice

WINES

SPARKLING

TAITTINGER 20 | 80
Champagne, France

FREIXENET 12 | 40
Cava, Spain

LA MARCA PROSSECO 15 | 60
Treviso, Italy

ROSÉ

COTEAUX D'AIX-EN-PROVENCE 17 | 68
Champagne, France

MIRAVAL COTES DE PROVENCE 20 | 80
Provence, France

PEYRASSOL LA CROIX MEDITERRANEAN 18 | 72
Provence, France

WHITE

BOUCHARD AINE & FILS, CHABLIS 22 | 88
Burgundy, France

CARPE DIEM CHARDONNAY 23 | 92
Anderson Valley, CA

BOTTEGA VINAIA PINOT GRIGIO 18 | 72
Trentino, Italy

ELIZABETH SPENCER SAVIGNON BLANC 18 | 72
North Coast, CA

DR LOOSEN REISLING 16 | 64
Mosel, Germany

SAGER & VERDIER SANCERE 24 | 96
Loire, France

ESK VALLEY SAUVIGNON BLANC 17 | 68
Marlborough, NZ

TREFETHEN CHARDONNAY 18 | 72
Nappa, CA

RED

BOUCHARD AINE & FILS 25 | 100
Burgundy, France

HEDGES FAMILY ESTATE - C.M.S. BLEND 18 | 72
Columbia Valley, WA

PAUL O'BRIEN TERRITORY PINOT NOIR 17 | 68
Roseburg, OR

MARIETTA OLD VINE LOT 69 16 | 64
Healdsburg, CA

DAOU CABERNET SAUVIGNON 22 | 88
Paso Robles, CA

CLOS DU VAL CABERNET SAUVIGNON 29 | 116
Napa Valley, CA

LA POSTA 'PIZZELLA' MALBEC 18 | 72
Mendoza, ARG

08/19/2026

SEQUOIA

STARTERS + SALADS

SEQUOIA BISCUITS 10
Chive & Gruyere Biscuits Served with House Jam

HEIRLOOM TOMATO GAZPACHO 12
Chilled, Smooth Blend of Heirloom Tomatoes, Cucumbers, Bell Peppers, Sherry Vinegar, EVOO Garnished with Toasted Sourdough Croutons
Contains: Nightshade, Allium, Gluten

MOON VALLEY FARM SALAD 14
Seasonal Vegetables from Moon Valley Farm, Red Wine Vinaigrette, Fresh Herbs Selection Varies Weekly

WHIPPED FARMER'S CHEESE & HONEYCOMB 16
Tempered, Small-Batch Cheese Topped with Fresh Honeycomb, Toasted Hazelnuts & Mint, Served with Artisan Baguette

CRISPY POINT JUDITH CALAMARI 17
Golden Crispy Calamari Rings Tossed with Vibrant Sweet Peppers & Scallions, served with Lime Chipotle Aioli

CRAB FRITTERS 16
Fresh Corn & Succulent Crab Fritters, Served with a Zesty Calabrian-Infused Tartar Sauce

CAESAR SALAD 15
Gem Lettuce, Savory House-Made Anchovy Dressing & Golden Oven-Baked Parmesan Focaccia Croutons
Add Chicken (+7) | Salmon (+12) | Shrimp (+12)

LOBSTER & SHRIMP SALAD 28
Chilled Maine Lobster & Shrimp Salad in NOLA Dressing, Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, Scallions, Red Peppers, Mango Salsa Finished with Sriracha Vinaigrette

FOR THE TABLE

LAMB CHOPS & FETA 22
Five Moroccan Spiced Lamb Chops Garnished with Chimichurri & Pickles

WATERFRONT CRAB DIP 28
Chesapeake-Style Crab Dip with Over 7 oz. of Jumbo Lump Crab, Baked & Served Bubbling in a Hot Skillet; Crispy House Potato Chips

LOBSTER FLATBREAD 22
Melted Fontina Cheese, Buttered Lobster & Fresh Herb Blend of Basil & Garlic, Finished with Zesty Sweet Drop Peppers & Tomatoes

DUCK & GOAT CHEESE FLATBREAD 17
Grilled Flatbread Topped with Shredded Duck Confit, Irwin Farms Mushrooms, Creamy Goat Cheese, Roasted Red Peppers, Arugula, & Truffle Oil

PASTAS

SPAGHETTI AL LIMONE & SHRIMP 28
Al-Dente Pasta Tossed in a Bright Lemon-Cream Sauce with Garlic & Parmesan, Topped with Shrimp

RIGATONI POMODORO ALLA VODKA 21
San Marzano Tomato Sauce, Cream, Basil & Burrata

SHORT RIB RAVIOLI 31
Handmade Ravioli Stuffed with Tender Braised Short Rib, in a Rich Savory Duck Jus, Garnished with Lemon Crème Fraiche & Fresh Chives

Peanuts, tree nuts, shellfish and all other allergens are present in our kitchen. We make every effort and train our staff to keep these items separate, but we cannot guarantee that our products will be free from the eight major allergens identified by the FDA. We will make every effort to accommodate substituions, however, there will be times this will not be possible.

RAW BAR

THE POTAMAC TOWER 190
½# Snow Crab Legs, ½ Chilled Maine Lobster, 12 Oysters & 10 Jumbo Shrimp
Mignonette, Cocktail Sauce, Lemons, Horseradish & Dijonnaise

JUMBO SHRIMP COCKTAIL 18
Chilled Jumbo Shrimp Served on Ice, Accompanied with Cocktail Sauce & Fragrant Preserved Lemon Wedges

SALMON TARTARE ESPLETTE 15
Raw Salmon Tossed with Lemon, Shallots & Fresh Parsley, Finished with Espelette Pepper Served with a Crisp Vegetable Crudité

MATHESON "WAVELENGTH" OYSTERS 17 | 32
Sustainably Farmed in Virginia's Chesapeake Bay; Briny, Crisp Finish with a Subtle Sweetness. Served with Mignonette, Cocktail Sauce, and Fresh Horseradish. Half Dozen | Dozen

ENTREES

MEDITERRANEAN BRANZINO 38
Grilled Boneless Sea Bass Topped with a Taggiasca Olive Tapenade, Served Over a Chilled Gigante Bean Salad with Roasted Peppers & Red Onion

ROSEDA FARMS FILET MIGNON 55
8 oz. filet Crusted with Cracked Black Peppercorns, Served with Roasted Wild Mushrooms, Broccolini, Pommes Purée Parmigiano, & Sauce Au Poivre

RAINBOW TROUT AMANDINE 32
Pan-Seared Skin-On Trout Fillet Served Over Buttery Haricots Verts, Finished with Classic Almond Beurre Noisette & Lemon

GRILLED CHICKEN PAILLARD 23
Dijon-Marinated Chicken Breast Pounded Thin & Griddled, Served with Frisée & Spring Green Salad, Finished with an Almond, Olive Tapenade & Green Olive Vinaigrette

JUMBO LUMP CRABCAKES 38
Oven Roasted Crabcakes, Served with Coleslaw, French Fries, Cornichon Remoulade

CRISPY SKIN SALMON & PETIT POIS 31
7 oz. Pan-Seared Salmon Fillet, Served with Leek & Lemon Beurre Blanc, Sweet Petit Pois

MEDITERRANEAN VEGETABLES 20
Oven Roasted Vegetable Skewers, Quinoa, Sweet Corn, Tomatoes, Grilled Avocado, Finished with Agave Vinaigrette

ROAST CHICKEN & PARMESAN PUREE 24
Half Chicken Roasted with Fresh Rosemary & Sage, Served with Parmesan Pomme Puree, Topped with a Rich Savory Jus

SIDES

HARICOT VERTS & SHALLOTS 9

PARMESAN POMME PUREE 9

ENGLISH GARDEN (PEAS & LEEKS) 9

ROASTED WILD MUSHROOMS & BALSAMIC 9

SIMPLE GARLICKY BROCCOLINI 9

FRENCH FRIES 9

Denotes Gluten Free Item

20% service charge will be added to all checks of 6 or more guests; all of this service charge is distributed to your direct service staff only. A 2.5% surcharge is added to credit card transactions to help offset the merchant fee charged to us. This surcharge is not in excess of that fee charged to us; you may avoid this transaction fee by payment with cash or Debit card. Thank you for understanding.

08/19/2026