

comida

H STREET COUNTRY CLUB 202.399.HSCC 1335 H STREET NE, WASHINGTON DC 20002 hstreetcountryclub.com



DINING ROOM MENU

APPETIZERS



Fried Calamari

Calamari lightly fried & tossed with chiles, cilantro & lime.

{ 9 }

Lobster Tostada

A crispy tortilla with fresh greens, mashed avocado & warm lobster salad.

{ 11 }

Shrimp Tacos

Two shrimp tacos topped with fresh vegetable salad dressed with lime. Served on warm corn tortillas with our signature salsas. Add homemade crema or pico de gallo for \$1.50 each.

{ 9 }

Tacos al Carbón

Two tacos with grilled beef or marinated pork garnished with onions & cilantro. Served on warm corn tortillas with our signature salsas. Add homemade crema or pico de gallo for \$1.50 each.

{ 8 }

Guacamole

Traditional guacamole made to order with diced tomatoes, onions & Serrano chiles. Served with crispy tortillas.

{ 7 }

Chips, Salsa & Bean Dip

Corn chips served with chilled tomatillo sauce, warm roasted tomato salsa & hot lima bean dip.

{ 5 }

Black Bean Soup

Creamy black bean soup garnished with scallions, lime & homemade crema.

{ 7 }

Sopa de Pan

Mexican vegetable soup with buttery croutons, capers, black currants, green olives & hard-boiled egg. Topped with queso fresco.

{ 7 }

House Salad

Mixed greens, tossed with sherry vinaigrette.

{ 5 }

Marinated Mozzarella Salad

Mixed greens with fresh mozzarella marinated in oregano, garlic, lemon & olive oil.

{ 7 }

Duck Quesadilla

Grilled flour tortilla stuffed with duck, onions, roasted peppers, longhorn cheddar & asadero cheese.

{ 10 }

MAiNS

Tres Gorditas

{ 15 }

Masa puffs (fried corn dough) with three toppings: roasted pumpkin & poblano peppers, zucchini with basil & Cotija cheese, Mexican scrambled eggs. Served with ranchera sauce & black beans.

Lamb Enchiladas

{ 19 }

Tender lamb rolled in corn tortillas with roasted tomato sauce & topped with shredded longhorn cheddar & asadero cheese. Served with green rice & black beans.

Steak Tampiqueño

{ 18 }

Grilled skirt steak marinated with lime juice & served with tomatillo sauce enchiladas, black beans, guacamole & rajas (poblano peppers, onions & crème fraîche).

Chicken Escabeche

{ 17 }

Boneless chicken thigh marinated with garlic, all spice, cloves, cumin, oregano & black pepper. Served with a combination of sautéed Julienne peppers, roasted pumpkin, Spanish rice & black beans.

Shrimp in Pipian Sauce

{ 19 }

Sautéed shrimp with red chile & garlic in a rich pumpkin seed & peanut sauce. Served with green rice & black beans.

Chilaquiles with Roasted Duck

{ 20 }

Half of a roasted duck on a fresh casserole of corn tortillas, longhorn cheddar cheese, homemade crema & a choice of our roasted tomato or tomatillo sauce. Served with black beans.

Snapper Veracruz

{ 19 }

Pan seared red snapper fillet served on top of a light tomato & onion sauce. Topped with olives, capers & herbs. Served with black beans.

Pork Rib Carnitas

{ 18 }

Tender, crispy pork ribs marinated with oranges & garlic. Served with pico de gallo, poblano-lime vinaigrette, Spanish rice & black beans.

SIDES

Veggie

{ 3 each }

Spanish or Green Rice, Black Beans, Guacamole,
Roasted Pumpkin, Spinach

Cheese

{ 1.5 each }

Longhorn Cheddar, Sharp Cheddar, Asadero,
Queso Fresco, Cotija

Sauces

Pico de Gallo, Homemade Crema

{ 1.5 each }

Homemade hot sauce

{ on us }

DESSERTS

Pineapple Chimichanga

{ 7 }

Flour tortilla grilled with cinnamon & sugar, stuffed
with roasted fresh pineapple & infused with vanilla bean.

Coconut Flan

{ 6 }

A rich coconut custard topped with soft caramel
& fresh tropical fruits.

Buñuelos

{ 6 }

Mexican fried dough drizzled with infused honey.
Served with a warm chocolate drink.

Vanilla & Coffee Ice Cream

{ 6 }

Topped with cajeta (goat milk caramel).

Tres Leches Cake

{ 6 }

A light & sweet traditional Mexican sponge cake
made with three milks.

Consumption of raw or undercooked meats or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions. 18% gratuity is added to the check for parties of six (6) or more.

