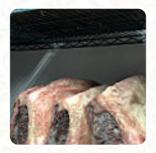
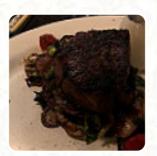




https://menulist.menu 1595 | St NWDC 20005, Washington, D.C., United States (+1)2028009994 - http://www.raresteaks.com/





The restaurant from Washington, D.C. offers 193 different *meals and drinks on the menu* at an average price of \$14.7. What <u>User</u> likes about Rare Tavern:

We loved the service, ambiance, and decor. The menu was great and many things catches our eye. Cheese curds were AMSZING. We are rating lower on food because of the main entree. The tomahawk was something we were not expecting. Idk if it was the dry aged component in it, but it seemed to be perfectly cooked but seasing and flavor wise was not great. I would give this restaurant a second chance read more. What User doesn't like about Rare Tavern:

We have come to rare many times since it's been open. They have amazing happy hour deals at the bar. Unfortunately we made the mistake of eating at the tavern tonight instead of the steakhouse. We waited over an hour for our food and then the waitress offered to cover our one garlic roll when our bill was A manager didn't check in to ask us about our dining experience and the food was shbpar. Our experience tonight w... read more. Should you wish to sample delicious American dishes like burgers or barbecue, then Rare Tavern in Washington, D.C. is the ideal place for you, The fine **sandwiches**, small salads and other snacks can be planned well as a snack. One also cooks <u>South American</u> here with fresh seafood, meat, as well as beans and rice, At the bar, you can relax with a **cool beer** or other alcoholic and non-alcoholic drinks.

Se North
470

Non alcoholic drinks	Non	alcof	rolic	drinks
----------------------	-----	-------	-------	--------

WATER

Beilagen und Saucen

FRENCH DIP

Sandwiches & Hot Paninis

HAMBURGER

Pasta Zutaten

MEATBALLS

Antipasti

BURRATA

Sundaes

BANANA SUNDAE \$10.0

Extras

BOILED EGG

Slushes

LIME

Breakfast

SWEET POTATO HASH

Around The World

NEW YORK SOUR \$16.0

Meat

STEAKHOUSE

Soup and Salad

CHICKEN NOODLE SOUP

Little things

CINNAMON ROLL

Burgers

CHICKEN BURGER \$16.0

Steaks

PORTERHOUSE

Savory Sides

CHEESE CURDS

Noodles

CHICKEN NOODLE

\$8.0

Happy Hour Beer

3 STARS GHOST IPA \$9.0

Main Course

SKUNA BAY SALMON

\$26.0

Bottle Beer

GUINESS STOUT \$9.0

Ice cream*

VANILLA

Bottles / Cans

MILLER HIGH LIFE PONY \$5.0

S. Margaret
4

\$6.0

\$6.0

			4970
House Signatures		Ozumo House Cocktails	
WISCONSIN OLD FASHIONED	\$16.0	TOKI HIGHBALL	\$18.0
Vegetables & Fruits		Vegetable Or Hand Roll	
GRILLED ONIONS		ASPARAGUS	
Small-Ish		Sopas Y Potages	
BEEF TARTARE	\$18.0	SOPA DE POLLO	
Biscuits and Cookies		Big Boy Beer	
CHEESECAKE		PBR	\$6.0
Desserts, Tea & Coffee		Alcoholic Drinks	
ICE CREAM OR SORBET		BEER	
Pints		SAUVIGNON BLANC	
3 STARS PEPPERCORN SAISON	\$9.0	Soups	
Augdon's Stocks		TOMATO SOUP	
Asador's Steaks		CHESAPEAKE CHOWDER	\$8.0
RIBEYE		Pasta	
Digestif Cocktails		SPAGHETTI MEATBALLS	\$25.0
SAZERAC	\$16.0	SPAGHETTI AND MEATBALLS	
Condiments and Sauces		Drinks	
CURRY		GLASS OF WINE	
A		DRINKS	
Import/craft		0	

Beer

BUDLIGHT

HEINEKEN

\$7.0

RARE MANHATTAN \$15.0

STRONGBOW CIDER

Rare Cocktails

Se Trapel

			AND MALE
Rose		FRENCH	
OUT EAST 2018 COTES DE PROVENCE FR	\$14.0	COCKTAIL	
TUCK BECKSTOFFER, HOGWASH 2018 CA	\$13.0	Sandwiches	
2010 CA		CANNIBAL SANDWICH	\$17.0
Draft Beers		DRY-AGED BEEF DIP	\$16.0
DOGFISH HEAD, 60M, IPA	\$9.0	GRIDDLED HAM CHEESE	\$16.0
DOS EQUIS LAGER	\$6.0	HAM AND CHEESE	
Steampots		Side dishes	
ROPE-RAISED MUSSELS	\$15.0	CARROTS PISTACHIOS	
CHEF'S POT!	\$20.0	BUTTERMILK MASHED POTATOES	
	-	SPINACH, ESCAROLE CREAM	
Appetizers		WISCONSIN CHEESE CURDS	\$14.0
GARLIC ROLLS	\$8.0	Beers	
GARLIC PARSLEY FRIES	\$8.0	20020	
MARINATED OLIVES	\$8.0	MILLER LITE	\$6.0
		BLUE MOON	\$7.0
Starters & Salads		SEASONAL ROTATING	
FRENCH FRIES	\$12.0	MICHELOB ULTRA	\$6.0
POTATOE CHIPS		Dessert	
FRIES		WALNUT BROWNIE ICE CREAM	\$9.0
Sparkling		KEY LIME PIE	\$12.0
MONT MARCAL 2017 BRUT CAVA		BUTTERSCOTCH PUDDING	\$10.0
SP SP	\$12.0	SWEET POTATO PIE	\$10.0
LA LUCA ROSE PROSECCO NV BRUT IT	\$15.0	VANILLA ICE CREAM	
TAITTINGER, BRUT LA FRANCAISE NV CHAMPAGNE FR	\$25.0	Salads	
		CHOPPED	\$10.0
Restaurant Category		ENDIVE, ARGULA, FRISÉE	\$10.0
DESSERT		SPINACH LOLA ROSA	\$10.0

Constant of
47/20

BABY KALE, UPLAND CRESS	\$10.0	Snacks	
THE VEGGIE BOWL	\$10.0	GARLIC PARMESAN PRETZELS	\$4.0
RUCOLA SALAD		YELLOW PEPPER BAR NUTS	\$4.0
A11: 4.		WISCOTCH EGG	\$10.0
White		JAR OF PICKLES	\$3.0
SAUVIGNON BLANC CAKEBREAD 2018 NAPA VALLEY CA	\$19.0	WI FRIED CHEESE CURDS	\$10.0
SAUVIGNON BLANC AUNTSFIELD 2018 SOUTHERN VALLEYS NZ	\$16.0	PIG CHEESE BEEF CHEESE DIP	\$18.0 \$10.0
PINOT GRIGIO CASTELLO BANFI SAN ANGELO 2018 TOSCANA IT	\$13.0	CHICKEN FRIED SWEET BREADS	\$10.0
RIESLING DR. LOOSEN, GRAY SLATE 2017 MOSEL GE	\$12.0	Starters	
CHARDONNAY MINER FAMILY 2018	\$22.0	DRY-AGED BURGER	\$17.0
NAPA VALLEY CA	ΦΖΖ. U	LOCAL OYSTERS	\$17.0
CHARDONNAY TYLER 2017 SANTA BARBARA CA	\$15.0	PAN ROASTED DUCK LEG PORK BELLY	\$26.0
		VA DRY-AGED POT ROAST	\$28.0
Blue Plate Steaks		ROAST CHICKEN DUMPLINGS	\$26.0
9 OZ. BOTTLENECK STEAK	\$27.0	GREEN CHILI MAC	\$24.0
9 OZ. FILET MEDALLIONS	\$28.0	TOMATO BASIL BRUSCHETTA	\$14.0
14 OZ. DRY-AGED VA PORK CHOP	\$26.0	FILET MIGNONETTES	\$18.0
18 OZ. DRY-AGED VA PORK PORTERHOUSE	\$30.0	Red	
26 OZ. CHICAGO 107 RIB EYE	\$70.0		640.0
38 OZ. VA DRY-AGED	\$90.0	ALTOS, MALBEC	\$13.0
PORTERHOUSE	40010	PINOT NOIR CARSON SCOTT 2017 CA	\$13.0
Cocktails		PINOT NOIR SIDURI 2017 WILLAMETTE VALLEY OR	\$17.0
OF ALL THE GIN JOINT	\$14.0	MERLOT NOVELTY HILLS 2016	\$15.0
THE KNOCKOUT	\$12.0	COLUMBIA VALLEY WA	,
BLACK STORMY	\$12.0	COTES DU RHONE GUIGAL 2015 FR	\$14.0
EL SUSURRO	\$12.0	MALBEC FELINO VINA COBOS	4400
A MULE'S RETURN	\$16.0	2018 MENDOZA AR	\$13.0
FRENCH 75	\$16.0	RED BLEND THE PRISONER 2018	\$20.0
THE GINSIDER	\$16.0	NAPA VALLEY CA	



These types of dishes are		POTATOES
The section of disher and		EGG
ELLOW LABEL 2018 NAPA ALLEY CA		TOMATE
YELLOW LABEL 2018 NAPA	\$33.0	CRUDE
MONDAVI 2016 NAPA VALLEY CA CABERNET SAUVIGNON CAYMUS,		MUSHROOMS
CABERNET SAUVIGNON ROBERT	\$17.0	ONIONS

These types of dishes are being served



STEAK \$10.0 SALAD SOUP

Uncateaorized

HONEY

BLUE CHEESE

PORK MEAT

BREAD	
ICE CREAM	
SPAGHETTI	
MUSSELS	
APPETIZER	
OYSTERS	
FILET	
PANINI	
PORK CHOP	

Orthogor Ebou	
CAKEBREAD, SAUVIGNON BLANC	\$16.0
SMOKE FIRE	\$16.0
BELL EVANS CHICKEN	\$8.0
CHUNK LIGHT SALMON	\$8.0
BIGEYE RARE TUNA	\$10.0
CHINCOTEAGUE CLAMS	\$15.0
SIMONET, BLANC DE BLANC, BRUT NV	\$10.0
ADAMI, ITALY, PROSECCO	\$12.0
POL ROGER, CHAMPAGNE, BRUT	

Dishes are prepared with



CHEESE MEAT BEEF

CHICKEN
GARLIC
COCONUT
POTATOES
PARMESAN
ARUGULA
CREAM CHEESE

BRUSSELS SPROUTS

\$22.0 NV COTE MAS, FRANCE, BRUT ROSÉ \$14.0 JEAN FRANCOIS COQUARD, \$12.0 **PINOT NOIR ALPHONSE MELLOT, SANCERRE** \$14.0 ROSÉ DOM. BELLVUE, SAUVIGNON \$10.0 **BLANC CHEHALEM, PINOT GRIS** \$12.0 **HERMAN J. WEIMER, RIESLING** \$12.0 **AVIARY, CHARDONNAY** \$10.0 **BROCARD, BOURGOGNE BLANC** \$12.0 **BENTON LANE, PINOT NOIR** \$16.0



FLORA SPRINGS MERLOT	\$14.0	ATLAS DISTRICT COMMON	\$9.0
TRES SABORES, PORQUE NO?,	\$15.0	RIGHT PROPER RBW	\$9.0
RED BLEND		FLYING DOG NITRO BLOODLINE	\$9.0
FAMILLE PERRIN, CÔTES DU RHÔNE	\$14.0	IPA	Ψ3.0
		DUVEL BELGIUM PALE ALE	\$12.0
NEWTON SKYSIDE, CABERNET SAUVIGNON	\$14.0	TECATE LITE	\$6.0
JUSTIN, CABERNET SAUVIGNON	\$18.0	HEINEKEN LITE	\$6.0



Rare Tavern

1595 I St NWDC 20005, Washington, D.C., United States Opening Hours: Tuesday 17:00-22:00 Wednesday 17:00-22:00 Thursday 17:00-22:00 Friday 17:00-22:00 Saturday 17:00-22:00

