

CHAR BAR



SIDES All GF

Hand-Cut French Fries	\$6
Sweet Potato Fries	\$6
Nice Little Salad	\$5
Coleslaw	\$4
Beet & Asparagus Salad	\$7
Baked Potato	\$6
Mashed Potatoes	\$6
Grilled Vegetables	\$7
Black Beans & Brown Rice	\$6
Garlic Sautéed Spinach & Mushrooms	\$8

TACOS All GF

3 Corn Tortillas
Served with Rice & Beans

Blue Star Tacos Pulled Brisket, Lettuce, Guacamole & Pico de Gallo	\$26
Fish Tacos Pan Seared Fish, Lettuce, Guacamole & Mango Pico with Honey Lime Sauce	\$25
Veggie Tacos Grilled Vegetables, Lettuce, Guacamole & Pico de Gallo	\$20
Chicken Tacos Marinated Grilled Chicken, Avocado Slices, Pico de Gallo & Drizzled with Chipotle Mayo	\$22

GF = Gluten Free

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

Food code requires us to inform you that consuming raw or undercooked meats & seafood may increase your risk of food borne illnesses.



2142 L Street, NW
Washington, DC 20037
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www.CHARBARDC.com

APPETIZERS

Chicken Tenders Tempura	\$12	Signature Soup of the Day	\$9
Twice-Cooked Chicken Wings with Choice of BBQ or Buffalo Sauce	\$12	Traditional Hummus Served with Flatbread & Cucumbers	\$10
Hand-Cut Onion Rings with Chipotle Mayo	\$8	Edamame with Soyaki & Seasoning	\$8
		Vegetable Tempura	\$10

Brisket Nachos BBQ Brisket Drizzled with Chipotle Mayo, Topped with Guacamole & Layered Over Our House Made Tortilla Chips GF \$17

SALADS

Add to Any Salad: Grilled Chicken \$7, Fish \$8 or Lamb Bacon Crumble \$5

Char Bar Green Grilled Chicken, Mixed Greens & Tortilla Strips with Honey Lime Vinaigrette <small>GF</small>	\$18
Caesar Crisp Romaine with Rustic Croutons & Our Eggless Caesar Dressing	\$11
The Miami Beach Hearts of Palm, Garbanzo Beans, Carrots, Tomatoes & Cranberries with a Raspberry Vinaigrette on a Bed of Spinach & Romaine Lettuce <small>GF</small>	\$15
The Shafner Avocado, Hearts of Palm, Red Peppers, Tomatoes, Black Beans & Tortilla Chips on a Bed of Spinach & Romaine Lettuce <small>GF</small>	\$15
The Jamie Grilled Portobello Mushroom, Pico de Gallo, Avocado & Mango on a Bed of Mixed Greens <small>GF</small>	\$16
Smoke House Chef Salad Smoked Turkey Breast, Sliced Pastrami & Corned Beef, Avocado, Egg Slices Over Mixed Greens <small>GF</small>	\$19
Shemtov Salad Your Choice of Marinated Steak or Grilled Salmon with Avocado & Tomatoes Over Mixed Greens Served with Mango & House Vinaigrette <small>GF</small>	\$22

BURGERS

Our 1/2 lb. House Ground Burgers are Served on an Brioche Bun with Hand-Cut Fries & Pickle. Add Non-Dairy Cheese for \$2.

House Burger Classic Burger with Lettuce & Tomato	\$16
Western Burger with Grilled Pastrami, Sautéed Mushrooms & Caramelized Onions	\$19
Hickory Burger with Pulled Brisket, Hand-Cut Onion Ring & BBQ Sauce	\$19
California Burger with Avocado Slices, Sautéed Mushrooms & Grilled Mango	\$18
Lamb Bacon Burger House Burger Topped with our own Maple Cured Lamb Bacon	\$19
William's Veggie Burger Homemade Veggie Burger Topped with Grilled Vegetables	\$14

SIGNATURE SANDWICHES

Served with our own Potato Chips.

Sarah's Steak Sub Prime Rib Grilled to Perfection & Thinly Sliced with Peppers & Onions Piled High on a Sub Roll (Add Non-Dairy Cheese \$2)	\$23
The New Yorker Corned Beef & First-Cut Pastrami with Russian Dressing & Coleslaw on Grilled Rye	\$19
5th Avenue Grilled Pastrami with Sautéed Mushrooms, Onions & Deli Mustard on a French Roll	\$17
Reuben Corned Beef & Sauerkraut with Thousand Island Dressing on Grilled Rye	\$17
The Lamar Grilled Chicken Breast, Lettuce, Tomato & Avocado on an Egg Bun	\$17
The Diamant Club Homemade Smoked Turkey Breast, Crispy Pastrami, Avocado, Lettuce, Tomato & Chipotle Mayo on Toasted Wheat	\$19
Texas Toast Pulled Slow-Cooked BBQ Brisket on Thick Toast	\$18
Portobello Mushroom Sandwich Topped with Lettuce, Tomato & Avocado Slices on Toasted Wheat	\$14

ENTRÉES

CB's BBQ Ribs Slow-Cooked, Fall-Off-The-Bone Beef Ribs Served with Mashed Potatoes & a House Salad <small>GF</small>	\$45
Jonathan's Ribeye 16oz. Aged Ribeye Char Grilled Served with Baked Potato & a House Salad <small>GF</small>	\$45
CharBar's Signature Prime Rib Aged Prime Rib on the Bone with Red Wine Reduction Glaze, Wilted Spinach & Mushrooms Served with Baked Potato & a House Salad <small>GF</small>	\$50
Friedlander's Chicken & Steak Fajitas Served with Grilled Vegetables, Herbed Brown Rice & Beans Served with Guacamole & Pico de Gallo <small>GF</small>	\$28
Half Rotisserie Chicken Served with Mashed Potatoes & Coleslaw <small>GF</small>	\$22
Grilled Chicken Cutlets Tender Grilled Cutlets Served with Mashed Potatoes & a House Salad <small>GF</small>	\$24
Chicken Marsala Lightly Coated Chicken Medallions Braised with a Red Wine & Mushroom Sauce Served Over a Choice of Rice or Mashed Potatoes	\$26
Penne Pomodoro A Sauce of San Marzano Tomatoes, Sautéed Squash, Peppers & Grilled Chicken Served Over Penne	\$24
Fresh Fish of the Day with Your Two Favorite Sides <small>GF</small>	\$MKT