

• SIP • SAVOR • SPIRITS •

COCKTAILS

LYCHEE KISS 17

Raspberry vodka, pomegranate liqueur,
lychee liqueur, white cranberry juice

BOURBON SMASH 15

Bourbon, sage & peppercorn syrup, lemon juice, basil

THE BLONDE ON BROAD 15

Vodka, elderflower liqueur, lemon juice and lemon
bitters, grapefruit juice

CLOVER CLUB 15

Blue Coat Gin, lemon juice, egg white,
raspberry syrup

Enjoy the original Clover Club recipe today in
XIX. Created at the
Bellevue in honor of a gentleman's group
dedicated to wit and song.

SUNSET XIX FLOORS UP 15

Tequila, fresh sour, grand marnier, simple, merlot

BERRY LEMONADE 14

Vodka, house sour mix, blueberries

PHILLY SPRITZ 17

Aperol, campari, sweet vermouth, sparkling rose

SMOKING THE OLD FASHIONED WAY 18

Bourbon, bitters, burnt orange

SUMMER SANGRIA 14

Wine, seasonal berries, house sour mix

SOUTH ST. FUZZY MULE 16

Bourbon, house sour mix, peach puree, fresh mint,
ginger beer

WINE

• RED WINES •

PINOT NOIR, MACMURRAY RANCH 15/70

Central Coast, California 2015

BARBERA BLEND, TRIFULA 12/50

Piedmont, Italy 2016

PIERRE, CABERNET FRANC 13/60

I.G.P France 2016

CABERNET, HERITAGE 12/60

Washington State 2016

MERITAGE, GRANDLACH MOUNTAIN CUVÉE 13/60

Sonoma County 2016

BORDEAUX, CHATEAU DES LEOTINS 13/60

Bordeaux, France 2016

• PRIVATE LABEL •

CANVAS BY MICHAEL MONDAVI 11/45

sparkling blanc de blanc

pinot grigio, chardonnay,

pinot noir, merlot,

cabernet sauvignon

• WHITE WINES •

CHARDONNAY, TREFETHEN DOUBLE T 10/45

Sonoma, California 2016

CHENIN BLANC, JOVLY 10/45

Vouvray, France 2015

ROSE, VINO 12/55

Walla Walla, Washington 2015

PINOT GRIGIO, VIGNETI DEL SOLE 10/45

Veneto, Italy 2016

RIESLING, FIRESTONE 12/60

Santa Ynez Valley, California 2015

SAUVIGNON BLANC, MURPHY-GOODE 11/55

North Coast, California 2016

GRENACHE BLANC, CHATEAU MAS NEUF 14/65

Southern Rhone, France 2016

CONQUILLA, CAVA SPARKLING 14/65

Pendes, Spain 2016

BORTOLOTTI, LAGREIN ROSE SPARKLING 14/65

Veneto, Italy 2016

VEUVE CLICQUOT YELLOW LABEL 25/180

Champagne, France

BEER

DRAFT BEER

ALLAGASH WHITE 9
belgian-style wheat ale, me

PBC "KENZINGER" 9
pale lager, pa

VICTORY "SEASONAL" 9
pa

DOGFISH HEAD "60 MINUTE" 9
ipa, de

YARDS "BRAWLER" 9
dark mild ale, pa

DUCLAW "SWEET BABY JESUS" 9
chocolate peanut butter porter, md

BOTTLED BEER

YUENGLING lager, pa 6

BROOKLYN LAGER "brown ale", ny 9

GOOSE ISLAND "matilda", belgian pale ale, il 12

MILLER LITE pale lager, wi 6

SIERRA NEVADA "kellerweis" wheat beer, ca 8

UNIBROU "la fin du monde", tripel, canada 12

CORONA EXTRA pale lager, mexico 7

GUINNESS DRAUGHT stout, ireland 8

AMSTEL LIGHT pale lager, netherlands 8

XIX LOUNGE

• SEAFOOD •

SEAFOOD TASTING -SERVES TWO
DAILY SELECTION OF OUR RAW BAR OFFERING 40

DAILY OYSTERS, PER PIECE 3

LITTLENECK CLAMS, PER PIECE 2

SHRIMP COCKTAIL 16
Absolut limon cocktail sauce

MARYLAND CRAB CAKE 18/36
old bay tomato and avocado relish, sherry balsamic

STEAMED BLUE BAY MUSSELS AND APPLES 18
*PA hard cider, garlic, parsley, creme faiche and
toasted sourdough*

• CHARCUTERIE & CHEESE •

CHOICE OF THREE 20
CHOICE OF FIVE 28
ADDITIONAL SELECTION, EACH 6

MEAT SELECTION

*Prosciutto domestic, NY
Cured bresaola, NY
Ararat salami, MD
Duck salami, upstate, NY*

CHEESE SELECTION

*Cabot clothbound cheddar, cow's milk, VT
Bay blue, cow's milk, CA
Monocacy Ash, goat's milk, MD
Harvest moon, cow's milk, NY
Kunik, goat and cow triple cream, NY*

SALADS

XIX SALAD 12
*boston lettuce, pickled red onion, Green Meadow Farm
country bacon, radish, cornbread croutons and
green goddess dressing*

CAESAR SALAD 10
*romaine lettuce, traditional dressing, parmesan and
sourdough croutons*

THE BELLEVUE COBB 13
*avocado, heirloom cherry tomato, sweet corn, chopped egg,
toasted sunflower seeds, Green Meadow Farms country
bacon, fennel, buttermilk dill dressing*

HEIRLOOM TOMATO & BURRATA SALAD 12
*lemon extra virgin olive oil, basil pesto
fig balsamic*

ADD TO SALAD

*grilled chicken, *grilled salmon or grilled shrimp 8
Wagyu beef coulotte or Maryland crab cake 10

BITES & MAINS

PARMESAN FRIES 7
garlic chili aioli

VIDALIA ONION DIP 7
caramelized vidalia onions, housemade lattice chips

FRIED GREEN TOMATO 10
pimento cheese and sweet pepper jam

SOFT PRETZEL TARTINE 16
*prosciutto, pears, Humboldt fog cheese, basil, whole grain
mustard*

CHEESESTEAK SLIDERS 17
*Snake River Farms Coulotte, clothbound cheddar,
Kennett square mushrooms, parker brioche roll,
remoulade sauce*

CRAB CLOTHBOUND CHEDDAR
MAC AND CHEESE 16

GRASS FED ANGUS BURGER 17
clothbound cheddar, brioche bun, french fries

WAGYU STEAK FRITES 30
*Snake River Farms Coulotte, french fries,
black garlic sauce*

PESTO BALSAMIC FLAT BREAD 14
basil pesto, peach, ricotta arugula, fig balsamic

DUCK SALAMI FLAT BREAD 15
*duck salami, fontina cheese, arugula,
pomegranate molasses*

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.

A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE