

Pula's[®] ON THE POTOMAC



HOST BAR SELECTIONS

julasotp.com | 571.344.9100



Host Bar Selections

Elevate your event with a thoughtfully curated bar experience featuring handcrafted cocktails, distinctive wines, and sophisticated alcohol-free selections. Choose from our signature Host Bar offerings or collaborate with your Event Manager to create a custom beverage program tailored to your occasion and guest experience.

Signature Bar | Reserve Bar | Classic Open Bar | Premier Open Bar | Brunch Social Bar

Consumption Bar

Consumption Bar service allows guests to order beverages individually from the featured menu, with each selection added to the host's tab. The host is responsible for the total beverage charges accrued throughout the event, which are presented for settlement at its conclusion.

Open Bar

Open Bar packages offer a seamless, free-flowing beverage experience at a fixed price per guest, regardless of individual consumption. This all-inclusive approach makes hosting effortless while providing predictable beverage costs for your event. All guests 21 years of age and older are included in the package.

Cash Bar

A Cash Bar offers guests the flexibility to select and purchase beverages individually from a full or curated menu tailored to your event style and guest count. Guests order and pay directly at the bar on a per-drink basis.

Cash Bar purchases are paid by individual guests and do not apply toward the event's food and beverage minimum.

Signature Bar

Iced Tea 5 | Soda 5 | Drip Coffee 6 (free refills)
Lemonade 5 | DAMMAN Frères Tea Service 7
Americano 7 | Cappuccino 7 | Latte 7 | Espresso 6
San Pellegrino 7 | Acqua Panna 7

Wine

Ruffino, Prosecco & Prosecco Rosé, Italy — 10
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand — 14
Barone Fini, Pinot Grigio, Valdadige, Italy — 14
Lingua Franca "Avni," Chardonnay, Willamette Valley, Oregon — 18
Château d'Esclans "Whispering Angel," Rosé, Côtes de Provence, France — 17
Evolution, Pinot Noir, Willamette Valley, Oregon — 14
Beringer, Cabernet Sauvignon, Knights Valley, Sonoma County, California — 19

Beer

Bud Light 6 | Stella Artois 8 | Modelo Especial 8 | Guinness 9
Stone Delicious, IPA 8 | Seasonal 10
Bingo Lager, Local 8 | Port City Optimal Wit, Local 8
Brasserie Dupont Saison 10 | St. Bernardus ABT 12 Belgium 12
Heineken 0.0 8 (alcohol-free)

Craft Cocktails

Seasonal Sangria 16
see seasonal enhancements for selection
Cabin in the Woods 14
four roses bourbon, hickory wood smoked,
black walnut-maple syrup, angostura & smoked orange bitters
French 44 14
tanqueray gin, lemon, demerara, prosecco
Seasonal Mule 14
see seasonal enhancements for selection
Island Mocktail 10
strawberry purée, agave, mint syrup, lime, soda (alcohol-free)

Classic Cocktails & Spirits

Available By Request

Selections are subject to change and may vary based on availability.

Reserve Bar

Iced Tea 5 | Soda 5 | Drip Coffee 6 (free refills)
Lemonade 5 | DAMMAN Frères Tea Service 7
Americano 7 | Cappuccino 7 | Latte 7 | Espresso 6
San Pellegrino 7 | Acqua Panna 7

Wine

Veuve Clicquot, Yellow Label Champagne, Champagne, France — 30
Veuve Clicquot, Rosé Champagne, Champagne, France — 35
Christian Lauverjat, Sauvignon Blanc, Sancerre, Loire Valley, France — 23
Rombauer, Chardonnay, Carneros, California — 26
Lingua Franca “Avni,” Pinot Noir, Willamette Valley, Oregon — 22
Boutinot “Les Coteaux,” Grenache, Côtes du Rhône Villages, Rhône, France — 16
Renato Ratti “Ochetti,” Nebbiolo, Langhe, Italy — 18
Orin Swift “Advice from John,” Merlot, California — 20
Vineyard 29 “Cru,” Cabernet Sauvignon, Napa Valley, California — 29

Craft Cocktails

The Chairman 18
1792 small batch bourbon, house apple liqueur, apple syrup, cherry bitters, hickory smoke
Lavender Martini 18
belvedere vodka, cointreau, lavender syrup, lemon, butterfly pea flower, lavender sugar rim
La Vie En Rose 16
hendrick’s gin, lillet rosé, campari, demerara, grapefruit, prosecco rosé
Lady Jane 30
veuve clicquot rosé champagne, raspberry & peppercorn infused tequila, lime, agave, salted cherry
Golden Spritz 26
veuve clicquot yellow label champagne, st. germain, seltzer, fresh mint & lemon
Indigo Reign 14
empress 1908 0.0 indigo spirit, lavender syrup, lemon, sparkling wine (alcohol-free)

Beer, Classic Cocktails & Spirits

available by request

Selections are subject to change and may vary based on availability.

Classic Open Bar

\$40 per person | free flowing up to 3 hours

Non-alcoholic Beverages

Iced Tea | Soda | Lemonade

Illy Italian Drip Coffee

Wine

Ruffino, Prosecco, Italy

Ruffino, Prosecco Rosé, Italy

Mas Fi "Zero," Non-Alcoholic Sparkling Wine, Spain

Santa Rita "120 Reserva Especial," Chardonnay, Central Valley, Chile

Santa Rita "120 Reserva Especial," Cabernet Sauvignon, Central Valley, Chile

Beer

Bud Light | Stella Artois | Modelo Especial | Guinness

Stone Delicious, IPA

Bingo Lager, Local

Port City Optimal Wit, Local

Heineken 0.0 (alcohol-free)

Cocktails & Spirits

cash bar available by request

Selections are subject to change and may vary based on availability.

Premier Open Bar

\$65 per person | free flowing up to 3 hours

Iced Tea | Soda | Lemonade

Illy Italian Drip Coffee | DAMMAN Frères Tea Service

Americano | Cappuccino | Latte | Espresso

San Pellegrino | Acqua Panna

Wine & Beer

Ruffino, Prosecco & Prosecco Rosé, Italy

Whitehaven, Sauvignon Blanc, Marlborough, New Zealand

Barone Fini, Pinot Grigio, Valdadige, Italy

Lingua Franca "Avni," Chardonnay, Willamette Valley, Oregon

Château d'Esclans "Whispering Angel," Rosé, Côtes de Provence, France

Evolution, Pinot Noir, Willamette Valley, Oregon

Beringer, Cabernet Sauvignon, Knights Valley, Sonoma County, California

Mas Fi "Zero," Non-Alcoholic Sparkling Wine, Spain

Bud Light | Stella Artois | Modelo Especial | Guinness

Stone Delicious, IPA | Seasonal | Bingo Lager | Port City Optimal Wit

Brasserie Dupont Saison | St. Bernardus ABT 12 Belgium | Heineken 0.0 (alcohol-free)

Craft Cocktails

Seasonal Sangria

see seasonal enhancements for selection

Cabin in the Woods

four roses bourbon, hickory wood smoked,
black walnut-maple syrup, angostura & smoked orange bitters

French 44

tanqueray gin, lemon, demerara, prosecco

Seasonal Mule

see seasonal enhancements for selection

Island Mocktail

strawberry purée, agave, mint syrup, lime, soda (alcohol-free)

Featured Spirits

Tito's Vodka | Four Roses Bourbon | Tanqueray Gin | Hornitos Plata Tequila

Selections are subject to change and may vary based on availability.

Brunch Social Bar

Iced Tea 5 | Soda 5 | Drip Coffee 6 (free refills)
Juice & Lemonade 5 | DAMMAN Frères Tea Service 7
Americano 7 | Cappuccino 7 | Latte 7 | Espresso 6
San Pellegrino 7 | Acqua Panna 7

Wine

Ruffino, Prosecco & Prosecco Rosé, Italy — 10
Mas Fi "Zero," Non-Alcoholic Sparkling Wine, Spain — 10
Rombauer, Sauvignon Blanc, Sonoma County, California — 18
Lingua Franca "Avni," Chardonnay, Willamette Valley, Oregon — 18
Evolution, Pinot Noir, Willamette Valley, Oregon — 14
Beringer, Cabernet Sauvignon, Knights Valley, Sonoma County, California — 19

Cocktails

Belaire Bleu Mimosa 15
limited edition beaire bleu sparkling wine, pineapple juice
Mimosa 11
Prosecco, choice of juice
orange | pineapple | grapefruit | cranberry | apple cider (seasonal)
Rosé Lemonade 11
prosecco rosé/lemonade
Peach Bellini 11
prosecco, peach purée
Bloody Mary 14
tito's vodka, filthy bloody mary mix, spicy gherkin, olive, lemon
Espresso Martini 17
tito's vodka, coffee liqueur, demerara, espresso
A Trace of Salted Caramel 20
buffalo trace bourbon, coffee liqueur, espresso, caramel syrup, sea salt, sweet & salty rim
Island Mocktail 10
strawberry purée, agave, mint syrup, lime, soda (alcohol-free)

Beer, Classic Cocktails & Spirits

available by request

Selections and pricing are subject to change without notice and may vary based on availability.

Seasonal Enhancements

ask event manager for details

Spring

Soleil Sangria 16

pinot grigio, limoncello, bergamot liqueur,
basil-mint syrup, lemon, prosecco

Fire Melon Mule 14

wheatley vodka, spicy melon syrup, lime, ginger beer

Huckleberry Lemonade 14

huckleberry vodka, lemonade, fresh mint & blueberries

Summer

Pink Riviera Sangria 16

sauvignon blanc, planteray rum, lychee-watermelon syrup, lemon, prosecco

Tiki Peach Mule 14

wheatley vodka, falernum, peach syrup, lime, ginger beer

Huckleberry Lemonade 14

huckleberry vodka, lemonade, fresh mint & blueberries

Fall

Orchard Sangria 16

laird's applejack brandy, apple cider, cranberry, lemon,
demerara, fall spices, prosecco, grated nutmeg

Cider Mule 14

wheatley vodka, apple cider, lemon, ginger beer

Limoncello Cider Spritz 14

caravella limoncello, warner's honeybee gin, apple cider, lemon, seltzer

Hot Spiced Cider 10

house apple cider, brown sugar, oj & cinnamon stick blend, cinnamon dust & lemon wedge

Winter

Solstice Sangria 16

malbec, blood orange gin, spiced pear liqueur, pomegranate, orange, honey-ginger syrup

Winterberry Mule 14

wheatley vodka, wild berry purée, lime, ginger beer

Limoncello Cider Spritz 14

caravella limoncello, warner's honeybee gin, apple cider, lemon, seltzer

Hot Spiced Cider 10

house apple cider, brown sugar, oj & cinnamon stick blend, cinnamon dust & lemon wedge

Holiday Enhancements

available November 25 – December 30

Craft Cocktails

Mistletoe Margarita 15

corazón blanco tequila, cointreau, raspberry purée,
cranberry, lime, rosemary-honey syrup

Campfire Cocoa 20

mash & mallow whiskey, grind espresso liqueur, baileys chocolate,
pine bud syrup, espresso, torched house “amaro-mallow”

Flannel Sweater 18

brown butter aged rum, averna amaro, allspice dram,
roasted pumpkin-walnut orgeat, lemon, apple cider

Beer

St. Bernardus Christmas Ale 14

intensely dark beer with a full, yet slightly fruity flavor,
overflowing with the tastes of winter and zesty seasonal aromas



HORS D'OEUVRES

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HORS D'OEUVRES

Set the tone for your event with a refined selection of passed and stationary hors d'oeuvres—thoughtfully crafted to spark conversation and elevate every moment. From elegant bites designed for seamless circulation to beautifully presented stations that invite guests to gather, each offering is created with both flavor and experience in mind.

Choose from our curated collection of seasonal selections or collaborate with our Executive Chef and Event Director to design a bespoke offering tailored to your event style and guest experience.



Hors d'oeuvres are available throughout any event timeframe and may be styled to complement both reception and seated formats.

Final selections are due 10 days prior to your event. Offerings and pricing are subject to change based on seasonality and availability.

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan
gf gluten-free | gfo available

Passed Hors D'oeuvres

25 pieces per order

Lobster & Caviar Bites 250

butter toasted brioche

Crab Cakes 200

house remoulade

Salmon Mille Feuille 150

house beet cured salmon, potato crisp, horseradish crème fraîche, dill, trout roe

Truffle Deviled Eggs (gf) 125

Short Rib Croquettes 150

caramelized onion & veal demi, smoky aioli

Twice Baked Potato Croquettes 125

smoky aioli

Petite Beef Tenderloin 175

cocoa espresso, sour cherry demi-glace, french baguette

Crispy Duck Roll 175

tart cherry, duck confit, napa cabbage, scallions,
pickled carrots, asian plum demi-glace

Smoked Gouda Arancini (v) 150

Caprese Canapés 125

burrata, tomato, basil, balsamic (v)

Wild Mushroom Tarts 125

madeira glazed mushrooms, comté, custard, charcoal tart shell

House Chocolates 100

Key Lime Pie Bites (v) 100

Cheesecake Bites (v) (gf) 100

Adult Happy Meal

passed or stationed | coming soon

Jula's mini sliders, classic fries, Veuve Clicquot champagne

Hors D'oeuvres – On Display

priced by the board or hotel pan

Parker House Rolls 150

smokehouse butter, sea salt (v)

Chef's Charcuterie 350

chef's selection of charcuterie & artisan cheeses,
house accoutrements, artisan crackers, rosemary focaccia (p) (n)

Hummus & Crudité 250

seasonal vegetables, classic & roasted red pepper hummus, grilled pita (vg)

Crab Dip 350

blue crab, old bay, sharp cheddar, herb butter toasted baguette (s)

Jula's Mini Sliders 250

dry aged short rib, brisket & chuck blend, comté, shallot-tomato marmalade

Serious Mac & Cheese 250

fontina, gruyère, gouda, chicken, mushrooms, bacon, parmesan bread crumbs (p)

Bourbon BBQ Meatballs 250

Flatbreads

\$30 each | party cut | passed or stationary

Garden Truffle

brie sauce, mozzarella & provolone, roasted mushrooms,
caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Three Meat

mozzarella & provolone, tomato sauce, pepperoni, crumbled sausage, crispy bacon (p) (gfo)

Hot Honey Pepperoni

mozzarella & provolone, tomato sauce, pepperoni, hot honey (p) (gfo)

Pepperoni

mozzarella & provolone, tomato sauce, pepperoni (p) (gfo)

Classico

mozzarella & provolone, tomato sauce (v) (gfo)

Seafood Towers

limitations apply

Petite Seafood Tower 100

(12) oysters, (6) shrimp, (6) snow crab claws (gf)
champagne mignonette | horseradish | sriracha cocktail sauce

Grand Seafood Tower 170

(12) oysters, (6) shrimp, (6) snow crab claws, lobster tail, 4 oz. colossal crab (gf)
champagne mignonette | horseradish | sriracha cocktail sauce

Raw Bar & Seafood On Display

25 pieces per order

East Coast Oysters 100

champagne mignonette | horseradish | sriracha cocktail (gf)

Shrimp Cocktail 150

sriracha cocktail, horseradish (s)

Thai Curry Shrimp 250

thai coconut curry sauce, charred shishito pepper, basil (s) (gf)

Hamachi Crudo 300

citrus, cilantro, fresno & jalapeño, caviar (gf)

Seafood Market Action Station

coming soon

Pula's[®]
ON THE POTOMAC



DINNER MENU SELECTIONS

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Mark life's most meaningful moments with an elevated waterfront dining experience—where refined cuisine, warm hospitality, and the energy of the river create an unforgettable setting. Our seasonal dinner menus are offered at a per-person price and are thoughtfully designed to deliver both elegance and ease. For the most seamless and elevated experience, we recommend our chef-curated menus, showcasing the finest ingredients of the season. For a more personalized approach, our Executive Chef and Event Director are pleased to craft a bespoke food and beverage experience tailored to your occasion.



To ensure a flawless experience, final menu selections and guest details are due no later than 10 days prior to your event. A detailed planning template will be provided to capture guest names, selections, and dietary preferences. Updates submitted after this deadline will incur a \$25 processing fee per occurrence.

For optimal service and flow, parties of 21 or more are required to pre-select menu options in advance. For groups of up to 20 guests, table-side ordering may be offered as a \$20 per person enhancement.

Our menus are guided by seasonality and quality; therefore, selections are subject to change.

Classic Three-Course Dinner

\$70 per person

Each guest selects one starter, one entrée and one dessert.

First Course

Tomato Basil or Seasonal Bisque (v)

Caesar Salad

petite romaine, focaccia croutons,
parmesan, caesar dressing

Second Course

Scottish Salmon

seasonal accompaniments (gf)

Sweet & Sticky Short Rib

potato purée, sage honey roasted carrots

Roasted Chicken

seasonal accompaniments

Pear & Cheese Focchi

parmesan cream sauce, toasted walnuts, crispy prosciutto,
parmesan, microgreens (n) (p)

Vegetarian preparation available upon advance request;
crispy prosciutto will be omitted.

Third Course

Chef's Whim Cheesecake

rotating selection (v) (gf)

Seasonal Sorbet (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Signature Three-Course Dinner

\$90 per person

Each guest selects one starter, one entrée and one dessert.

For the Table

Parker House Rolls – smokehouse butter, sea salt

First Course

Crab Bisque (s)

Truffle Deviled Eggs (v) (gf)

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

Second Course

Branzino

seasonal accompaniments (gf)

Petite Filet Mignon*

6 oz. filet mignon, potato purée, haricots verts (gf)

Sweet & Sticky Short Rib

potato purée, sage honey roasted carrots (gf)

Creole Shrimp Linguine

andouille sausage, cajun shrimp, roasted tomatoes,
parmesan, cajun garlic butter sauce, chives (s) (p)

Risotto

seasonal accompaniments (vg) (gf)

Third Course

Chef's Whim Cheesecake

rotating selection (v) (gf)

Key Lime Pie

graham cracker crust, raspberry, key lime gel, mint, whipped cream (v)

Seasonal Sorbet (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Grand Three-Course Dinner

\$110 per person

Each guest selects one starter, one entrée and one dessert.

For the Table

Rosemary Focaccia – artisan olive oil & balsamic vinegar (v)

First Course

Tablesides Crab Bisque

jumbo lump crab, caviar & chives on brioche crisp (s)

The Wedge

iceberg, heirloom cherry tomatoes, chopped bacon,
pickled red onions, chives, bleu cheese crumbles & dressing (p) (gf)

Burrata

seasonal accompaniments (v) (gfo)

Second Course

Petite Filet Mignon

6 oz. filet mignon, potato purée, haricots verts (gf)

Scottish Salmon

seasonal accompaniments (gf)

Hokkaido Scallops

seasonal accompaniments (s) (gf)

Duck Breast

seasonal accompaniments (gf)

Seasonal Pasta

Risotto

seasonal accompaniments (vg) (gf)

Third Course

Tiramisu

coffee-dipped lady fingers, whipped mascarpone, cream, cocoa powder (v)

Seasonal Bread Pudding

vanilla bean gelato (v)

Seasonal Sorbet (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Spring & Summer Dinner Buffet

\$125 per person

- stocked up to two hours -

Parker House Rolls

smokehouse butter, sea salt (v)

Crab Bisque (s)

Spring Garden Salad

spring lettuces, avocado, broccolini, spring peas,
radish, asparagus, scallions, artichoke, green goddess dressing (gf)

Herb-Roasted Beef Sirloin

red wine demi-glace (gf)

Whistle Pig Rye & Maple Glazed Ham

cranberry-orange chutney, spiced pear preserves, whole grain mustard, maple whiskey jus (p)

Branzino

lemon beurre blanc, chive oil (gf)

Heirloom Tomato Risotto

creamy risotto with heirloom tomatoes, fresh herbs, and mascarpone (vg) (gf)

Roasted Baby Carrots

honey & sage (v) (gf)

Whipped Potatoes

Roasted Spiced Petite Potatoes (v)

Peach & Mint Cheesecake (v) (gf)

Lemon & Blueberry Bread Pudding (v)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Fall & Winter Dinner Buffet

\$150 per person

- stocked up to two hours -

Parker House Rolls

smokehouse butter, sea salt (v)

Butternut Squash Bisque (v)

Shaved Brussels Sprouts Salad

aged parmesan, toasted hazelnuts, pomegranate, brown butter-dijon vinaigrette (v)

Roasted Pear & Prosciutto Salad

butter lettuce, toasted walnuts, whipped ricotta, balsamic roasted cipollini onion,
pear balsamic vinaigrette (p) (gf)

Herb-Roasted Beef Sirloin

red wine demi-glace (gf)

Whistle Pig Rye & Maple Glazed Ham

cranberry-orange chutney, spiced pear preserves, whole grain mustard, maple whiskey jus (p)

Branzino

brown butter-caper beurre blanc, chive oil (gf)

Risotto

butternut squash, spinach, apple (vg) (gf)

Roasted Baby Carrots

whipped maple & sage (v) (gf)

Caramelized Whipped Sweet Potato

amaretti cookie crumble (n) (v)

Roasted Spiced Petite Potatoes (v)

Maple Cheesecake (v) (gf)

Pumpkin Butterscotch Bread Pudding (v)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Seasonal Enhancements

ask event manager for details

Fish

Scottish Salmon

fig-balsamic glaze, haricots verts, roasted potatoes, pickled strawberry (gf) (spring-summer)

Scottish Salmon

ragout of maple roasted brussels sprouts, sweet potatoes & butternut squash,
rosemary-sweet potato emulsion, winter citrus relish (gf) (fall-winter)

Olive Crusted Branzino

sweet corn velouté, basil-marinated cherry tomatoes,
charred corn, roasted petite potatoes (gf) (spring-summer)

Olive Crusted Branzino

smoked yukon gold-cauliflower velouté, blistered tomato, , petite potatoes, roasted maitake mushrooms,
romanesco, brown butter-caper beurre blanc, chive oil (gf) (fall-winter)

Chicken

Lemon Thyme Roasted Chicken

basil ricotta gnocchi, broccolini, citrus beurre blanc (spring-summer)

Maple Cider Chicken

brown butter roasted brussels sprouts, whipped sweet potato, pickled apple, maple-cider jus (fall-winter)

Duck

Pan-Roasted Duck Breast

fennel-green apple salad, herb farro, pea & fava purée, asparagus, cherry duck jus (n) (spring-summer)

Fennel-Cumin Spiced Duck Breast

salt-roasted beets, smoked petite potatoes, duck fat-roasted heirloom carrots,
dark cherry reduction (gf) (fall-winter)

Scallops

Hokkaido Scallops

fava & pea purée, wild mushroom cream, spring vegetables (s) (gf) (spring-summer)

Hokkaido Scallops

roasted wild mushrooms, butternut squash purée, chestnut gnocchi,
wild mushroom cream (s) (gf) (fall-winter)

Risotto

Heirloom Tomato Risotto

heirloom tomatoes, fresh herbs, mascarpone (vg) (gf) (spring-summer)

Wild Mushroom Risotto

butternut squash, spinach, apple (vg) (gf) (fall-winter)

Seasonal Enhancements

ask event manager for details

Pasta

Blue Crab Campanella

campanella pasta, blue crab, sweet corn velouté, lemon, chive, herb oil, caviar (s) (spring-summer)

Rustico Tortellini

italian sausage filled pasta, wild mushrooms, spinach, crumbled truffle chicken sausage, truffle butter sauce (p) (fall-winter)

Bisque

Tomato Basil or Sweet Corn (spring-summer)

Butternut Squash (fall-winter)

Burrata

Burrata

macerated strawberries, fresh basil, strawberry-champagne vinaigrette, balsamic reduction, herb-grilled tuscan bread (v) (gfo) (spring-summer)

Burrata

agave-roasted pears, arugula, pomegranate, balsamic reduction, herb butter-grilled sourdough (v) (gfo) (fall-winter)

Salad

Petite Baby Gem

baby gem, red oak & butter lettuce, cranberry, pepitas, goat cheese, apple miso vinaigrette (v) (gf) (fall-winter)

Dessert

Lemon & Blueberry Bread Pudding (v) (spring-summer)

Pumpkin Butterscotch Bread Pudding (v) (fall-winter)

Limoncello Sorbet

fresh melon (vg) (gf) (spring-summer)

Blood Orange Sorbet

fresh citrus (vg) (gf) (fall-winter)

Pula's[®]

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BRUNCH MENU SELECTIONS

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BRUNCH

Brunch at Jula's is made for celebrating. Gather along the waterfront for a lively daytime experience filled with inspired cuisine, warm hospitality, and the unmistakable energy of a weekend on the Potomac. Our chef-curated brunch menus bring together beloved brunch classics and seasonal flavors; all offered at a per-person price for effortless entertaining. For occasions that call for something uniquely your own, our Executive Chef and Event Director can create a custom food and beverage experience designed around your celebration.

Brunch is available Saturdays and Sundays from 10:00 am to 4:00 pm.



To ensure a flawless experience, final menu selections and guest details are due no later than 10 days prior to your event. A detailed planning template will be provided to capture guest names, selections, and dietary preferences. Updates submitted after this deadline will incur a \$25 processing fee per occurrence.

For optimal service and flow, parties of 21 or more are required to pre-select menu options in advance. For groups of up to 20 guests, table-side ordering may be offered as a \$20 per person enhancement.

Our menus are guided by seasonality and quality; therefore, selections are subject to change.

Brunch Menu One

\$55 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Truffle Deviled Eggs (gf)

Housemade Biscuit
seasonal jam, honey butter (v)

Yogurt Parfait
vanilla yogurt, fresh berries, honey, granola (v)

Second Course

French Toast Bread Pudding
whipped maple butter, powdered sugar, maple syrup, berries (v)

Sunrise Breakfast
two eggs*, white cheddar grits, crispy bacon or turkey sausage,
biscuit, whipped honey butter, seasonal jam (gfo)

Traditional Eggs Benedict
country ham, poached eggs, hollandaise, chives,
toasted english muffin, breakfast potatoes (p) (gfo)

Shrimp & Grits
jim beam cream sauce, cajun shrimp, white cheddar grits (s) (gf)

Avocado Tartine
grilled Tuscan bread, citrus, chili oil, herbs, shaved radish, poached eggs*, breakfast potatoes

Third Course

Chef's Whim Cheesecake
rotating selection (v) (gf)

Blood Orange Sorbet
fresh citrus (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Brunch Menu Two

\$70 per person

Three-Course Pre-Fixe

(guest chooses one per course)

Truffle Deviled Eggs (gf)

First Course

Crab Bisque (s)

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

Second Course

Lobster Omelet

butter-poached lobster, tomatoes, aged cheddar, chives, breakfast potatoes(s) (gf)

Chesapeake Benedict

crab cakes, poached eggs, hollandaise, chives,
toasted english muffin, breakfast potatoes (s)

Steak & Eggs

6 oz. new york strip, potato pancakes, two eggs*, salsa verde, Julia's steak sauce

Julia's Petite Burger

dry aged short rib, brisket & chuck,
comté, shallot-tomato marmalade, bibb lettuce, fries (gfo)

Smoked Salmon Tartine

grilled tuscan bread, cucumber, herb boursin cheese,
pickled mustard seed (gfo)

Third Course

Chef's Whim Cheesecake (v) (gf)

Key Lime Pie

graham cracker crust, key lime gel, mint, whipped cream (v)

Blood Orange Sorbet

fresh citrus (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Brunch Buffet

\$95 per person

- stocked up to two hours -

Truffle Deviled Eggs (gf)

Housemade Biscuits

seasonal jam, honey butter (v)

Crab Bisque (s)

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

French Toast Bread Pudding

whipped maple butter, powdered sugar, maple syrup, berries (v)

Shrimp & Grits

jim beam cream sauce, cajun shrimp, white cheddar grits (s) (gf)

Garden Truffle Flatbread

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Scrambled Eggs (gf)

Breakfast Potatoes (vg) (gf)

Crispy Bacon (p) (gf)

Chicken Sausage (gf)

Chef's Whim Cheesecake

rotating selection (v) (gf)

Key Lime Pie

graham cracker crust (v)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available



CONTACT

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