

Appetizers

LOBSTER BISQUE 14

ARTICHOKE DIP 15

grilled rustico bread

OLIVES & COUNTRY BREAD 14

feta cheese

**TIGER PRAWN & CRAB
COCKTAIL 28**

cocktail sauce // gf.

CRABBY DEVILED EGGS' 16

// gf.

CRISPY CALAMARI 22

garlic sauce

PERUVIAN STYLE CEVICHE 16

corvina, onions, chilies, leche de tigre

TRUFFLE FRIES 14 parmesan,
fine herbs, truffle aioli

Salads

THE EVERYTHING WEDGE 16

herb buttermilk dressing,
bacon, everything spice
// gf.

BABY GREENS 14

mixed greens, carrots,
apples, ricotta salata, toasted
pepitas, citrus vinaigrette
// gf. vg.

add chicken **8** / add shrimp **12** / add crab cake **16**

Turf

all steaks served with our house sauce and are gf.

32 OZ TOMAHAWK 86

spinach, cipollini onion agrodolce

12 OZ NY STRIP 67

grilled asparagus, garlic mashed potatoes

8 OZ FILET MIGNON 58

polenta, grilled scallions, rosemary fennel jus

Surf

SEARED KING SALMON 46

roasted baby carrots, fregola, greek yogurt

HONG KONG STYLE LOBSTER FRIED RICE* 48

wok fried lobster, shrimp, garlic, scallion

CHARM CITY 52

maryland crab cakes, grilled corn, tomato, mozzarella, shallot vinaigrette

Burgers

THE VUE BURGER* 26

double beef patties (our exclusive blend of Creekstone Farms beef), cheddar, lettuce, tomato, grilled onions, pickles, house sauce
add pork belly **4**

THE IMPOSSIBLE 24

vegetarian burger, swiss cheese, truffle mayo, lettuce, tomato, grilled onion // v.

Sandwiches

LOBSTER ROLL 36

chilled lobster meat, house mayo

THE HEN HOUSE 24

fried chicken thighs, pickles, fried egg, smoked chorizo mayo

Extra Sauces / 2

SPICY AIOLI

TRUFFLE MAYO

VUE SAUCE

GARLIC SAUCE

Desserts

CHOCOLATE MOUSSE CAKE 12

VANILLA GELATO, amarena cherries **12**

WILD STRAWBERRY SPONGE CAKE 12

NOT READY TO GO HOME

book a room and keep the night going. Ask your server for our current Vue Rate

20% service charge will be added to prepayments, bottle service & parties of six or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

gf = gluten free // v = vegetarian // vg = vegan // n = contains nuts //
* signature dishes

Signature Cocktails / 22

POWER TO THE PEACHES

bright/aromatic/velvety thick/bold/smooth/ ketel one botanical peach & orange blossom, cointreau, chamomile honey, lemon, chandon garden spritz

THE MAJOR

a twist on a manhattan cocktail created in 1896 to celebrate the 25th president's election

ARIZONA OCEANFRONT

lusty/bright/refreshing/ casa noble tequila, ancho reyes, lemon, watermelon, ancient bitters, salt rim

UNPRESIDENTED

light/floral/sunny/ bar hill tom cat gin, lychee honey, lemon, peychaud bitters

FIRST LADIES LEMONADE

fruity/aromatic/refreshing/ peppercorn infused belvedere vodka, strawberries, lemons, rosemary foam

Specialty Cocktails / 24

BI-PARTISAN

light/herbal/bubbly/ gin, don ciccio ambrioso, creme de violette, lemon, orange bitters, lavender bitters, bubbles

YES WE CAN

light/fuel/fresh/ basil, honey, residence act vodka, kombucha, limoncello, lavender bitters

PRESIDENT'S BOOK OF SECRETS

full/boozy/fruity/ banana infused mt gay black barrel, coconut oil, washed sweet vermouth, chocolate bitters

Beers, Seltzer & Ciders / 10

STELLA ARTOIS draught, pilsner, Belgium, 5.2%

BUD LIGHT draught, lager, USA, 4.2%

DEVIL'S BACKBONE draught, IPA, USA, 6.2%

SEASONAL DRAUGHT

DC BRAU PUBLIC pale ale, USA, 6.0%

MAHOU SESSION IPA, Spain, 4.5%

ALHAMBRA RESERVA 1925 lager, Spain, 6.4%

DC BRAU "full transparency" hard seltzer can

RED BULL energy, USA \$7

Wine

White

PINOT GRIGIO, lagaria, veneto, italy **12 g**

CHARDONNAY, monvin, veneto, italy **14 g**

SAUVIGNON BLANC, frenzy, marlborough, nz **14 g / 58 b**

CHARDONNAY, grgich hills "blue beret", napa, usa **30 g / 120 b**

Red

PINOT NOIR, hangtime, california, usa **15 g**

CABERNET, trefethen "double t", napa, usa **15 g / 60 b**

MALBEC, terrazas de los andes "altos del plata", mendoza, argentina **12 g / 48 b**

CABERNET, niner estate, paso robles **30 g / 125 b**

Rosé

LA VIEILLE FERME **14 g**

Bubbles

CHARLES DE FERRE BRUT, blanc de blancs, france **12 g / 60 b**

CHANDON, GARDEN SPRITZ, sparkling wine with orange peel bitters, argentina **15 g / 75 b**

MOËT & CHANDON, ICE, champagne, france **28 g / 150 b**

VEUVE CLICQUOT, YELLOW LABEL, champagne, france **32 g / 200 b**

Red

CHATEAU STE. MICHELLE, cabernet, columbia valley **75**

IMAGERY, pinot noir, california **75**

TREFETHEN, merlot, napa **80**

NORTHSTAR, merlot, columbia valley **80**

DAOU, cabernet, paso robles **90**

SCHEID, pinot noir, monterey **90**

DUCKHORN, merlot, napa **160**

GRAYWACKE, pinot noir, marlborough, new zealand **120**

NINER ESTATE, cabernet, paso robles **125**

THE PRISONER, blend, napa **125**

EOLA HILLS RESERVE, pinot noir, oregon **130**

FAUST, cabernet, napa **155**

BELLE GLOS, pinot noir, dark & telephone **180**

QUANTUM, blend, napa **180**

TALLEY, rosemary's vineyard, chardonnay **140**

SHAFER VINEYARDS, td9, napa **250**

LOUIS JADOT, gevery-chambertin, burgundy **250**

CERETTO, 'brunate', barolo, bricco rocche **300**

White

- KIM CRAWFORD**, sauvignon blanc, nz **70**
- DR. LOOSEN**, 'urziger wurzgarten', riesling spatlese, mosel **72**
- CAKEBREAD**, chardonnay, napa **100**
- CAKEBREAD**, sauvignon blanc, napa **80**
- VENICA & VENICA** 'ronco delle mele' sauvignon, collio **110**
- GRGICH HILLS ESTATE**, chardonnay, napa **120**
- NICKEL & NICKEL**, stiling vineyard, chardonnay, russian river **120**
- FLOWERS**, sonoma coast, california **125**
- CHIARANDA**, 'donnafugata', chardonnay, sicily **130**
- GROTH**, hillview, chardonnay, napa **135**
- HANZELL VINEYARDS**, chardonnay, sonoma **135**
- DUCKHORN**, chardonnay, napa **160**
- HDV**, chardonnay, carneros **165**
- RAMEY**, ritchie vineyard, chardonnay, russian river valley **175**
- RUDD**, sauvignon blanc, mt. veeder **175**
- DOMAINE REMI JOBARD**, meursault les narvaux, cote-d'or, france **190**
- ETIETENNE SAUZET**, puligny-montrachet, france **210**

Bubbles

LAMARCA, prosecco **55**

G.H. MUMM, grand cordon rose, nv **110**

G.H. MUMM, grand cordon brut, nv **110**

TAITTINGER, brut la francaise, nv **125**

MOET & CHAN DON, brut imperial **150**

MOET & CHAN DON, rose imperial **235**

VEUVE CLIQUOT, yellow label **200**

VEUVE CLIQUOT, rose **295**

DOM PERIGNON **500**

Rosé

ELOUAN, oregon **50**

CHATEAU DE SELLE, "whispering angel", cotes de provence, france **56**

CHATEAU DE SELLE, "rock angel", cotes de provence, france **100**

Appetizers

BABY GREENS 14

carrots, apples, ricotta salata, pepita, citrus vinaigrette

ARTICHOKE DIP 15

grilled rustico bread

TIGER PRAWN & CRAB COCKTAIL 28

cocktail sauce // gf.

CRABBY DEVILED EGGS* 16

// gf.

AVOCADO TOAST 17

smashed avocado, poached egg, green salad

SHRIMP & GRITS 18

white grits, andouille sausage, cheddar cheese

TRUFFLE POTATOES 14

parmesan, fine herbs, truffle aioli

SWEET TREATS 14

assortment of donuts

Sandwiches

THE VUE BURGER* 26

double beef patties (our exclusive blend of Creekstone Farms beef), cheddar, lettuce, tomato, grilled onions, pickles, house sauce
add pork belly **4**

THE IMPOSSIBLE 24

vegetarian burger, swiss cheese, truffle mayo, lettuce, tomato, grilled onion // v.

LOBSTER GRILLED CHEESE 32

maine lobster, fontina cheese, sourdough

CROQUE MADAME 25

french toast, bechamel, ham, fried egg

LOBSTER ROLL 36

chilled lobster, house mayo

Mains

CHICKEN AND WAFFLE 24

fried chicken thigh, pickles, fried egg, chorizo mayo

FILET AND EGGS 52

spring salad, hollandaise

CHARM CITY 52

maryland crab cakes, grilled corn, tomato, mozzarella, shallot vinaigrette

BISCUITS AND GRAVY 24

housemade buttermilk biscuits, sausage gravy, two fried eggs, potatoes

TWO EGGS YOUR WAY 22

potatoes, sausage or bacon

EGGS BENEDICT 26

ham, spinach, english muffin

FRENCH TOAST 22

mascarpone anglaise, roasted pears, vermont maple syrup

EGGS BENEDICT TRIO' 36

ivy city smoked salmon bene // ham bene // lobster bene, poached eggs, hollandaise, english muffin

Extra Sauces / 2

SPICY AIOLI

TRUFFLE MAYO

VUE SAUCE

HOLLANDAISE

Sides

BACON 6

SAUSAGE 7

HOUSE POTATOES 7

GRILLED CORN 8

tomato, mozzarella, shallot vinaigrette

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Wake the Freak Up / 20

ITALIAN NODOZ

toasty/candied/smooth/ ketel one, kahlua, espresso simple syrup, chocolate bitters, activated charcoal

BULLET-PROOF OLD-FASHION

full bodied/bright/bold/ woodenville “keto style”, cointreau, maple syrup, chocolate bitters

Punchbowl Botanicals / 20

POWER TO THE PEACHES

bright/aromatic/velvety/ ketel one botanical peach & orange blossom, cointreau, chamomile honey, lemon, chandon garden spritz

ROSE GARDEN SANGRIA

bright/fruity/tangy/ ketel one botanical grapefruit rose, raspberries, grapefruit, lemon, white wine, club soda

ALOE PUNCH

fresh/aromatic/sunny/ ketel one botanical mint cucumber, st germain, mint, cucumber, lemon

FIRST LADIES LEMONADE

fruity/aromatic/refreshing/ peppercorn infused belvedere vodka, strawberries, lemons, rosemary foam

Vue Brunch Standards

BLOODY MARY 18

juicy/spicey/fresh/ belvedere, housemade bloody mary mix

MIMOSA 16

light/bubbly/fresh/ charles de fere brut, fresh oj

GARDEN DRINKING 75

chandon garden spritz 750ml, table top fresh herb selection

YES WE CAN 24

light/fuel/fresh/ basil, honey, residence act vodka, kombucha, limoncello, lavender bitters

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