

EST. 2026 · WASHINGTON DC

HOUSE 71

AMERICAN TAVERN



Where American classics meet modern craft.

Lettuce Entertain You · Intern Program

The House is Online!

house71restaurant.com

HOUSE 71
AMERICAN TAVERN · WASHINGTON DC



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American Tavern · Washington DC

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Our Story

House 71 is a contemporary American tavern inspired by the country's diverse culinary traditions, blending timeless hospitality with a vibrant social atmosphere. The space feels sophisticated but welcoming, with a bustling bar, warm design elements, and a menu that offers select American classics from each region of the country and their cultures.

Our kitchen brings that regional spirit to life through a menu of craveable, elevated plates and sandwiches — built with the same attention to detail, whether it's a lively lunch, a long dinner, or a casual reception.

HOUSE 71

LUNCH

Small Plates + Greens

Cheesesteak Stuffed Peppers	15
Roasted sweet peppers filled with shaved steak, caramelized onions, and melted provolone	
Maryland Crab Cakes	19
Two jumbo lump crab cakes served with sweet corn succotash, lemon aioli, and arugula	
Pretzel Bites with Beer Cheese	12
Warm, soft-baked pretzel bites with housemade beer cheese and whole grain mustard	
Fried Pickles	10
Crispy dill pickle chips served with housemade buttermilk ranch	
Pimento Cheese Dip	11
Southern-style pimento cheese with toasted baguette and fresh vegetables	

Main Dishes

Served with your choice of Hand-Cut Fries, Coleslaw, Charred Corn Succotash, Tavern House Salad, White Cheddar Mac & Cheese +\$3, Parmesan Polenta +\$3, or Tomato Basil Soup +\$3

Smoked Brisket Sandwich	18
6 oz. slow-smoked brisket finished with house BBQ sauce, crispy onions, and house pickles on a toasted brioche bun	
Philly Cheesesteak	18
Shaved ribeye with sautéed peppers, caramelized onions, melted provolone, and roasted garlic aioli on a toasted hoagie roll	
Chicago Italian Beef	17
Thin-sliced roast beef dipped in au jus, topped with sweet peppers and house giardiniera on a toasted Italian roll	
Fried Chicken Sandwich	19
Buttermilk fried chicken breast topped with hot honey, creamy slaw, and house pickles on a toasted brioche bun	
Cajun Shrimp & Grits	25
Blackened Gulf shrimp served over creamy cheddar grits with Cajun butter sauce and scallions	
Fried Chicken Sandwich	19
Buttermilk fried chicken breast topped with hot honey, creamy slaw, and house pickles on a toasted brioche bun served with hand-cut fries	
Maryland Blue Crab Roll	26
Fresh jumbo lump crab lightly dressed with lemon herb mayo and served on a butter-toasted split-top roll	
Grilled Ribeye Steak Sandwich	19
8 oz. grilled ribeye, sliced and served with roasted garlic aioli, baby arugula, crispy onions, and toasted artisan bread	
Grilled Cheese & Tomato Soup	13
White cheddar and American cheese melted on toasted sourdough, served with roasted tomato basil soup	
Pulled Mushroom BBQ Sandwich	15
Slow-roasted oyster and cremini mushrooms tossed in house BBQ sauce with creamy slaw and crispy onions on a toasted brioche bun	

HOUSE SIDES

White Cheddar Mac & Cheese	8
Creamy white cheddar sauce finished with toasted herb breadcrumbs	
Hand-Cut Fries	6
Sea salt, cracked pepper, and fresh herbs	
Coleslaw	6
Creamy cabbage slaw with apple cider vinaigrette	
Parmesan Grits	7
Creamy parmesan polenta finished with butter and cracked pepper	
Charred Corn Succotash	7
Sweet corn, peppers, onions, herbs, and butter	
Tavern House Salad	7
Mixed greens, cucumber, tomato, pickled onions, cheddar, and herb vinaigrette	
Cesar Salad	7
romaine lettuce, shaved parmesan, garlic breadcrumbs, and Caesar dressing	
Roasted Garlic Mashed Potatoes	7
Whipped Yukon Gold potatoes with roasted garlic and butter	

DESSERTS

Warm Apple Crisp	11
Cinnamon apples, oat crumble, and vanilla ice cream	
Goopy Butter Cake	10
A St. Louis classic served warm with whipped cream	
Chocolate Bourbon Bread Pudding	11
Brioche bread pudding with bourbon caramel sauce	
New York Cheesecake	11
Classic cheesecake with seasonal berry compote	

LITTLE TAVERN

*For guests 12 and under
Served with fries, applesauce, or fresh fruit
\$10 each*

Grilled Cheese
Crispy Chicken Tenders
Cheeseburger
Buttered Rigatoni
Mac & Cheese

HOUSE 71

DINNER

Small Plates + Greens

Cheesesteak Stuffed Peppers	15
Roasted sweet peppers filled with shaved steak, caramelized onions, and melted provolone	
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Two jumbo lump crab cakes served with sweet corn succotash, lemon aioli, and arugula	
Pretzel Bites with Beer Cheese	12
Warm, soft-baked pretzel bites with housemade beer cheese and whole grain mustard	
Fried Pickles	10
Crispy dill pickle chips served with housemade buttermilk ranch	
Pimento Cheese Dip	11
Southern-style pimento cheese with toasted baguette and fresh vegetables	
Chicken Caesar Salad	15
Grilled Chicken, romaine lettuce, shaved parmesan, garlic breadcrumbs, and Caesar dressing	

Main Dishes

Smokehouse Brisket Plate	27
10 oz. slow-smoked brisket glazed with house BBQ sauce and served with white cheddar mac & cheese, charred corn succotash, and fried pickles	
Steak Frites	36
12 oz. grilled ribeye finished with herb butter and served with hand-cut fries and a lightly dressed arugula salad	
Italian Beef Short Rib	29
Braised 10 oz. beef short rib over creamy parmesan grits with roasted sweet peppers, house giardiniera, and rich beef jus	
Maryland Blue Crab Roll	26
Fresh jumbo lump crab lightly dressed with lemon herb mayo and served on a butter-toasted split-top roll with hand-cut fries and coleslaw	
Cajun Shrimp & Grits	25
Blackened Gulf shrimp served over creamy cheddar grits with Cajun butter sauce and scallions	
Fried Chicken Sandwich	19
Buttermilk fried chicken breast topped with hot honey, creamy slaw, and house pickles on a toasted brioche bun served with hand-cut fries	
Chicken Parmesan	23
Crispy breaded chicken cutlet topped with marinara, melted mozzarella, and basil, served over rigatoni pasta	
Beer-Battered Cod & Chips	23
Beer-battered Atlantic cod served with hand-cut fries, creamy coleslaw, tartar sauce, and grilled lemon	
Eggplant Parmesan	21
Crispy breaded eggplant layered with marinara, mozzarella, parmesan, and basil, served over rigatoni pasta	

HOUSE SIDES

White Cheddar Mac & Cheese	8
Creamy white cheddar sauce finished with toasted herb breadcrumbs	
Hand-Cut Fries	6
Sea salt, cracked pepper, and fresh herbs	
Coleslaw	6
Creamy cabbage slaw with apple cider vinaigrette	
Parmesan Grits	7
Creamy parmesan polenta finished with butter and cracked pepper	
Charred Corn Succotash	7
Sweet corn, peppers, onions, herbs, and butter	
Tavern House Salad	7
Mixed greens, cucumber, tomato, pickled onions, cheddar, and herb vinaigrette	
Roasted Garlic Mashed Potatoes	7
Whipped Yukon Gold potatoes with roasted garlic and butter	

DESSERTS

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Brioche bread pudding with bourbon caramel sauce	
New York Cheesecake	11
Classic cheesecake with seasonal berry compote	

LITTLE TAVERN

*For guests 12 and under
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\$10 each*

Grilled Cheese
Crispy Chicken Tenders
Cheeseburger
Buttered Rigatoni
Mac & Cheese

HOUSE 71

SIGNATURE COCKTAILS

A toast to America's regions

EAST COAST	The District Rickey <i>Green Hat Gin, lime cordial, balckberry puree, soda water</i>	15
	Shenandoah Rye Manhattan <i>Catoctin Creek Roundstone Rye, sweet vermouth, Sour cherry liqueur, Angostura bitters</i>	17
	Boston Harbor Espresso Martini <i>Vodka, espresso, coffee liqueur, maple syrup, orange bitters</i>	17
	Wisconsin Brandy Old Fashioned <i>Korbel Brandy, muddled orange & cherry, bitters, lemon-lime soda</i>	16
MIDWEST	Chicago Boulevardier <i>Bourbon, Campari, sweet vermouth</i>	17
	St. Louis Sling <i>Bourbon, blackberry, lemon, chinger beer</i>	16
	Charleston Peach Smash <i>Bourbon, fresh peach, mint, lemon</i>	16
THE SOUTH	Nashville Hot Honey Margarita <i>Reposado tequila, hot honey, lime, Tajin rim</i>	17
	Savannah Sweet Tea Mule <i>Vodka, sweet tea, ginger beer, lemon</i>	15
SOUTHWEST	Sante Fe Paloma <i>Blanco tequila, grapefruit, agave, lime</i>	16
	Texas Smoke <i>Bourbon, mexcal, smoked maple syrup, orange bitters</i>	17
	Pacific Sunset Highball <i>Mezcal, Aperol, passionfruit, lime, sparkling mineral water</i>	16
WEST COAST	Golden Gate Spritz <i>Prosecco, St-Germain, elderflower, Meyer lemon, rosemary</i>	14
	Oregon Blackberry Mule <i>Vodka, blackberry, gingerbeer, lime</i>	15
	ZERO PROOF	
	Cherry Blossom Shrub <i>House Cherry shrub, mint, sparkling water</i>	8
	Meyer Lemon & Basil Lemonade <i>Fresh-squeezed Meyer lemon, basil, raw cane sugar</i>	7
	Blackberry Mint Fizz <i>Blackberry, lime, mint, club soda</i>	8
	Capitol Cold Brew & Tonic <i>Cold brew, citrus tonic, orange twist</i>	8

WINE

WHITE

Chardonnay - Kendall-Jackson "Vintner's Reserve" '24 <i>California</i>	11 42
Pinot Grigio - King Estate '24 <i>Willamette Valley, OR</i>	14 54
Dry Riesling - Dr. Konstantin Frank '24 <i>Finger Lake, NY</i>	14 54
Sauvignon Blanc - Cakebread Cellars '24 <i>Napa Valley, CA</i>	18 68

RED

Pinot Noir - A to Z Wineworks '23 <i>Oregon</i>	13 50
Pinot Noir - Domaine Serene "Evenstad Reserve" '22 <i>Willamette Valley, OR</i>	26 102
Red Blend - Duckhorn "Decoy" '23 <i>California</i>	15 58
Cabernet Sauvignon - Stag's Leap Wine Cellers "Artimis" '22 <i>Napa Valley, CA</i>	32 125
Châteauneuf-du-Pape Rouge - Château de Beaucastel '22 <i>Rhône Valley, France</i>	36 140

SPARKLING & ROSE

Sparkling Rosé - Soter Vineyards '21 <i>Willamette Valley, OR</i>	15 58
Blanc de Blancs - Schramsberg '22 <i>North Coast, CA</i>	22 88

RESERVE

Proprietary Red - Opus One '22 (Bottle Service Only) <i>Napa Valley, CA</i>	495
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BEER & CIDER

DRAFT		BOTTLES & CANS	
Atlas Solar Power IPA	8	Allagash White	9
DC Brau Helles Lager	9	Sierra Nevada Pale Ale	8
Right Proper Pale Ale	9	Modelo Especial	8
Port City Optimal Wit	9	Stella Artois	8
Guinness Draught	9	Miller Lite	7
		Athletic Run Wild IPA (NA)	7

MON-FRI **HAPPY HOUR** 3-6PM

Enjoy discounted cocktails, wine, and beer along with a few of our favorite bites!

HOUSE 71

HAPPY HOUR

(3-6pm)

COCKTAILS..... \$11



The District Rickey
Green Hat Gin, lime cordial, balckberry puree, soda water

Golden Gate Spritz
Prosecco, St-Germain, elderflower, Meyer lemon, rosemary

Pacific Sunset Highball
Mezcal, Aperol, passionfruit, lime, sparkling mineral water

WINE BY THE GLASS..... \$9



Chardonnay - Kendall-Jackson "Vintner's Reserve" '24
California

Sparkling Rosé - Soter Vineyards '21
Willamette Valley, OR

Pinot Noir - A to Z Wineworks '23
Oregon

BEER..... \$6



Stella Artois
Sierra Nevada Pale Ale
Atlas "Solar Power" Hazy IPA

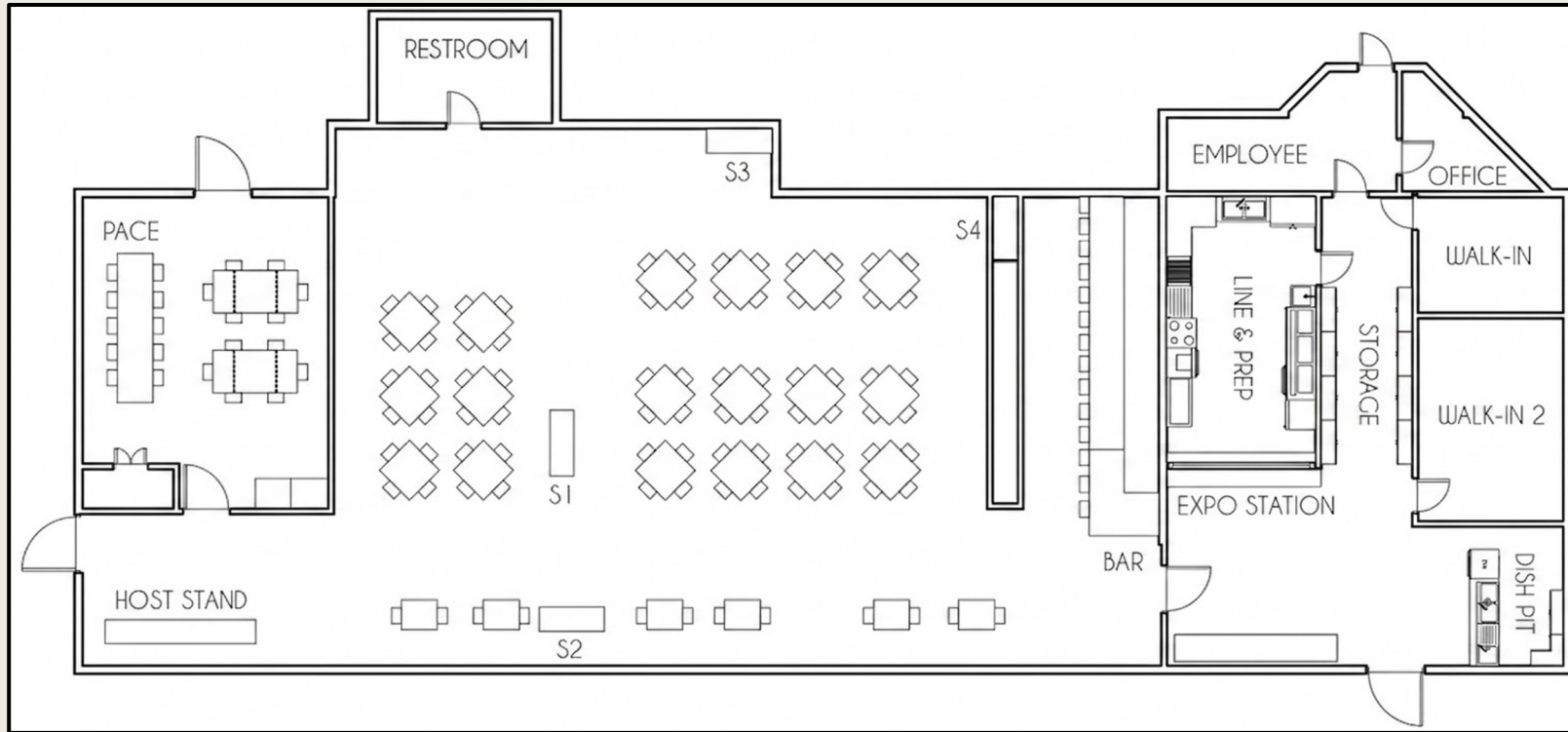
BITES

Pretzel Bites with Beer Cheese \$10
Warm, soft-baked pretzel bites served with housemade beer cheese and whole grain mustard

Fried Pickles \$9
Crispy dill pickle chips served with housemade buttermilk ranch

Pimento Cheese Dip \$10
Southern-style pimento cheese with toasted baguette and fresh vegetables

The Bowen Building - 875 15th St NW, Washington



3,842
square feet

20'
ceiling heights

~115
seats

Finalized Floor Plan — FOH dining, bar, distributed server stations, private events room, and a full BOH line.

The Numbers

\$6.47M

Annual sales

\$2.61M

Magic number · 40.3%

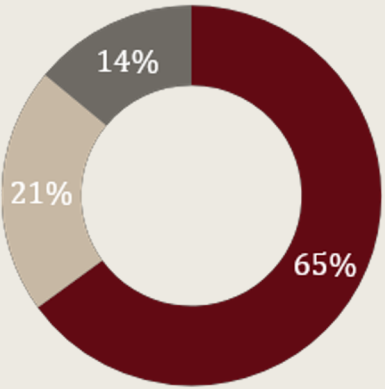
\$1.11M

Store profit · 17.2%

21.8%

Blended cost of sales

Revenue by category



■ Food 65% ■ Liquor 21% ■ Wine 14%

AT A GLANCE

Weekly sales	\$124,400
Avg check — lunch / dinner	\$45 / \$65
Weekly covers — lunch / dinner	755 / 1,065
Food cost	23%
Total payroll	37.9%
Cash flow	\$1.28M

HOUSE 71

AMERICAN TAVERN

BRAND STANDARDS

LOGO STANDARDS



PRIMARY LOGO



SECONDARY LOGO



SECONDARY LOGO

COLORS

PRIMARY COLORS



DARK RED
#620A13



DARK GREY
BROWN
#3E2D24



LIGHT
ORANGE
#EDEAE2

SECONDARY COLORS



PASTEL GREY
ORANGE
#C7B8A4



WARM GREY
#6E6A64

TYPOGRAPHY

LOGO FONT

BOLSTA

ABCDEFGHIJKLMNOPQRSTUVWXYZ
123456789

HEADERS

MARCELLUS

ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz
123456789

SECONDARY HEADERS

CINZEL

ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz
123456789

BODY FONT

Libre Baskerville

ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz
123456789

HOUSE 71

PARTIES & SPECIAL EVENTS

WASHINGTON DC

AN OVERVIEW

DETAILS

◆ FAMILY-STYLE PRIVATE MENUS

\$38/guest lunch, \$45/guest dinner — soft drinks, tea, and coffee included.

◆ AV & PRESENTATION READY

Projector, screen, and mic package from \$250 for toasts, slideshows, or corporate dinners.

◆ A ROOM THAT'S YOURS

Dedicated event planner, custom menu cards, adjustable lighting, and an optional private bar.

◆ CLEAR BOOKING TERMS

Non-refundable deposit, guaranteed count two weeks out, and a 20% service charge.

Private dining room

SEATED **10-24** RECEPTION **20-30**

\$100 room fee

F&B MINIMUM	LUNCH	DINNER
10-24 guests	\$800	\$1,200
24-30 guests	\$1,200	\$1,600

Full restaurant buyout

SEATED **100-122** RECEPTION **122-137**

Additional 25% fee as room fee

F&B MINIMUM	LUNCH	DINNER
100-122 guests	\$3,432	\$4,880
122-137 guests	\$3,767	\$5,612

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THANK YOU!