

Starters

★ Hot Spinach & Artichoke Dip

Fried pita chips with Parmesan and parsley..... 9

Crab Dip

Fried pita chips with Parmesan and parsley..... 12

★ Onion Rings

Served with ranch dressing 8

Crab Cake

Broiled jumbo lump, lemon caper sauce..... 12

Caribbean Shrimp

Sautéed shrimp, drizzled with salsa ranch dressing, fresh mango salsa, sour cream, guacamole, & pico de gallo served on crispy tortilla chips 12

Nachos

Choice of **chili, chicken or black beans** topped with cheese, sour cream, guacamole, pico de gallo, green onions and jalapeños 11

Cheese Fries

Bacon, green onions and ranch dressing 8
With chili and sour cream 10

Fried Chicken Tenders

French fries and honey mustard dressing 10

Smoked Chicken Wings

Carrots, celery, Bleu cheese dressing..... 9

Chicken Quesadilla

Peppers, onions, cheddar and jack cheese with pico de gallo and sour cream

Small 8

Large 10

Sub steak* 3

Add guacamole 1

Fried Calamari

Flash-fried with remoulade and marinara 12

Homemade Tomato Basil Soup or Chicken Corn Chowder

Cup 3

Bowl 4

Soup of the Day

Homemade daily

Cup 3

Bowl 4

★ Chips & Guacamole..... 8

★ Chips & Salsa..... 5

Homemade Chili

Cheese, sour cream, green onion and tortilla chips

Cup 4

Bowl 6

OUR HISTORY

The Whitlow's tradition began on the corner of 11th and E Street, NW, when David Whitlow opened his bar and grill to the public in 1946. Over the next 25 years, Whitlow's became an unmistakable landmark in downtown Washington. Greg Cahill purchased the restaurant in 1971, but changed little of the tavern that had become so much a part of the city. In 1989, Whitlow's closed its doors to enable a mass redevelopment of that site. It was the first time in 18 years, excluding Christmas and the filming of a scene in Broadcast News, that the grill was closed. Unfortunately, the redevelopment never materialized. Greg and Susie Cahill re-opened Whitlow's on Wilson in November 1995. Some points that may of interest to you are:

- The bar-back is from the original Whitlow's.
- The stove in the front vestibule was once used to cook the famous Whitlow's turkey dinners.
- The booths and some of the trim work are from St. Patrick's Catholic Church at 10th & G Street, NW.
- The host stand is from the original Woodward & Lothrop at 11th & G Street, NW.

- The chairs are from the old Arlington County Courthouse building.
- The bar-top is an actual bowling lane out of Baltimore, Maryland.
- The stained glass windows are from Susie Cahill's home where she grew up in River Forest, Illinois.

Entrées



Add a House/Caesar Salad To Any Entrée.....3

Crab Cakes

Two broiled jumbo lump cakes, French fries, coleslaw, creole mustard 24

Blackened Catfish

Farm-raised catfish filet, Cajun rice, collard greens, cornbread 14

Roast Turkey Dinner

Topped with gravy; homemade stuffing, mashed potatoes, vegetables, cranberry sauce..... 14

Jamaican Jerk Chicken

Chicken breast with jerk seasoning, sautéed onions and peppers in a tangy hot sauce; over Cajun rice..... 13

Fish & Chips

Beer-battered cod filets, French fries, cole slaw, tartar sauce..... 15

BBQ Ribs

Smoked spareribs, homemade Carolina BBQ sauce, collard greens, macaroni & cheese, cornbread
half-rack 15
full-rack 21

Louisiana Gumbo

A medley of vegetables, Andouille sausage, chicken, shrimp; over white rice..... 14

Southern Fried Chicken and Waffles

All white meat (two pieces), homemade waffle, topped with maple syrup gravy 15

Sides:

Coleslaw ★ Cajun Rice ★ French Fries ★ Asparagus
Mashed Potatoes ★ Collard Greens ★ Baked Potato
Vegetable of the Day ★ Basmati Rice..... 3

Macaroni & Cheese ★ Sweet Potato Fries
Loaded Baker 4

Smoked BBQ Platter

BBQ spareribs, pulled pork sliders, buffalo wings, home-made Carolina BBQ sauce, coleslaw 15

Paella

Mussels, shrimp, chicken, scallops, Andouille sausage, diced tomatoes, green peppers, onions, & peas tossed with saffron rice (sorry, no substitutions) 18

Ahi Grilled Tuna

Fresh tuna (med-rare), basmati rice, sautéed broccoli, with wasabi aioli and ginger sesame soy sauce..... 17

Gambalaya Pasta

Shrimp, chicken, Andouille sausage, peppers and onions tossed with penne pasta in a tangy Creole sauce..... 16

Margarita Chicken with Penne

Tequila-marinated chicken, tomatoes, green onions in a jalapeno cream sauce over penne—another Whitlow's favorite!..... 14

Grilled Salmon

Fresh Salmon, broccoli, crab mac n' cheese with rosemary cream sauce (available blackened) 17

★ Denotes Vegetarian Item

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SUNDAY

BRUNCH

9AM - 3PM

(A LA CARTE
9AM - 3PM,
BUFFET
10AM - 3PM)

MONDAY

HALF PRICE BURGERS

11AM - 11PM

(DINE IN ONLY,
ALL TO-GO
ORDERS ARE
FULL PRICE)

TUESDAY

SNOW CRAB LEGS ALL YOU CAN EAT

5PM - 10PM

(DINE IN ONLY)

WEDNESDAY

HALF PRICE SANDWICHES

11AM - 11PM

(DINE IN ONLY,
NO CRAB CAKES)

THURSDAY

MUG NIGHT

4PM - 9PM

(\$5 MUG,
\$2 REFILLS)

LATE NIGHT MENU

11PM - 1AM

FRIDAY

\$2 OFF APPETIZERS

4PM - 7PM

(EXCLUDING ALL
SEAFOOD ITEMS)

LATE NIGHT MENU

11PM - 1AM

SATURDAY

BRUNCH

9AM - 3PM

(A LA CARTE 9AM
- 3PM, BUFFET
10AM - 3PM)

LATE NIGHT MENU

11PM - 1AM

Sandwiches

All sandwiches except the open face are served with a pickle and French fries or coleslaw.

Substitute sweet potato fries.....	1
Substitute onion rings	2
Substitute salad, or macaroni & cheese	3

Open-Faced Sandwich

Homemade **meatloaf** or **turkey** served on sourdough with mashed potatoes & gravy..... 9

★ Grilled Cheese Sandwich

American cheese on sourdough	7
Add bacon or tomato	50¢

Carolina Pulled Pork

Smoked pork with homemade Carolina BBQ sauce..... 8

Crab Cake Sliders*

Three mini crab cakes, lettuce, tomatoes, Creole mustard..... 13

★ Portobello Mushroom

Grilled Portobello mushrooms, roasted red peppers, fresh mozzarella, grilled onions, basil pesto on toasted focaccia..... 9

★ Veggie Wrap

Mesclun greens, feta cheese, tomatoes, red onions, cucumbers and Caesar dressing wrapped in a spinach tortilla..... 8
With chicken 10 |

Cuban Reuben

Smoked corned beef, ham, sauerkraut, Swiss cheese, sliced pickles, 1000 Island dressing on toasted ciabatta 11

★ Crab cake sliders always full price.

Reuben

Smoked corned beef, sauerkraut, Swiss cheese, 1000 Island dressing on rye..... 8

WOW Panini

Ranch marinated chicken, fresh mozzarella, lettuce, fried tomatoes, Portobello mushrooms, southwest pesto on toasted ciabatta – our most popular! 11

WOW Steak & Cheese

Thin sliced flank steak, Monterey jack cheese, sautéed peppers, onions on a sub roll 12 |

Fried Egg Sandwich*

Two fried eggs, bacon, bleu cheese on a toasted rosemary Ciabatta roll 9 |

Turkey Reuben

Sliced turkey breast, coleslaw, Swiss cheese, 1000 Island dressing on rye..... 9

Club Sandwich

Sliced **turkey** or **grilled ranch chicken** with lettuce, tomatoes, bacon & mayonnaise on toasted sourdough..... 9
Add cheese 50¢ |

Cali BLT

Fried tomatoes, bacon, fresh mozzarella, basil pesto on grilled sourdough 9 || Regular BLT | 7 |

Whitlow's Gyro

Feta cheese, lettuce, tomatoes, cucumbers, onions, tzatziki sauce on pita bread
Chicken 10 || Beef | 12 |



WHITLOW'S EVENT PLANNING

Whitlow's can cater parties of 20 – 200 guests. The Sand Bar is available for private/semi-private parties. We also offer off-premise catering. Call us today for more information at 703-276-9693 or catering@whitlows.com

"Good Food for Good People"

Burgers

All burgers served with lettuce, tomato, onion, pickle, French fries or coleslaw. Substitute sweet potato fries 1
 Substitute with onion rings..... 2
 Substitute with salad, or macaroni & cheese 3
 Customize your burger with any of the following options:
 50¢ each....extra cheese ★ grilled onions ★ bacon
 sautéed mushrooms ★ sliced jalapeños or salsa
 \$1.00 each....Andouille sausage or chili
 \$2.00 each.... guacamole or avocado

Hamburger*

Grilled to order 8.50

Cheeseburger*

Choose between American, Cheddar, Swiss, Monterey Jack, Pepper Jack, Bleu cheese & Mozzarella 9

★ Veggie Burger

A healthy alternative 8

Turkey Burger

Best in town! 9

Specialty Salads

Salad Dressings:

Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, 1000 Island, Salsa-Ranch, Caesar, Soy-Lime Ginger, & Champagne Vinaigrette

Substitute or add to any salad:

Chicken..... 2
 Steak..... 3
 Shrimp..... 3
 Salmon..... 4

★ Small House Salad or Small Caesar Salad..... 6

Caesar Salad..... 9

WOW Salad

Grilled ranch chicken, baby greens, romaine, tomatoes, cucumbers, fried onions, balsamic vinaigrette 13

★ Summer Salad

Cherry tomatoes, red onions, avocado, baby greens, romaine, Champagne vinaigrette. Small 7
 Large..... 10

Spinach Salad

Chopped egg, bacon, cherry tomatoes, red onions, warm bacon vinaigrette dressing 10



Specialty Burgers

Yodeler*

Swiss cheese, sautéed mushrooms..... 9.50

Smokehouse*

Monterey Jack cheese, bacon & Carolina BBQ sauce 9.50

The Cowboy*

Double patties, American cheese, bacon. We dare you! 14

The WOW Chili Burger*

Cheddar cheese, chili, sour cream, green onions..... 10.50

The Avalanche*

Double cheese, grilled onions, sautéed mushrooms, bacon We dare you!..... 11

Diablo*

Topped with Andouille sausage, pepper jack cheese, fried onions..... 11

To-Go food is always full price, \$1.50 charge for split orders.



Cobb Salad

Grilled ranch chicken, tomatoes, bacon, eggs, crumbled bleu cheese, avocados, mixed greens, Ranch..... 14

Steak Salad*

Flank steak (grilled to order), feta cheese, diced red peppers, Parmesan potato wedges, green onions, sour cream & romaine, balsamic vinaigrette 15

Greek Chicken Salad

Grilled ranch chicken, tomatoes, cucumbers, black olives, feta cheese, red & green peppers, pepperoncini, romaine, balsamic vinaigrette..... 14

Chicken Fajita Salad

Sautéed chicken, peppers, onions, tomatoes, cheddar and jack cheese, mixed greens, Salsa-ranch dressing 13
 Sub steak*..... 15

Buffalo Chicken Salad

Fried chicken tenders, Crystal's® hot sauce, tomatoes, diced red onions, crumbled Bleu cheese, mixed greens, Bleu cheese dressing 13

Beer

Drafts & Pitchers

Miller Lite	4/14
Bud Light	4/14
Sam Adams Seasonal	5/18
New Belgium Fat Tire.....	5/19
Yuengling Lager	5/18
Blue Moon	5/18
Coors Light.....	4/14
Stella Artois.....	5/19
Lagunitas IPA.....	6/23
DC Brau Public Pale Ale.....	6/23
Guinness Stout.....	6
Black & Tan (Guinness/ Yuengling)	6
Draft Of The Month.....	variable

Bottles

Budweiser.....	4.50
Bud Light	4.50
Coors Light.....	4.50
Miller Lite	4.50
Amstel Light	5
Corona	5
Woodchuck Cider.....	5
Heineken	5
St. Pauli's Girl (Low-Alcohol)	4

PLEASE ASK FOR OUR CRAFT BEER LIST

Beverages

Coke, Diet Coke, Ginger Ale, Sprite, Orange Fanta, Pink Lemonade (free refills)	2
Iced Tea (free refills).....	2
Coffee (free refills).....	2
Hot Tea	2
Perrier.....	2
Dominion Root Beer (Bottle)	3
Root Beer Float	5
Milkshakes	
(Oreo, Vanilla, Chocolate or Strawberry).....	6
Red Bull	5

Desserts

Brownie Sundae

Served warm, topped with vanilla ice cream, chocolate sauce, whipped cream and chopped walnuts..... 6

Fruit Cobbler

Baked fresh daily, served warm, with vanilla ice cream – ask your server for today's selection 6

Southern Strawberry Shortcake

Cornbread, strawberries, vanilla ice cream, strawberry sauce and whip cream..... 6

Wine & More

House Wines

Front Porch California Chardonnay & Cabernet, California Chardonnay, & Cabernet Sauvignon
6 Glass/15 Half-Liter Carafe

White Wines

Annalisa Pinot Grigio (Italy)

Light bodied with hints of melon and citrus fruits
..... 6 Glass/24 Bottle

Hess Monterey Chardonnay (California)

Classic style of tropical fruit and lemon zest combined to make a balanced and lively wine. 7 Glass/30 Bottle

De Martina Sauvignon Blanc (Chile)

Notes of citrus and tropical fruits and an intense fresh acidity, fruity notes reappear on the finish 6 Glass/26 Bottle

Red Wines

Angeline Sonoma Coast Pinot Noir (California)

Ripe Plum with a ruby edge, accentuated with notes of warm cinnamon and blackberries..... 8 Glass/32 Bottle

Tilia Malbec (Argentina)

Dense black fruit aromas with light violet notes and a touch of sweet toast, this wine is full and rich, with ripe, concentrated black currant and cassis fruit flavors with a touch of chocolate and sweet spice from light oak aging..... 6 Glass/24 Bottle

Backstory Cabernet Sauvignon (California)

Flavors of cherry, blackcurrant, and raspberry with accents of vanilla and toasted oak, soft and easy drinking
..... 7 Glass/28 Bottle

Champagne

Simonet Blanc De Blancs 36 Bottle/8 glass

"Good Food for Good People"

www.whitlows.com

Hours of Operation: Sat. and Sun. 9am–2am
Mon. thru Fri. 11am–2am

Reservation Policy: Reservations are available at certain times.
18% gratuity added to parties of 6 or more
Sorry, No Checks.

Visa, Mastercard, American Express & Diner's Club accepted.

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