

Jula's

TERRACE

Welcome to Jula's Terrace. An unexpected oasis along the waterfront providing a place to escape the ordinary, celebrate, and unwind. Enjoy chef-driven small plates and indulge in innovative cocktails while surrounded by the serenity of the Potomac River.

Oh, Cabana Boy - bring me a spritz!

Meet Me on the Terrace 19

veuve clicquot champagne/st. germain/san pellegrino/lemon

Venus on a Vespa 14

nardini aperitivo/prosecco/san pellegrino/orange slice

Garden Party (non-alcoholic) 10

alcohol-free sparkling wine/bacanha elderflower syrup/
san pellegrino/fresh mint & lime

Whatever Floats Your Boat

Basil Gimlet 16

empress 1908 cucumber lemon gin/simple syrup/lime/
basil leaves/cucumber ribbon

Lavender Martini 19

belvedere vodka/cointreau/lavender cordial/
butterfly pea flower/lemon twist



Boss Lady 17

44° north vodka/st. germain/grapefruit/
domaine de canton/candied ginger

Gran Paraiso 15

espolon blanco tequila/grand marnier/agave/lime/
strawberry passionfruit purée

Midnight Muse 18

don julio blanco tequila/green chartreuse/cointreau/agave/lime

The Southern Gentleman 18

woodford reserve bourbon/chocolate & cherry bitters/
demerara/luxardo cherry/cherry wood smoked

Petal To The Metal 16

maker's mark bourbon/cointreau/hibiscus syrup/lemon/
hibiscus-chili-lime salt rim

Huckleberry Lemonade 14

44° north huckleberry vodka/lemonade/fresh mint & blueberries

Amethyst Nojito (non-alcoholic) 14

blueberry ginger mint amethyst alcohol-free spirit/lemonade/
fresh mint & blueberries

Island Mocktail (non-alcoholic) 10

strawberry passionfruit purée/agave/mint syrup/lime/soda

To maintain the integrity of our food & beverage,
we do not allow modifications or substitutions.

I'll Be There in a Prosecco

Prosecco | Prosecco Rosé Ruffino/Italy 10/35

Chambong, Because It's Awesome! 8

chambong shot of ruffino prosecco | [chambong to keep +10](#)

Bottle Service 40

ruffino prosecco & oj | prosecco rosé & lemonade

Make it a Cocktail 10

classic mimosa | rosé lemonade | peach bellini | sorbet & prosecco

Bfl: Berries, Fig & Lime 16

tito's vodka/st. germain/lime/fig/blackberry purée/prosecco

La Vie En Rose 15

hendrick's gin/lillet rosé/campari/demerara/grapefruit/
prosecco rosé

Lady Jane 16

cherry & peppercorn infused tequila/lime/agave/prosecco rosé

By the Glass

Champagne Veuve Clicquot YL 25/95

Champagne Veuve Clicquot Rosé 30/110

Riesling Clean Slate/Mosel Valley, GER 10/35

Sauvignon Blanc Whitehaven/NZ 13/45

Sancerre Rotating Selection/Loire Valley/FR 20/80

Rosé Whispering Angel/Provence/FR 15/55

Pinot Grigio Santa Margherita/Alto Adige/IT 18/70

Chardonnay Stuhlmuller/Alexander Valley/CA 18/65

Pinot Noir Argyle/Willamette Valley/OR 15/60

Grenache Red Schooner Transit No. 3 by Caymus 20/75

Cabernet Clos de Napa/Stag's Leap District 18/65

Cabernet Caymus California 25/85

Stay Hydrated

Bottled Water Acqua Panna | San Pellegrino 7

Elderflower Lemonade 7 | **Juice or Lemonade** 5

Free Refills Coffee | Soda | Iced Tea 5

Outdoor Dining Menu

TUESDAY - FRIDAY 11:30 AM - 10 PM | SATURDAY 3 - 10 PM

This menu is offered exclusively for outdoor dining and is not available during brunch.

Adult Happy Meal 25

Wagyu Slider & Parmesan Truffle Fries
+ Meet Me on the Terrace Spritz

Jula's Signature Trio 25

Wagyu Slider white cheddar Croque Monsieur P ham/gruyere/bechamel Mini Lobster Roll S mayo/chives

Small Plates - perfect for sharing

Parker House Rolls 7

fresh from the oven/smokehouse butter

Deviled Egg Trio P | GF 15

trout caviar/pancetta crisp/candied smoked salmon

Wagyu Piggies in a Biscuit 10

hot honey/sweet & spicy ketchup/violet mustard

Prosciutto Wrapped Mozzarella P | GF 12

melon relish/balsamic pearls/olive oil

Caprese Canapés V | GFO 14

burrata/slow roasted tomato/basil/balsamic pearls/brioche

Wood-Grilled Octopus GF 20

marinated red onions/greek olives/capers/olive oil

Fish Taco Trio 12

grilled cod/ginger garlic/apple radish slaw/avocado crema

Quail Duo Bites P | GF 17

char grilled bacon-wrapped/crispy drumette/smokey aioli

Smoked Rappahannock Oysters* S | GF 16

bourbon chipotle mignonette

Mediterranean Style Hummus V | GFO 10

tomatoes/cucumbers/red onion/olives/feta/oregano/pita

Short Rib Croquettes 16

caramelized onion & veal demi/smoky aioli

Beef Carpaccio* GFO 13

crispy duck fat fried saltines

House Charcuterie P | GFO 22

genoa salame/prosciutto/manchego/greek olives/focaccia/artisan crackers/olive oil & balsamic vinegar

Duck Confit Cavatelli 24

roasted duck jus/cream/fresh herbs/blistered tomato

Dirty Martini Pasta S 22

angel hair/bay scallops/olives/gin/olive brine/italian parsley/lemon/pecorino romano

Creole Shrimp Linguini S | P 22

andouille sausage/cajun shrimp/roasted tomatoes/parmesan/cajun garlic butter sauce/chives

Garden Truffle Flatbread V | GFO 11

mozzarella & provolone blend/brie sauce/roasted mushrooms/caramelized onions/white truffle oil/ micro basil/balsamic glaze

Orchard Salad V | GF 12

stone fruit/arugula/red oak/quinoa/pumpkin seeds/brie cheese/white balsamic mint vinaigrette

Lamb Lollipops* P | GF 26

bacon & pepper jam/goat cheese/arugula tossed in olive oil & lemon juice

Lemon Oregano Roasted Branzino GF 23

sautéed zucchini/beluga lentils/mediterranean style relish

Charred Petite Beef Tenderloin* GF 26

two (2oz) tenderloin medallions/potato purée/asparagus/royal trumpet mushroom/herb butter/red wine demi-glaze

Dessert - because you deserve it!

Mini Dessert Trio N 10

chocolate praline bon bons/caramel "apple pie"/pâte de fruit

Lemon Posset V 10

white chocolate/granola crumble/fresh berries

Executive Chef Thomas Crenshaw

N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.

20% auto-gratuity applied to parties of 5+ | We limit split checks to three per table.

We are a cashless restaurant & accept the following:     