

Cynthia

PRIVATE EVENTS



502 H Street NE
Washington, DC 20002

www.CynthiaDC.com

Cynthia

BAR &
BISTRO

Cynthia is a neighborhood bar and bistro serving refined American cuisine with an emphasis on fresh seafood, hand-cut steaks, house-made pasta, crisp seasonal salads, and shareable starters. Our beverage program features expertly crafted classic cocktails, an approachable and thoughtfully curated wine list, local beers, and a carefully selected collection of premium spirits.

Named in honor of owner Phil Copping's mother, Cynthia embodies a warm and inviting atmosphere, steeped in warm, personal hospitality and timeless charm.

Events at Cynthia are tailored to the preferences and tastes of our clients. We frequently create custom, event specific cocktails, menus and spaces. Ask about our staff balloon artist.

Thank you for considering Cynthia for your next event.

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

LUNCHEONS

HOLIDAY PARTIES

FANCY RECEPTIONS

FUNDRAISERS

BRIDAL

JUST TO PARTY

BABY SHOWERS

FOR WHATEVER

PRIVATE WEDDING

DIVORCES

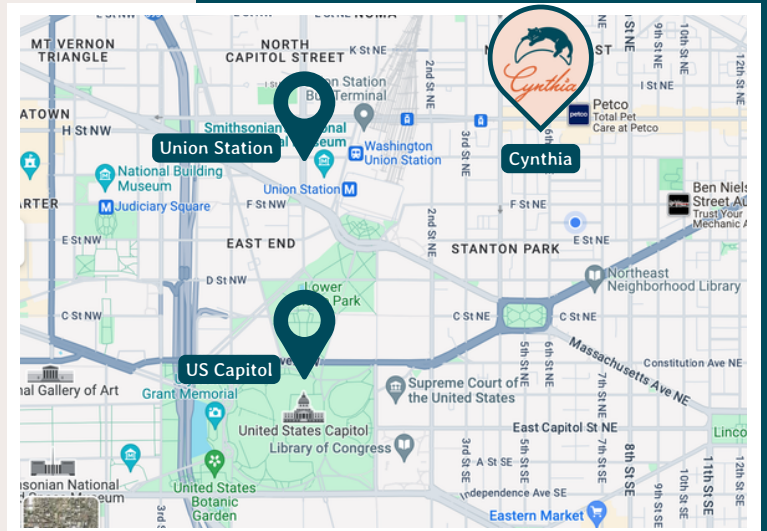
BRUNCH WITH

FRIENDS

LOCATION

502 H Street NE
Washington, DC 20002

- Situated in the historic H Street NE corridor.
- Easy parking at the nearby Whole Foods (please don't tell Bezos).
- One mile from the U.S. Capitol.
- Walking distance—just five blocks—from Union Station.



THE VIBE

Our 1,500 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 invite you in. What really sets us apart is our hospitality. Most of the staff have been with the restaurant for a long time and can anticipate the needs of our clients.



MINIMUMS

Our event pricing is designed to be simple and flexible. Each event has a food and beverage minimum based on the day, time, and space reserved.

Hosts typically select either a dinner or reception-style menu, priced on a per-person basis. Any remaining balance needed to satisfy the event minimum can be met through beverages served à la carte, allowing your guests to order exactly what they would like throughout the event.

For hosts who prefer a more all-inclusive experience, we also offer optional open bar packages for an additional per-person charge. We're happy to help you choose the option that best fits your event, budget, and style.

A **20% service charge** will be added to all events and goes directly to our front-of-house team.

FOOD & BEVERAGE MINIMUMS

LOCATION	CAPACITY	WEEKDAY MINIMUM*	WEEKEND MINIMUM*
Second Floor <i>includes cigar porch</i>	25 seated 30 reception	\$1,500	\$2,000
Main Floor <i>includes bar area</i>	30 seated 60 reception	\$2,500	\$3,000
Full Buy-out	55 seated 80 reception	\$3,500	\$4,500

*Weekend and peak dates may require a higher minimum. **Reduced minimums are available for daytime weekday events.**

EVENT PACKAGES

RECEPTION PACKAGE - \$50 / PERSON, 2 HOURS

- 3 stationed hors d'oeuvres
- dedicated event staff
- customized beverage menu
- beverages ordered a la carte

PREMIUM RECEPTION PACKAGE - \$75 / PERSON, 2 HOURS

- 4 stationed hors d'oeuvres
- dedicated event staff and bartender
- full cocktail and wine menu
- standard open-bar (excludes top shelf spirits)

BUFFET DINNER - \$60 / PERSON, 2.5 HOURS

- shared salads and vegetables
- 4 buffet entrees
- individually ordered dessert
- beverages ordered a la carte

COURSED DINNER - \$65 / PERSON, 3 HOURS

- amuse bouche
- salad or starter course
- 4 entree options
- individually ordered dessert
- beverages ordered à la carte

BRUNCH AND LUNCH BUFFET - \$50 / PERSON, 2.5 HOURS

- shared salad or vegetables
- 4 buffet entrees
- customized beverage menu
- drinks ordered a la carte



MENUS

MENU

Hors D'oeuvres



MINI BRUSCHETTA

crostini, burrata, tomato, garlic, basil, balsamic

CHEESE & CHARCUTERIE BOARD

selection of cheeses, charcuterie & accoutrement

STEAK CROSTINI

grilled bavette, peppercorn sauce

CHESAPEAKE HUSHPUPPIES

corn, onion, old bay remoulade

SMASHBURGER SLIDERS

Cynthia sauce, cheddar, LTO

WATERMELON FETA BITES

balsamic, mint (seasonal)

PARMESAN FRIES

truffle oil

Menus subject to change. Additional seasonal items available.

Talk to our team about creating a custom menu.

Many of our dishes can be modified to accommodate dietary restrictions.

MENU

DINNER

Our dinner offerings are seasonal and subject to change. In addition to select house specialties, most items from our current dinner menu are typically available for events.

We offer buffet style as well as a coursed menu with a few selections for each course.



Summer Menu

TO SHARE OR START

Bruschetta

crostini, burrata, tomato, garlic, basil, balsamic

Chesapeake Hushpuppies

corn, onion, old bay remoulade, whipped honey butter

Oysters Rockefeller

spinach, breadcrumbs, parmesan, Pernod

Mussels Marinière

white wine, butter, shallot, grilled bread & fries

Parmesan Fries

Brussels Sprouts

caramelized onion, bacon, apple cider vinaigrette

Watermelon Salad

cherry tomato, mint, feta, mixed green, lemon vinaigrette

Crispy Chicken or Classic Caesar

little gem lettuce, whole anchovy, parmesan, parmesan crisp

HANDHELD

SERVED WITH FRIES

Smashburger

cheddar, LTO, pickle, Cynthia sauce

Grilled Chicken Sandwich

garlic avocado spread, lime, pepper jack, lettuce, tomato

ENTREES

Pesto Fettuccine

pine nuts, garlic, basil, lemon

Gnocchi

peas, shallot, asparagus, marinara, basil, parmesan

Grilled Salmon

spinach, fennel, thyme, lemon, white bean ragu

Steak & Pomes Frites

8 oz. bavette steak, arugula salad, peppercorn sauce, parmesan fries

DESSERT

Watermelon Social

watermelon sorbet, chocolate chips, vanilla ice cream

A Scoop of Something Sweet

watermelon sorbet or vanilla ice cream

New York Cheesecake

berry compote

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MENU

BRUNCH

Talk to our team about creating a custom menu.



MAINS

CLASSIC FRENCH TOAST

fresh berries, Vermont maple syrup, powdered sugar

BLUEBERRY PANCAKES

Vermont maple syrup

ALL-AMERICAN

3 eggs your way, toast, bacon or turkey sausage, served with home fries or fruit
(make it bottomless bacon for an additional 10)

BRUNCH SMASHBURGER

fried egg, cheddar, LTO, pickle, Cynthia sauce, served with home fries or fruit

EGGS BENEDICT

old bay hollandaise, english muffin, bacon, arugula, served with home fries or fruit

HOT HONEY CHICKEN & WAFFLES

fried chicken, buttermilk waffle

GRILLED CHEESE AND HEIRLOOM TOMATO SOUP

bacon, tomato relish, many cheeses

SUMMER OMELETTE

corn, tomato, spinach, swiss cheese, bacon served with home fries or fruit

HATCH GREEN CHILE BREAKFAST BURRITO

chipotle-lime sauce, bacon or turkey sausage, egg, cheddar, potato

STEAK & EGGS

8 oz grilled bavette, 3 eggs your way, toast or english muffin, served with fruit or home fries.

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MENU

BEVERAGES

Our cocktail menu is constantly evolving, and the full menu is always available for events. We also offer all the classic, standard cocktails.



CLASSIC COCKTAILS

-  **COSMO**
vodka, triple sec, cranberry, lime
-  **FRENCH 75**
gin, prosecco, lemon
-  **MANHATTAN**
bourbon or rye, sweet vermouth
-  **MARTINI**
gin or vodka, dry, dirty, filthy or with a twist
-  **OLD FASHIONED**
bourbon, demerara, bitters

HOUSE COCKTAILS

-  **Cynthia Sour**
Old Forrester bourbon, ube, lemon, egg white
-  **Love Means Nothing**
Hayman's gin, cherry blossom, lemon, prosecco
-  **Double Agent**
Dewar's scotch, Old Forrester bourbon, demerara, bitters
-  **Cod Caper**
hibiscus-infused vodka, lemon, cranberry, club soda
-  **Watermelon Sangria**
house watermelon liqueur, wine, grapefruit
-  **Midnight Blue Moon**
Thrasher's Coconut Rum, lavender, lime, vanilla
-  **Espresso Martini**
Tito's vodka, Tia Maria coffee liqueur, creme de cacao, vanilla, fresh espresso
-  **Green Tea Hugo Spritz**
elderflower liqueur, mint, lime, prosecco
-  **Smoked Singles**
Rayu mezcal, Chacho Jalapeño Aguardiente, orange, lime, chili

WINE

- Prosecco | Illi, Italy, NV**
green apple, pear, crisp & dry
- Sauvignon Blanc | Misty Cove, Marlborough, NZ, '25**
citrus, grapefruit, fresh herbs
- Viognier | Storybrook Mountain, Napa, CA, '18**
floral, stone fruit, lush
- Rosé | Mascaronne, Cotes de Provence, Fr, '23**
white peach, strawberry, crisp
- Pinot Noir | Adobe Flats, Sonoma, CA, '24**
black cherry, baking spice, silky
- Tempranillo | Ziabogo, Crianza, Spain, '21**
dark fruit, vanilla, smooth (available chilled)
- Cabernet Sauvignon | Viu Manent Gran Reserva, Chile, '22**
black currant, cassis, cocoa

BEER & CIDER

- American Lager | Mallet, Nepenthe**
clean, crisp
- Whitbier | Solar Crown, Nepenthe**
yeasty, light, refreshing
- Amber | Pizza Shark, Crooked Crab**
malt forward, caramel
- Non-Alcoholic Pilsner | Free Kittens, Fat Orange Cat**
slight hops, juicy
- Hazy IPA | Baby Kittens, Fat Orange Cat**
bright, grapefruit, creamy
- Cider | Feels Like Home, Artifact**
(16oz), fruity, oak, dry

Talk to our team about creating a custom menu.

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MENUS

Example Event Menus



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SPECIALTY COCKTAILS

BABY BUMP BELLINI (n/a available)
prosecco, Tito's, white peach juice, lemon

MOM-MOSA (n/a available)
cava, cranberry juice, splash oj

UP ALL NIGHT MARTINI
fresh espresso, Tito's, Tia Maria Espresso Liqueur,
Giffard Cacao, vanilla

CLASSIC COCKTAILS

MIMOSA
orange, pineapple, cranberry, grapefruit

BLOODY
house-made mix, regular or extra-spicy

ORANGE SANGRIA
apple and peach liquor, orange wine

IRISH COFFEE
drip coffee, Bailey's, Jameson, whipped cream

WINE

PROSECCO, Illi, Veneto Italy
floral, pear, super dry

SAUVIGNON BLANC, Oceanview, NZ, '24
citrus, grapefruit, dried herbs

NANA'S ROSÉ, Paradise Springs, VA, 2023
provençal-style, raspberry, bright & crisp

PINOT NOIR, Adobe Flats, Sonoma, CA, '24
blackberry, toasted oak, baking spice



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DRINK MENU

WINE

Champagne
49 Million Bubbles, France

Viognier - White
Le Versant, France, '22
apricot, honeysuckle, citrus zests

Malbec - Red
Vasco Viejo, Argentina, '23
plum, spice, vanilla

COCKTAILS

Andy-rita
rayu mezcal, orange shrub, lime, chili syrup

H Street 75
haymans gin, elderflower liqueur, lemon, prosecco

Espresso Martini
tito's, tia maria coffee liqueur, creme de cacao, espresso

Winter Old Fashioned
bourbon, cinnamon, bitters

BREWS

Mallet American Lager

Baby Kittens Hazy IPA



Cynthia

Let's get started

CONTACT US

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