

# BAR 酒吧 CHINOIS

455 I ST NW  
WASHINGTON DC, 20001

@BARCHINOISDC  
BARCHINOISDC.COM

## bottomless

### DIM SUM

\$37

Includes unlimited dim sum plates; desserts excluded.

### MIMOSAS

\$23

Includes choice of orange, pineapple, grapefruit, and cranberry juice, select beers, & Surfside Vodka Iced Teas.

### DIM SUM + MIMOSAS

\$57

2-hour time limit on Bottomless Dim Sum & Mimosas

## cocktails

### FRUIT FORWARD

#### CHINOIS MULE

\$13

Vodka, Crème de Cassis, Berry Shrub, Lime, Ginger Beer

#### COCO MARSEILLE

\$14

Altos Blanco Tequila, Basil Sesame Coconut Cream, Suze, Honey, Lime

#### FALL IN NORMANDY

\$15

Calvados, Banana, Amaro Di Angostura, Cinnamon, Lime

#### KIR ROYALE

\$12

Crème de Cassis, Crémant D'Alsace, Lemon

#### MIMOSA

\$12

Choice of orange, pineapple, cranberry, grapefruit

### BOOZE FORWARD

#### BC L'ESPRESSO

\$18

Planteray Cut & Dry Coconut Rum, Pandan, Cantera Negra Café, Espresso, Bitters

#### CARRÉ NOUVELLE

\$15

Rye, Monnet VS, Dolin Rouge, Baltamaro Szechuan Amaro, Bitters

#### MOUSSE À LA PÊCHE

\$16

D'Ussé Cognac, Peach, Lime, Orgeat Thyme Foam

#### IRON GODDESS

\$15

IG Tea-Infused Wild Turkey Bourbon, Montenegro, Pimento Dram, Blackstrap & Cherry Vanilla Bitters, Egg White

#### SHIZI PUSHOVER

\$15

J. Reiger Gin, Persimmon, Anise Cocchi Americano, Rockeyes Botanical, Orange Bitters, Tonic

#### LILLET SPRITZ

\$12

Lillet Blanc, Crémant D'Alsace, Lemon

#### THE DORSIA

\$15

Mezcal, Crème de Cacao, Ancho Reyes, Vanilla Cherry Bitters

## coffee

Single Espresso	\$4
Double Espresso	\$7
Latte	\$8
Americano	\$5

## zero-proof

<b>MOCKTAIL</b> Bartender's Creation	\$5
<b>BEER</b> TsingTao 0.0	\$6
<b>SODA</b> Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer	\$3
<b>JUICE</b> Pineapple, Orange, Cranberry, Grapefruit	\$4
<b>SPARKLING WATER</b> San Pellegrino (1 Liter)	\$5
<b>RED BULL</b> Energy Drink, Sugarfree, Red Edition (Watermelon)	\$7

## wine

### WHITES

#### BY THE GLASS

Chardonnay, Louis Latour, Ardèche   UNOAKED, HONEY SUCKLE, WHITE FLOWERS	\$14   \$56
Chenin Blanc, Ch. Moncontour, Vouvray   STONEFRUIT, ROUND MOUTHFEEL, FRESH CITRUS	\$12   \$48
Sauv. Blanc, Dm. Gilles Lesimple, Sancerre   DRY, BRIGHT MINERALITY, CRISP GREEN APPLE	\$18   \$70
Sauv. Blanc, L'Orangerie, Pays D'Oc   FRESH GRAPEFRUIT CITRUS, CRISP, BRIGHT	\$13   \$50
Viognier, Dm. du Tix, Vaucluse   MEDIUM TO FULL BODIED, PARTIAL OAK, SILKY	\$16   \$64

### REDS

Bordeaux Blend, Ch. du Beau Vallon, St Emilion   RICH, DARK FRUIT, CHOCOLATE, SPICE	\$15   \$60
Malbec, Ch. du Cedre "Héritage," Cahors   BLACKCURRANT, JUICY PLUM, EARTHY	\$15   \$60
Pinot Noir, Christian Lauerjat 2020, Sancerre   DRY, TART CHERRY, EARTHY	\$18   \$72
Syrah, Delas Les Launes, Crozes-Hermitage   AMPLE TANNIN, CASSIS, PLUM, VIOLETS	\$16   \$64
Tannat/Cab Franc, Ch. Peyros "Héritage"   FIRM TANNIN, PERFUMED BLACK FRUITS, LICORICE	\$13   \$52

### ROSÉ

Ch. D'Estoublon, Roseblood Rosé, Provence   DRY, CRISP MINERALITY, BLACKCURRANT	\$14   \$56
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### BUBBLES

Crémant de Bordeaux Brut, Louis Vallon	\$12   \$40
G.H. Mumm Grand Cordon Rouge Brut	\$16   \$85
G.H. Mumm Grand Cordon Rosé Brut	\$17   \$100

## beer

TsingTao Lager, China (4%)	\$5
Soul Mega Pale Ale, D.C. (5.5%)	\$8.5
Soul Mega IPA, D.C. (6%)	\$8.5
Kronenbourg Blanc, France (5.0%)	\$8
Duchess Red Sour, Belgium (7%)	\$10

## happy hour

1/2 PRICED COCKTAILS  
& DOLLAR DUMPLINGS

MONDAY - SUNDAY  
5:00 - 7:00 PM

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## dim sum

### RED CHILI WONTONS

\$12

Pork & shrimp wontons, garlic, chili oil, scallions, soy vinaigrette

### MEATBALL À LA CHINOISE

\$12

Beef & chicken, Hunan red chili tomato gravy, scallion oil

### PORK XLB DUMPLINGS

\$12

Pork soup dumplings, sesame oil, onions, ginger, Chef's soy

### CRAB RANGOON

\$11

Fried crab & cream cheese wontons, apricot duck sauce

### STEAMED SHUMAI

\$11

Chicken & shrimp, water chestnut, carrots, fried garlic, scallions, Chef's soy

### SALT & PEPPER SHRIMP

\$12

GF AVAILABLE

Garlic, ginger, scallions, Szechuan peppercorn

### GYOZA DE BOEUF

\$12

French onion beef gyoza, gruyere, swiss, pickled onions, cilantro aioli

### CHICKEN FLUTES

\$9

Crispy chicken spring rolls, salted plum caramel

### CANTO EGG ON RICE

\$15

Cantonese soft scrambled egg, jasmine rice, Chinois-style gypsy sauce

+ PLAIN | GF  
+ HAM  
+ SHRIMP

### BREAKFAST FRIED RICE

\$16

GF AVAILABLE

Shrimp, sweet pork sausage, scallions, egg, Chef's soy

### VEGETABLE CONGEE

V | GF

\$10

Jasmine rice, garlic, shiitake mushrooms, swiss chard, broccoli  
+ SAUTÉED SHRIMP \$3  
+ FRIED EGG \$1

### GARLIC CHIVES GAO

V | GF

\$10

Fried chive cube dumplings, sambal chili, pickled onions, dark soy

### SHRIMP CIGAR

\$12

Deep fried shrimp spring rolls, soy honey mayoli, walnut

### CROQUE MONSIEUR SPRING ROLLS

\$13

Ham & cheese spring rolls

### MUSHROOM BAO

V

\$13

Spinach, pickled onion, fried tofu, tian-mian sauce (3 per order)

### CRISPY SHRIMP BAO

\$15

Tempura shrimp, sriracha mayo, chili oil, cucumber, scallions, toasted sesame (3 per order)

### PORK BELLY BAO

\$15

Homemade tian-mian bean sauce, mustard, cucumber, spring onions (3 per order)

### VEGGIE FRIED RICE

GF AVAILABLE

\$15

Spinach, shiitake mushroom, scallions, egg, bean sprouts, Chef's soy

### CHICKEN CURRY RICE

GF

\$16

Cha Cha Tang style curry, potatoes, carrots, jasmine rice, fried egg

### FIVE TREASURE DUCK HASH

\$24

Duck confit, ginkgo nuts, potato, chinese sausage, fried egg, harissa aioli

## dessert

MATCHA CRÈME BRÛLÉE GF | C \$7

CHOCOLATE CHEESECAKE \$7

FRENCH VANILLA PROFITEROLES \$9

GF GLUTEN-FREE | V VEGAN FRIENDLY | C CELIAC FRIENDLY