



PRIVATE EVENTS
Menus & Options

www.IrregardlessDC.com
502 H Street NE, Washington, DC 20002

Updated 11/29/23



About

Irregardless is a wine bistro owned by long-time DC resident, Phil Coppage and located on the historic H Street NE, less than one mile from the US Capitol and just five blocks from Union Station.

Our menu features both shareable and individual dishes that draw inspiration from the bounty of the Mid-Atlantic region with a strong focus on local and sustainable ingredients.

Our inventive bar program, run by Christine Cabatuan, offers craft cocktails with ingredients inspired from the season.

We can't wait to host your next event!



AVAILABLE FOR PRIVATE EVENTS

7 days a week

We offer custom dining and cocktail menus for large parties. Partial and full restaurant buy-outs for brunch, lunch, dinner, and receptions.

Business Luncheons

Holiday Parties

Receptions

Fundraisers

Bridal Showers

Baby Showers

Birthdays

Private Dinners

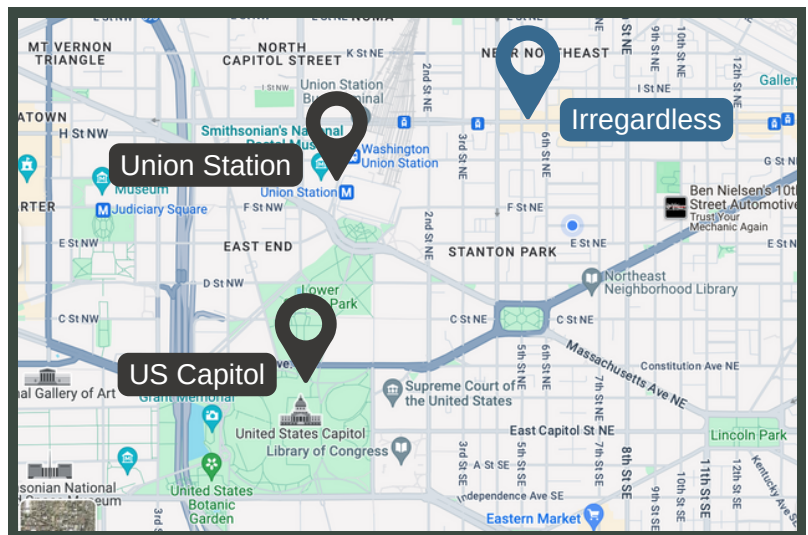
Weddings



Location

502 H Street NE, Washington, DC 20002

- Located on the historic H Street NE
- One mile from the US Capitol
- Five blocks from Union Station
- One block from the H Street Whole Foods



PRIVATE EVENT

Capacity & Minimums

Brunch Irregardless is available 7 days a week to accommodate
Lunch parties both large and small. Work with our exceptional
Dinner staff to select a menu and service style that best suits
Receptions your needs. We take the heavy lifting out of planning
your event.



Partial Buy-out

F&B Minimum: \$1,500

30 seated | 40 Reception-style
Second Floor

Our second story dining room hosts up to 30 seated guests or 40 guests for reception-style. This option also includes access to our private outdoor patio.



Total Buy-out

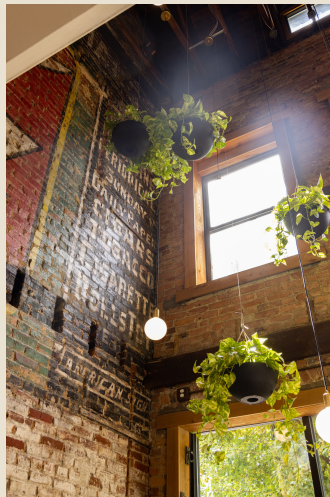
F&B Minimum: \$5,000

50 seated | 75 Reception-style
First and Second Floors

We are able to host up to 50 guests for a seated dinner or 75 guests for reception-style event using both floors of our restaurant. Buy-outs also include access to our private outdoor patio located on the second floor.

The Vibe

Our 1500 square foot, 2-story restaurant features original exposed brick and an abundance of natural lighting throughout. The hanging plants, walnut furniture and hardwood flooring present a mid-century modern aesthetic that makes you feel welcome to settle in to enjoy a glass of wine or craft cocktail over an inspired meal.



Menu

HORS D'OEUVRES



KIMCHI CHIPS

house potato chips, gochugaru spice blend

MINI FANCY HOT POCKET

puff pastry, ham, bechamel

BRAISED SHORT RIB SLIDERS

chive aioli

YUCCA PANISSE

szechuan & chili crisp ranch

VIRGINIA CHEDDER CROQUETTES

mustard seed, virginia bourbon aioli

BEEF TARTARE

sesame, green onion, wasabi, rice crisp

CHEESE & CHARCUTERIE BOARD

assorted cheeses, cured meats, pickled veggies, olives,
pepper jelly, mustard, house crackers, bread

GOUGERES

parmesan cheese puff

BEEF SKEWERS

red pepper chimichurri

FRIED PIEROGI

chili-crisp ranch, pickled fennel

➤ Talk to our team about creating a custom menu.

 Gluten Free  Vegan  Vegetarian  Dairy Free

Many our dishes can be modified to accommodate dietary restrictions.

Menu

DINNER

Served Family Style



First Course

BLISTERED HEIRLOOM CARROTS (V)
chipotle lemon crema, greens gremolata

BRUSSELS SPROUTS (V)
hot honey vinaigrette, toasted almonds, sesame

SHAVED SALAD (V)
fennel, apple, dates, arugula, green goddess

Second Course

HALIBUT (GF)
melted leeks, chive beurre blanc, apple & fennel salad

GRILLED STEAK (GF)
lemon crema, vegetable fricassé, mint gremolata

MUSHROOM GNOCCHI (V)
mushroom ragu, thyme, sage, brown butter breadcrumbs, parmesan

PIEROGI (V)
rutabaga, gouda, fennel slaw, dill, buttermilk

Dessert

CINNAMON APPLE ICE CREAM (V)
brown butter financier, caramel & apple compote
- or -

DARK CHOCOLATE MOUSSE (V) (GF)
blueberry compote, white chocolate, mint

➤ Talk to our team about creating a custom menu.

(GF) Gluten Free (V) Vegan (V) Vegetarian (DF) Dairy Free

Many our dishes can be modified to accommodate dietary restrictions.

Menu

BRUNCH

Served Family Style or Plated



Coffee & Cocktails

DRIP COFFEE | Lost Sock Roasters

ESPRESSO | Lost Sock Roasters - cappuccino or latte

MATCHA LATTE | hot or cold, vanilla

MIMOSA | cava, fresh oj, blueberry or strawberry puree (or not)

BELLINI | cava, blueberry or strawberry puree

ESPRESSO MARTINI | Don Ciccio & Figli concerto, vanilla

SHRUB | apple cider vinegar, strawberry

SANGRIA | red wine, peach

PEACH BOURBON LEMONADE | self-explanatory

MATCHA MARTINI | vanilla, heavy cream, vodka

Brunch

FRENCH TOAST | brioche, cinnamon chantilly, maple syrup, compressed blueberry

BUTTERMILK PANCAKES | beurre noisette, strawberry jam

ALL AMERICAN | 2 eggs, bacon or sausage, rye toast, home fries

EGG SANDWICH | bacon, sunny side up egg, comté, grilled brioche

HOME FRIES | garlic blend, parmesan, chili crisp aioli

FLORENTINE | sautéed spinach, soft boiled egg, mornay, prosciutto

FRUIT SALAD | blueberries, strawberries, oranges, mint

CEASAR SALAD | romaine, anchovies, parmesan, za'atar croutons

➤ Talk to our team about creating a custom menu.

Many our dishes can be modified to accommodate dietary restrictions.

Drink Menu



CRAFT COCKTAILS

ALPINE ACCENT

vodka with aveze

AROMATIC GIN & TONIC

Haymans gin, aromatic fever tree tonic, lemon, lime and juniper berries

DOMESTICATED 2.0

hibiscus-infused gin, elderflower, thyme, blueberry, lemon, soda

LAVENDER HAZE

gin, butterfly pea, lemon, soda

THE LOCAL

White negorine

TAKEN FOR GRANITE

Pomegranate margarita

SPANISH PIPEDREAM

bourbon, peach, demerara, ginger, orange & angostura bitters

MATCHA DO 'BOUT NOTHING

vodka, matcha, vanilla, elderflower, heavy cream

MINNEAPOLIS/ ST. PAUL

rye, blueberry, sweet vermouth, orange & angostura bitters

ONCE UPON A TIME IN HAWAII

Negorini

I DONT WANT NO SHRUBS

Tequilla and bourbon

SWEET ON YOU

bourbon, tequila, strawberry puree, lime, mint, chili

VIRGINIA OLD FASHIONED

peach, demarara, ginger, ango and orange bitters

ROSE RIVER

Our take on a Frech 75, gin, lemon, lychee, hibiscus, cava



We specialize in custom craft cocktails. All of our ingredients are prepared in-house and are inspired by flavors of the season.

Work with our team to create the perfect custom cocktail for your event.

Drink Menu



WINE BY THE GLASS

Please view our complete wine menu [HERE](#)

and bottle

Bubbles

Pet Nat Rosé, DOMAINE FINOT, 'Harvest 22,' Afton, Virginia, 2022 | 16/64

Rosé Cava Brut Nature, CELLERS DE CAN SURIOL, 'Azimut,' Penedés, Spain, NV | 14/56

Chardonnay Extra Brut, THIBAUT-JANISSON, Waynesboro, Virginia, NV | 18/71

White

Vidal Blanc, EARLY MOUNTAIN VINEYARDS, 'Young Wine White,' Madison County, Virginia, 2021 | 14/56

Gruner Veltliner, CHRISTINA, Göttlesbrunn, Niederösterreich Austria, 2021 | 15/60

Savagnin, DOMAINE GRAND, 'En Guille-Bouton,' Arbois, Jura, France, 2021 | 15/60

Rosé & Orange

Blue Ridge Rosé, GLEN MANOR VINEYARDS, Front Royal, Virginia, 2022 | 17/68

Rosé of Syrah, DOMAINE FAILLENC SAINTE-MARIE, 'Rosé de Glacières,' VDP d'Oc, France, 2022 | 14/56

Orange Lisbon Blend, CLURICAUN, 'Skin Branco,' Lisbon, Portugal, 2021 | 16/64

Red

Cabernet Franc, EARLY MOUNTAIN VINEYARDS, 'Shenandoah Valley Virginia, 2022 | 17/68

Trousseau, DOMAINE GRAND, Cotes du Jura, Jura, France, 2021 | 17/68

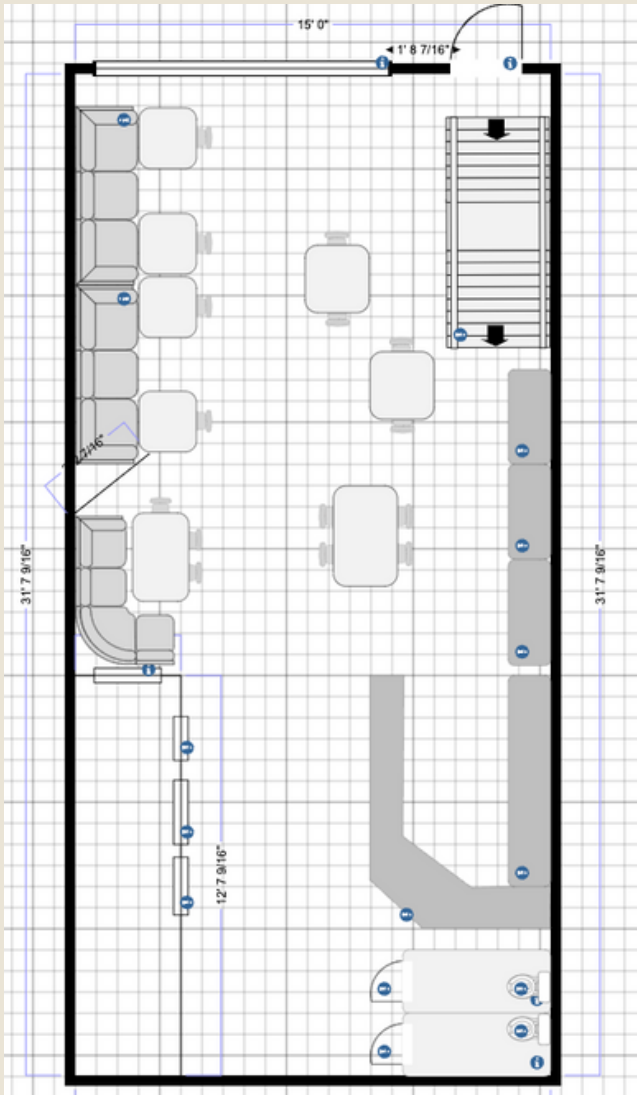
Syrah/Grenache/Mouvedre, ALAIN CHABANON, 'Campredon,' Terrasses du Larzac, France, 2019 | 18/72



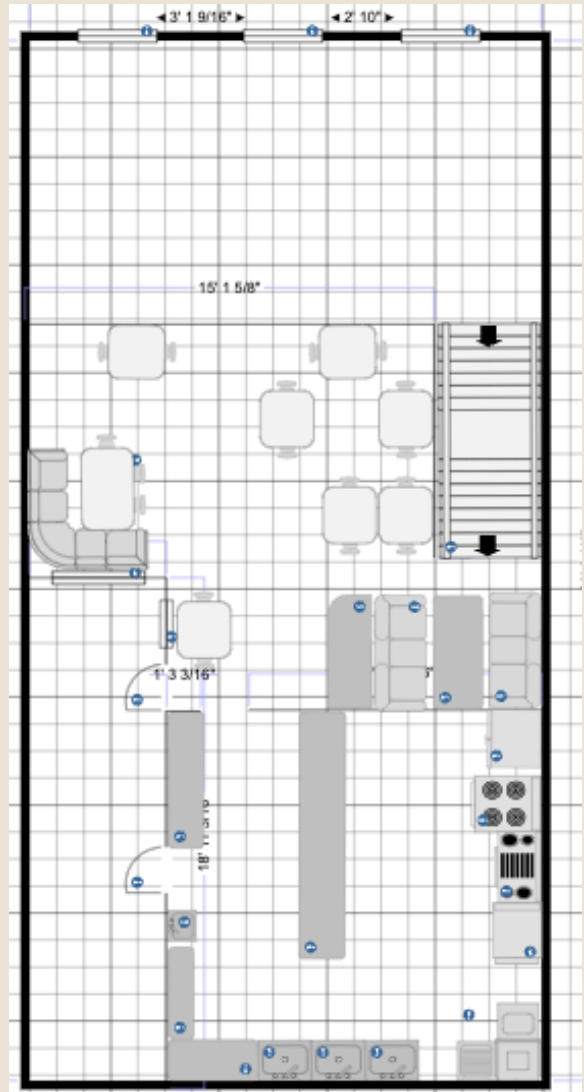
In addition to our by the glass list, we have an extensive selection of wines from the region and around the world.

Please view our complete wine menu [HERE](#)

Floor Plan



Downstairs



Upstairs

LET'S GET

Started

CONTACT US

Phil Copping, owner

Phil@IrregardlessDC.com

(202) 741-1741 / (505) 350-6543

www.IrregardlessDC.com

