

Equinox Restaurant

818 Connecticut Ave NW Frnt 1 20006-2702 · +12023318118 · Updated: Jan 14, 2026

[View online menu](#)



EQUINOX FRITTERS 3

Federal Risotto Fritters

\$12.00

Sweet Garlic, Crème Fraîche

Crispy Roman Style Artichokes

\$12.00

Italian Parsley, Red Pepper Aioli (GF, PB)

Apple Pie Fritters

\$12.00

Granny Smith Apples, Cinnamon Sugar, Caramel Sauce (PB)

BAR SNACKS 5

Fried Green Tomatoes

\$11.00

Spicy Avocado Coulis

Crispy Shrimp Tempura

\$12.00

Saffron Aioli

EQ19 Mac & Cheese

\$18.00

Vermont Cheddar, Panko Crumbs

Parmesan Truffle Fries

\$11.00

Kosher Sea Salt

BBQ Glazed Chicken Wings

\$16.00

Honey Lime BBQ, Manna Spice

SILVERIO'S EMPANADAS 2

Braised Short Rib & Caramelized Onions

\$16.00

Braised Leek & Wild Mushrooms

\$14.00

DESSERT 5

Strawberry Shortcake In a Glass

\$13.00

Lemon Sponge Cake, Vanilla Whipped Cream, Strawberry Compote

Bittersweet Chocolate Dome

\$15.00

Peanut Butter Mousse, Feuilletine Crunch, Candied Hazelnuts

Warm Hawaiian Coconut Cake	\$13.00
Passionfruit Coulis, Pineapple Compote, Raspberry Sorbet (pb)	
Heirloom Carrot Cake	\$13.00
Cream Cheese Frosting, Candied Hazelnuts, Caramel Sauce	
Chocolate Caramel Tartlet	\$14.00
Chocolate Ganache, Coffee Espresso Soil, Honey Vanilla Gelato	

AFTER DINNER DRINKS 9

NOLA Leche Punch	\$16.00
Brandy, Madagascar Vanilla, Cinnamon	
BB King	\$17.00
Old Forrester Bourbon, Egg, Baileys, Fresh Lemon	
The Federal Espresso Martini	\$17.00
Smoke Lab Vodka, Espresso, Mr. Black Coffee Liqueur	
Equinox Irish Coffee	\$16.00
Flying Tumbler Irish Whiskey, Coffee, Whipped Cream	
Michelle Chiarlo Nicole	\$14.00
Moscato D'Asti, 2022 (Asti, Italy)	
Domaine Marash Sweet Riesling	\$14.00
Thracian Valley, Bulgaria, 2016	
Disznóko Tokaji	\$14.00
Késői Szüret, Late Harvest, 2020	
Taylor Fladgate 10-Year	\$16.00
Taylor Fladgate 20-Year	\$19.00

DRAFTS 4

Michelob Ultra Light	\$6.00
Kona Big Wave Golden Ale	\$6.00
Tröegs Independent Brewing Mad Elf Ale	\$6.00
Ale Brewed with Honey and Cherries	
Devil's Backbone Brewing Capit-Ale Golden IPA	\$6.00
6.0% ABV	

BEER FLIGHT 1

Beer Flight	\$10.00
Kona Big Wave Golden Ale, Stella Artois Pale Lager, Wicked Weed Pernicious IPA, Tröegs Independent Brewing Mad Elf Ale	

WINE 2

House Red Wine \$7.00

House White Wine \$7.00

COCKTAILS 4

Equinox Margarita \$8.00

Astral Tequila, Lime Juice, Lemon Balm, Triple Sec

Moscow Mule \$8.00

Vodka, Lime Juice, Ginger Beer

Not Wasted Sangria \$8.00

Choice of Red or White

Old Fashioned \$8.00

Old Forester Bourbon, Luxardo Cherry, Angostura Bitters

MOCKTAILS 2

Pom-Persimmon Sparkler \$7.00

Seedlip Grove 42 Nonalcoholic Spritzer, Pomegranate, Persimmon, Lemon Balm

Virgin Mojito \$7.00

Fresh Squeezed Lime, Mint, Simple Syrup, Splash of Soda

FRITTER CONES 3

Equinox Truffled Risotto Fritters \$9.00

Crispy Roman Style Artichoke \$9.00

Parmesan Truffle Fries with Kosher Sea Salt \$9.00

SMALL BITES 3

Slow Cooked Chicken Wings with Cola BBQ Glaze \$12.00

Focaccia Pizzettes with Shiitake Mushrooms, Gruyere, and Parmesan \$12.00

Crispy Shrimp Tempura with Saffron Aioli \$12.00

LARGE BITES 3

Grilled Creekstone Farms Black Angus Beef Burger \$19.00

with Smoked Gouda, Pickled Peppers, and Brioche Bun

Equinox Mac & Cheese \$19.00

with Vermont Cheddar & Panko Crumbs

Crispy Maitake Teriyaki **\$19.00**
with Warm Soba Noodles, Braised Celery, and Toasted Sesame

FOR THE TABLE 3

Grilled Sourdough Focaccia **\$4.00**

Black Olive Tapenade (pb) - Priced Per Piece

Federal Risotto Fritters **\$18.00**

Sweet Garlic, Crème Fraîche

Artichokes "Alla Romana" **\$18.00**

Italian Parsley, Red Pepper Aioli (gf, pb)

FIRST COURSE 5

Sweet Corn Coconut Cream Soup **\$18.00**

Grilled Poblano Peppers, Pickled Watermelon, Green Onions (gf, pb)

Arugula and Radicchio Salad **\$19.00**

Compressed Summer Watermelon, Shaved Bell Radish, Pickled Fennel (gf, pb)

Roasted Garden Lasagna **\$22.00**

"Mozzarella" Cheese, Sweet Pepper Coulis, Crispy Fingerling Potatoes (pb) - \$22/\$38

Housemade Egg-Yolk Fettuccine with Maine Lobster **\$25.00**

Bouillabaisse, Sweet Shrimp, Baby Carrots

Grilled Mediterranean Octopus **\$22.00**

Chorizo Sausage, Roasted Caulilini, Tomatillo Coulis

MAIN COURSE 6

Silverio's Hand Pulled Chicken Salad **\$29.00**

Toasted Cashews, Sesame Crostini, Arugula Pesto

BBQ'd Jail Island Salmon **\$38.00**

Sweet Corn Succotash, English Peas, Roasted Red Peppers (gf)

Equinox Jumbo Lump Crab Cakes **\$45.00**

Sautéed Spring Asparagus, Cipollini Onions, Meyer Lemon Butter

Grilled Black Angus Beef Hanger Steak **\$38.00**

Patatas Bravas, Baby Bok Choy, Hazelnut Romesco (gf)

Pan Roasted New England Halibut Filet **\$38.00**

Provençal Style Ratatouille, Basil Pesto Butter

Crispy Maitake Teriyaki **\$34.00**

Basmati Rice, Baby Carrots, Toasted Sesame (gf, pb)

HOUSE SPECIALTY COCKTAILS 5

Citrus & Petals	\$17.00
Astral Tequila, Solerno Blood Orange Liqueur, Fresh Grapefruit	
Spring Fling	\$16.00
Hardshore Gin, Midori, Cucumber Water	
Pomegranate Martini	\$16.00
Smokelab Vodka, Pomegranate Juice, Orange Liqueur, Fresh Lemon	
EQ Tamarind Sour	\$16.00
Old Forrester Bourbon, Tamarind, Apricot Liqueur	
North of the Tropics	\$17.00
Titos Vodka, Mango Liqueur, Apricot Liqueur, Lemon Balm	
HOUSE MIMOSAS 1	
Glass of Loredan Prosecco	\$15.00
Choice of fresh Blood Orange, Pink Grapefruit, and Orange Juices \$15 glass / \$35 bottle	
ZERO PROOF COCKTAILS 5	
Cranberry & Lime Spritzer	\$9.00
Fresh Mint, Cranberry, Lemon Balm	
Ginger Pineapple Crush	\$10.00
Pineapple Juice, Ginger Beer, Splash of Soda	
Lemon Balm Rose Spritzer	\$9.00
Organic Lemon Balm & Rose Extract, Lemon Juice, Club Soda Water	
The Lavender	\$9.00
Organic Lavender Herbal Syrup, Lime Juice, Soda Water	
Raspberry Iced Tea	\$8.00
Fresh Black Tea, Meyer Lemon & Fresh Raspberries	
BEER ON TAP 8	
Devils Backbone Capit-Ale Golden IPA	\$9.00
6% ABV - This collaboration with the Washington Capitals is a golden IPA, paying homage to the team's 50th anniversary - the golden anniversary. Cheers to 50 more years!	
Michelob Ultra Light	\$9.00
Kona Big Wave Golden Ale	\$10.00
Rogue Blonde Ale	\$10.00
Stella Artois	\$11.00

Devils Backbone Vienna Lager **\$11.00**

5.2% ABV - Amber lager with a smooth, malty finish. It's brewed with a blend of Vienna, Pilsner, Dark Munich, and CaraAmber malts, along with Northern Brewer and Saaz hops.

Wicked Weed Brewing IPA **\$12.00**

Guinness **\$12.00**

WINE BY THE GLASS ¹²

Loredan Prosecco **\$15.00**

Chandon Brut Rosé **\$18.00**

Emolo Sauvignon Blanc **\$15.00**

Pink Side of Rubin Rosé **\$16.00**

Benvolio Pinot Grigio **\$16.00**

Domaine Lemain - Pouillot Sancerre **\$19.00**

Bezel Chardonnay by Cakebread **\$17.00**

Piazzo Fil Rus Barbera d'Alba **\$19.00**

Bezel Pinot Noir by Cakebread **\$15.00**

Istar Cabernet Franc **\$17.00**

Gamza Red Blend **\$17.00**

Escudo Rothschild Cabernet Sauvignon **\$17.00**

WINES BY THE BOTTLE ⁹

Cloudy Bay Sauvignon Blanc **\$80.00**

Marlborough, New Zealand 2022

Matanzas Creek Sauvignon Blanc **\$58.00**

Sonoma County, CA 2023

Domaine du Colombier, Chablis Premier Cru **\$78.00**

Chablis, France 2021

Grand Napa Chardonnay **\$75.00**

Carneros, CA 2021

Licia Albariño **\$58.00**

Rias Baixas, Spain 2022

Escudo Rothschild Cabernet Sauvignon **\$58.00**

Paso Robles, 2021

Ponzi Pinot Noir	\$90.00
Willamette Valley, OR 2022	
Les Hauts de Barville	\$75.00
Châteauneuf du Pape, France 2019	
Chateau Mazeyres Pomerol	\$90.00
Bordeaux, France 2016	

BRUNCH MENU 8

Warm Fresh Baked Focaccia

Strawberry Jam

Sweet Corn & Coconut Cream Soup

Grilled Poblano Peppers, Pickled Watermelon, Green Onions (gf, pb)

Arugula and Radicchio Salad

Brûléed Black Mission Figs, Belle Radish, Mustard Sherry Vinaigrette

Cavatelli Pasta with Sweet Peas & Backyard Mint

Baby Carrots, Bok Choy, Lemon Butter

Baked Frittata with Tomato and "Mozzarella"

Baby Spinach, Fingerling Potatoes, Caper Remoulade

Granola-Crusted French Toast

Nutella Chocolate Filling, Coconut Whipped Cream, Vermont Maple Syrup

Mini Bourbon Pecan Pie Tartlets

Summer Berries, Caramel Sauce

Bottle of Loredan Prosecco

\$35.00

Served with Blood Orange Juice

PLANT-BASED TASTING MENU 5

Sweet Corn Coconut Cream Soup

Grilled Poblano Peppers, Pickled Watermelon, Green Onions (gf, pb)

Arugula and Radicchio Salad

Compressed Summer Watermelon, Shaved Bell Radish, Pickled Fennel (gf)

Housemade Fusilli Pasta with Provencal Style Ratatouille

Summer Zucchini, Yellow Squash, Sweet Red Peppers

Roasted Garden Lasagna

"Mozzarella" Cheese, Garden Vegetables, Crispy Fingerling Potatoes

Bittersweet Chocolate Cheesecake

Pistachio Date Crust, Raspberry Coulis, Coconut Sorbet (gf)

Arugula and Radicchio Salad

Compressed Summer Watermelon, Shaved Bell Radish, Pickled Fennel (gf, pb)

BBQ'd Jail Island Salmon Filet

Sweet Corn Succotash, Roasted Red Peppers, Pea Tendrils (gf)

Housemade Egg-Yolk Fettuccine with Maine Lobster

Bouillabaisse, Sweet Shrimp, Baby Carrots

48-Hour Slow Cooked Beef Short Rib

Apple Celery Root Puree, Seared Baby Bok Choy, Red Wine Truffle Jus (gf)

Strawberry Shortcake In a Glass

Lemon Sponge Cake, Vanilla Whipped Cream, Strawberry Compote
