

LITTLE
BLACKBIRD
WINE BAR

PRIVATE DINING GUIDE 2025



Little Blackbird
Full Service Wine Bar
3309 Connecticut Ave NW
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(202)244-6750
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LITTLE BLACKBIRD



WINE BAR

We are Little Blackbird

Welcome to Little Blackbird, A Global Wine Bar Concept featuring a full Chef-driven menu located in the uptown neighborhood of Cleveland Park in Washington DC.

Little Blackbird focuses on the Culinary Art of Food & Wine Pairing. Every menu item has a suggested wine pairing, and this option is available for events and large parties.

Gluten-Free, Pescatarian, and Vegetarian menu items are available.

For more information, please contact us at

info@sababauptown.com

or

(202)244-6750





ABOUT OUR CHEF

A graduate of L'Académie de Cuisine in Bethesda, Ryan Moore began his career in Washington in 2002. He has over two decades of experience as a professional Chef and has a varied background working with many cuisine styles and restaurant settings.

Little Blackbird is a creative outlet for Chef. The Global concept allows Chef to create any dish he is inspired by, and the corresponding wine pairings complete the sensory experience.

INFORMATION

We provide the same level of service for our private events as we do for our a la carte guests. Every detail is meticulously delivered with the utmost care and hospitality. We strive to share with you an experience that only our team can give.

RESERVATIONS

To make reservations for your event, each space requires a consumable food and beverage spending minimum, with a 50% non-refundable deposit of the minimum to reserve the space. The reservation will be confirmed upon receipt of the deposit.

The Food and Beverage Minimum does not include an additional 20% Gratuity, 10% DC Tax, and 4% Administrative Fee. The Administrative Fee is taxed.

Restaurant Buy-outs are also an option. Please inquire about details and pricing.

MENU

The Little Blackbird Group menu is set up as a 3 course individually plated menu and starts at \$65 per person for food only. Selections for each guest as well as any food allergies or dietary restrictions **MUST** be provided to Little Blackbird in advance of the event. Individually plated events require seating cards with menu selections for each guest printed on the card.

The Group Menu can also be offered in buffet format.

The \$65 per person Group Menu would offer a choice of one of four small plates, a choice of one of four entrees and a choice of one of three desserts per person.

All Group Menu Selections apply towards your Food and Beverage Minimum.

GROUP DINNER MENU

THE LITTLE BLACKBIRD GROUP MENU IS A 3-COURSE INDIVIDUALLY PLATED MENU.

(V) -Vegetarian, (VG) – Vegan, (GF) Gluten Free

\$65 per person

Wine Pairings NOT included, available to add on.

Appetizer - Choose 1 per person

Kale Salad

Apple Maple Vinaigrette, Cranberry, Apple, Onion, Toasted Almonds (VG,GF)

WINE PAIRING: PALA 'OLTRELUNA' 2022

Little Gem Salad

Blue Cheese, Grapes, Celery, Walnut Vinaigrette (V, GF)

WINE PAIRING: LA MOULINIÈRE BORDEAUX ROSE

Hamachi Crudo

Sushi Grade Hamachi, Apple, Fresno Pepper,

Pomegranate Orange Gastrique (GF)

WINE PAIRING: VILLA SPARINA GAVI DI GAVI 2023

House Made Sausage of the Day

Served with Herb Salad

WINE PAIRING: BASED ON SAUSAGE



Entrees - Choose 1 per person

Branzino

Lemon, Thyme, White Wine Olive (GF)

WINE PAIRING: LAGAR DE CONDESA ALBARIÑO 2022

Coq Au Vin Rouge

Chicken Breast, Red Wine, Lardon, Mushroom, Carrot

WINE PAIRING: FOXGLOVE PINOT NOIR 2018

Pétit Filet

Kale, Fennel Soubise, Blue Cheese Cream

Will be Prepared at Chef's Temperature: Medium Rare (GF)

WINE PAIRING: ELIAS MORA TORO 2022

Autumn Gnocchi

Honeynut Squash, Pumpkin Seed, Parmesan Lemon Cream (V)

WINE PAIRING: 'OLD SOUL' OLD VINE ZINFANDEL 2022





Desserts - Choose 1 per person

Single Malt Butterscotch Pudding

made with Glenlivet 12 year (GF without Cookie) (V)

WINE PAIRING: CAPATAZ ANDRES DELUXE CREAM SHERRY

Dark Chocolate & Banana Custard \$10

Banana Custard, Chocolate Sauce, Dark Chocolate Shavings (V)

WINE PAIRING: OLIVARES DULCE MONASTRELL

Dulce de Leche Cheesecake

Classic Cheesecake, Dulce de Leche, Shortbread Crust (V)

WINE PAIRING: RARE WINE CO. BOSTON BUAL MADEIRA



WINE PAIRING PROGRAMS

Little Blackbird is known for its wine pairing program, and we can offer the full food and wine pairing experience for your event. Wine Pairings are poured before each course and can be offered in 3.5 oz or 6oz pours, followed by a 2oz pour of dessert wine.

WINE PAIRINGS

3.5 OZ PAIRING PROGRAM ADD \$30 PER PERSON

6 OZ PAIRING PROGRAM ADD \$45 PER PERSON

ALTERNATE BEVERAGE OPTIONS

Little Blackbird has alternate options for beverage service.

We can offer bottled wine service and charge by the bottle. Recommended white varietals include Pinot Grigio, Sauvignon Blanc, and Chardonnay. Recommended red varietals include Pinot Noir, Merlot, and Tempranillo. Rose is also available.

Sparkling Toasts are available to set the celebratory tone for your guests. Recommendations include French Blanc de Blanc, Italian Prosecco, or South African Brut Rose.

Wine is also offered in conjunction with our Event Beverages Packages. Our Beverage Package options include full bar options.

LITTLE BLACKBIRD LARGE PARTY BAR PACKAGES

All packages include Coke products, Iced Tea, and Mixers.

BASE PACKAGE \$25 PER PERSON PER HOUR

-Wines: Siema Pinot Grigio

Nia Pinot Noir

-Beers: Beale's Gold Lager

Evolution IPA

-Liquor: Tito's Vodka

Bacardi Rum

Gordon's Gin

Sauza Tequila

Four Roses Yellow Bourbon

Dewars Scotch

PREMIUM PACKAGE \$32 PER PERSON PER HOUR

- Wines: Matthew Fritz Sauvignon Blanc
Nucli Tempranillo
- Beers: Beale's Gold Lager
Evolution IPA
Port City Pilsner
- Liquor: Grey Goose Vodka
Kraken Rum
Tanqueray Gin
Casamigos Reposado Tequila
Makers Mark Whiskey
Monkey Shoulder Scotch



FUNCTION SPACES

Little Blackbird has several event space options which can be tailored to your needs.

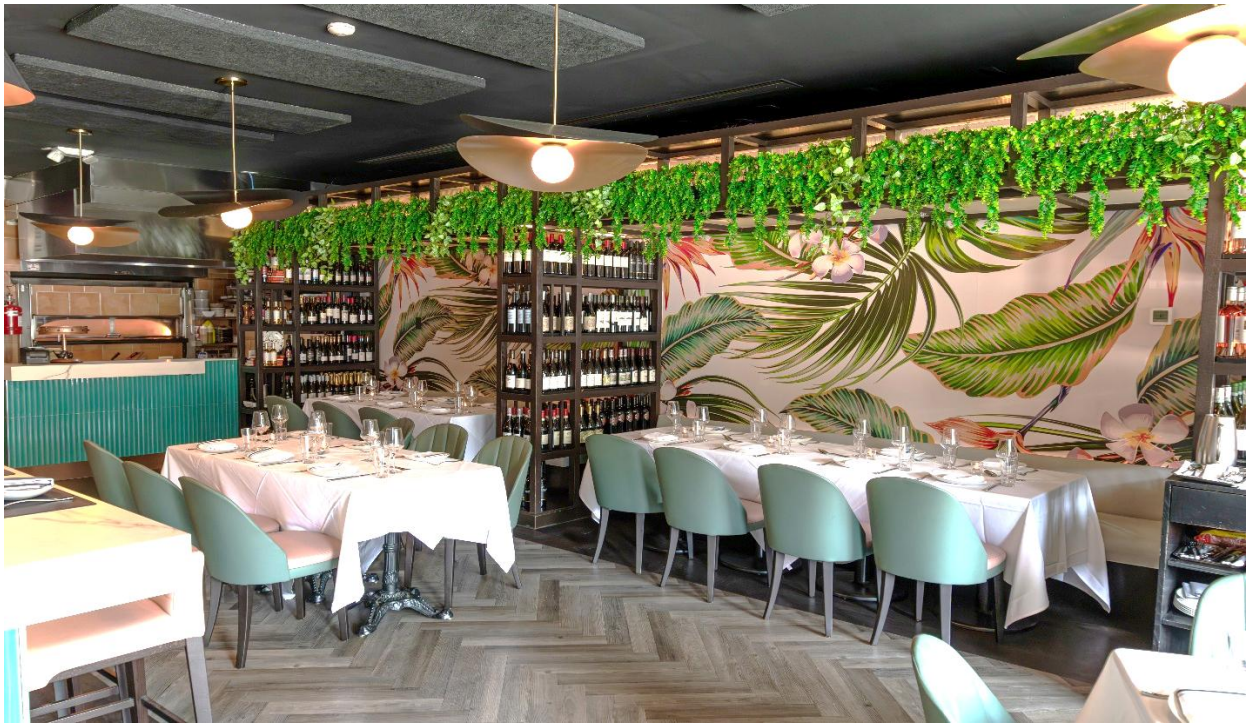
THE LITTLE BLACKBIRD MAIN SPACE

The Little Blackbird Main Dining Room features a total of 14 tables and 9 bar seats and can fit 39 guests in its standard dinner floor plan.

With large format tables, seating capability increases to 43 guests.

Patio tables can be used to increase the guest count on the Cleveland Park Promenade. We can add 3 additional tables as well as a picnic table for additional seating for 16. All outdoor dining is weather dependent.

The Little Blackbird Main Space features a beautiful marble bar, open kitchen concept, and a front window that can be opened onto the Cleveland Park Promenade.



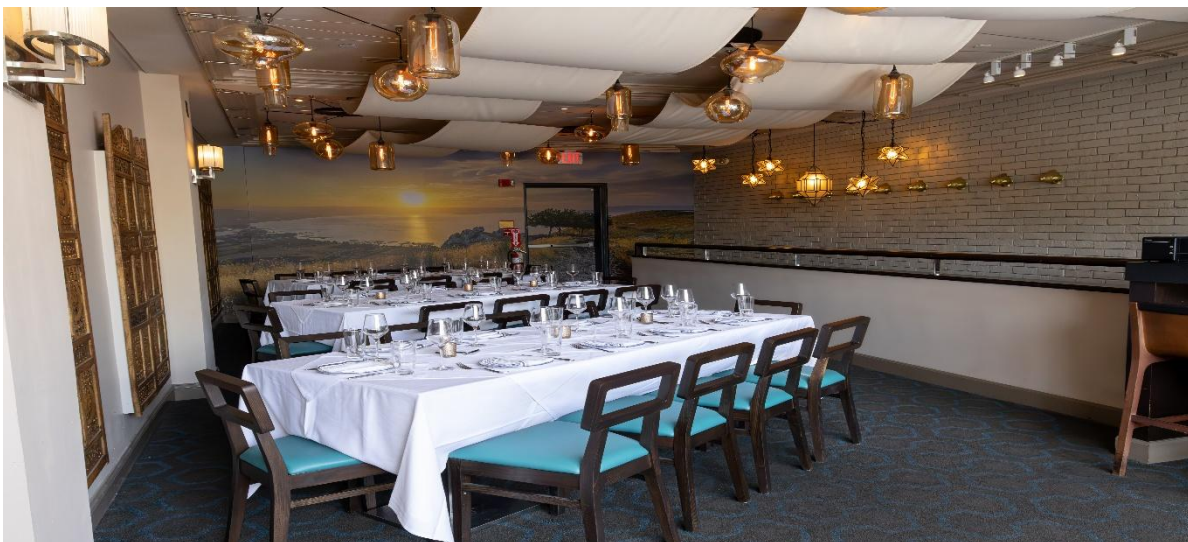
UPSTAIRS INDOOR DINING ROOM

For larger parties, Sister Restaurant Sababa's Upstairs Indoor Dining Room can accommodate up to 45 seated guests comfortably and accommodate 60 for a standing reception. This space features a large picture window with natural light throughout, as well as access to the adjacent rooftop deck. The Upstairs Indoor Dining Room also features a wet bar on which the beverage options for your event can be displayed.

For groups of up to 24 we can offer one long rectangular table.



For groups over 24 we can create large format tables of 8 to 12 guests each.



Please note that this space is only accessible up a flight of stairs.

ROOFTOP DECK

Our seasonal Rooftop Deck allows your guests to enjoy a summertime dining experience with complete privacy. The Rooftop Deck will seat two tables of 10 comfortably.

This space features greenery, lighting, and privacy walls which enhance the ambiance.



Please note that this space is only accessible up a flight of stairs. The Rooftop Deck is not covered and is weather dependent.

THE SECOND FLOOR

For the complete Little Blackbird experience with seated indoor dining and cocktailing outdoors consider privatization of both the Sababa Upstairs Indoor Dining Room and Rooftop Deck for your event. The Rooftop Deck is ideal for speeches, Champagne Toasts, and Cocktailing with space for mingling.

FOOD AND BEVERAGE MINIMUMS

The Little Blackbird Main Space	<i>Sunday Brunch \$2,500+</i> <i>Sunday-Thursday Dinner \$5,000+</i> <i>Friday-Saturday Dinner \$7,500+</i>
The Second Floor of Sababa	<i>Sunday Brunch \$2,000+</i> <i>Sunday-Thursday Dinner \$2,500+</i> <i>Friday-Saturday Dinner \$5,000+</i>
Rooftop Deck	<i>Sunday Brunch \$1,500+</i> <i>Sunday-Thursday Dinner \$1,800+</i> <i>Friday-Saturday Dinner \$2,500+</i>

Food and Beverage Minimums can vary, please email info@sababaupstown.com for more information.