

# APPETIZERS

## CAP CITY NACHOS

14.95

Tri color tortilla chips, topped with house made jalapeno with cheddar sauce, sirloin chili, lime crema, guacamole pico de gallo & jalapenos.

## KEG ROLLS

15.00

Chicken, corn, tomatoes, cabbage, black beans and mozzarella cheese wrapped in a deep fried tortilla. Served with sweet Thai chili sauce for dipping.

## HUMMUS

12.50

Homemade hummus topped with tomato, cucumber and Kalamata olives, finished with olive oil and cracked pepper and served with grilled wheat pita wedges.

## CRISPY CALAMARI

15.95

Tender, crispy Calamari cut into thin strips and served with hot and sweet peppers, marinara sauce & tartar sauce.

## CHICKEN TENDERS

14.95

Golden fried all white meat chicken served with barbeque and honey mustard sauces for dipping.

## ONION RINGS

10.95

Beer-battered, hand cut onion rings served with our famous horseradish mustard sauce & ranch dressing.

## WINGS

15.95

Juicy wings tossed in your choice of Old Bay seasoning, homemade buffalo sauce or classic BBQ. Served with celery and bleu cheese or ranch dressing for dipping.

## TEQUILA CHICKEN QUESADILLAS 14.50

Large flour tortilla loaded with pulled chicken seasoned with Mexican spices Jalapeno, and jack cheese, served with sour cream guacamole and Pico de Gallo.

## CHILI

7.95 CUP / 10.95 BOWL

Porter-infused chili, spanish onions, peppers, tomatoes and jalapeños. Topped with cheddar, scallions and sour cream. Served with jalapeño corn bread muffin.

## SOUP OF THE DAY 6.50 CUP / 8.95 BOWL

GLUTEN FREE

VEGETARIAN

# SANDWICHES

All our sandwiches are served with our crisp, hot & tasty seasoned brew fries. Sub onion rings, sweet potato fries, or a side salad for \$1.50

## REUBEN

15.95

Tender corned beef piled high on grilled marble rye bread and topped with sauerkraut, Swiss cheese and Thousand Island dressing.

## 3 TACOS

CHICKEN 16.25/FISH 17.50

3 corn tortillas stuffed with roasted tequila lime chicken or grilled Atlantic cod. Each topped with Pico, lime sour cream, and guacamole. Served with yucca fries.

## SHAVED PRIME RIB

17.95

Thin sliced oven roasted prime rib topped with caramelized onions, cremini mushrooms, provolone cheese, horseradish mustard sauce on ciabatta with a side of au jus.

## OVEN ROASTED TURKEY CLUB

16.95

Cajun rubbed turkey breast, black forest ham, applewood smoked bacon, sharp cheddar cheese, lettuce, tomato, and garlic mayo on sliced brioche.

## CRISPY AMBER CHICKEN

17.95

Amber waves marinated chicken breast dipped in our chicken tender batter topped with sriracha ranch, cheddar cheese, lettuce, tomato, and pickles (comes grilled too).

## ITALIAN GRINDER

16.95

Thinly sliced Genoa Salami, Capicola, Sopressata and Pepperoni topped with tangy garlic mayo, sharp Provolone cheese, shredded romaine, sliced tomato, Italian seasoning oil, and vinegar.

## CHIPOTLE CHICKEN WRAP

15.95

Fresh Field greens tossed with grilled chicken, roasted corn, tomatoes, cheddar cheese and chipotle ranch dressing wrapped in a tomato basil tortilla



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# SALADS

## COBB SALAD

17.95

Fresh field greens, grilled marinated chicken breast, smoked bacon, cucumbers, bleu cheese crumbles, Roma tomatoes, chopped eggs & fresh avocado. Served w/ balsamic vinaigrette.

## FRIED CHICKEN SALAD

16.95

Crispy chicken over field greens, cheddar cheese, roasted corn, julienne red bell peppers, tomatoes, and carrots. Served w/ honey-Dijon dressing

## APPLE WALNUT SALAD

17.95

Grilled, marinated chicken diced and served over mixed greens, sliced apples, dried cranberries, cucumbers, walnuts, and crumbled blue cheese with apple cider vinaigrette.

## AHI TUNA SALAD

19.95

Sesame crusted tuna seared rare and chilled. Served over mixed greens, carrots, mushrooms, red bell peppers, and green onions with wasabi ranch dressing.

## CAESAR SALAD

9.95

Crisp fresh romaine lettuce, topped w/ parmesan cheese, croutons & tossed in our creamy Caesar dressing. / Add chicken \$4.00, steak \$10

## VEGAN GARDEN SALAD

9.95

Mixed greens tossed with chopped cucumbers, tomatoes, julienne carrots & topped w/croutons. Served w/ a balsamic vinaigrette. Add chicken \$4.00, steak \$10

## ENTREES

### FISH & CHIPS

19.95

Atlantic Cod lightly battered in our Capitol Kolsch batter and fried to perfection with house made Old Bay tartar sauce, a dollop of coleslaw and served with our seasoned brew fries

### JAMBALAYA

23.95

Gulf shrimp, chorizo sausage and grilled chicken breast, sautéed w/ peppers, onions and tomatoes in a spicy Cajun sauce. Served over a bed of cilantro rice and topped w/ crayfish.

### ORGANIC LEMON CAPER CHICKEN

22.95

Grilled organic chicken breast with a light and tangy lemon caper butter sauce. Served with pearl couscous and veggies.



### GRILLED SALMON

27.95

Grilled salmon topped with lemon butter and served with cilantro rice and veggies.

### CAJUN CHICKEN PASTA

18.95

Grilled, Cajun seasoned chicken breast over tri-colored penne pasta, corn, tomatoes, onions, spinach, and mushrooms tossed in a creamy Cajun sauce.

### BREW HOUSE RIBS

24.95

Our hickory-smoked St. Louis ribs smothered in our chipotle BBQ sauce. Served with a jalapeño corn bread muffin, creamy coleslaw, and fries.

### AHI TUNA STEAK

26.95

Grilled, Cajun dusted Ahi Tuna served with pearl couscous and wilted spinach topped with grilled tomatoes and red onion.

### SHRIMP PESTO PASTA

19.95

Angel pasta with sauteed Gulf shrimp mushrooms tomatoes and artichokes tossed with basil pesto cream sauce and topped with parmesan cheese

### NEW YORK STRIP

32.00

10oz house cut lightly seasoned and grilled. Topped with crispy onion straws and served with smashed potatoes and seasonal veggies.

## BURGERS

All of our burgers are halfpounders, hand pattied from 100% grass-fed cattle. Cooked just the way you want it and served with our crisp, hot & tasty seasoned brew fries. Sub onion rings, sweet potato fries, or a side salad for \$1.50

### CCBC SIGNATURE BURGER

17.95

Half pound hand Pattied ground beef, sharp cheddar cheese, Applewood smoked bacon, topped with a "sunny side" fried egg.

### B. Y. O. B

13.95

Build Your Own Burger with our plump juicy hand pattied burger and dress it up however you like! Comes with lettuce, tomato, onion, and pickle. All other toppings \$1.

### HICKORY BURGER

19.95

Half pound hand Pattied ground beef, applewood smoked bacon, Canadian bacon, caramelized onions, sharp cheddar cheese & house made BBQ sauce.

### STEAKHOUSE BURGER

18.95

Half pound hand Pattied ground beef, crumbled blue cheese, mushrooms, bacon & topped with jumbo onion rings.



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## PIZZAS

### CLASSIC PEPPERONI

14.50

Spicy pepperoni, gooey mozzarella, and zesty tomato sauce on a fresh baked crust.

### PESTO ARTICHOKE

14.95

Creamy ranch, artichokes, mushrooms, and mozzarella finished with garlic pesto.

### BBQ CHICKEN

15.50

Grilled chicken, red onion, cilantro, and mozzarella drizzled with chipotle barbecue sauce

### BUFFALO CHICKEN

15.50

Creamy blue cheese sauce, grilled chicken, crunchy celery, and mozzarella drizzled with buffalo sauce.

## CAP CITY CLASSIC BREWS



### AMBER WAVES

\$7

CAPITOL CITY BREWING WASHINGTON, DC  
AMERICAN AMBER ALE 5.6% ABV 31 IBU

An American style amber with a lovely red hue and citrusy aroma from Columbus and Cascade hops. A fine balance of hops and sweet caramel malt flavor. Winner: **2014** Silver Medal, **2005** Gold Medal, **2006** Silver Medal, **2002** Bronze at the Great American Beer Festival.



### CAPITOL KOLSCH

\$7

CAPITOL CITY BREWING WASHINGTON, DC  
KOLSCH 5.2% ABV 19 IBU

Classic German-style blonde ale, fermented cool for clean, lager-like flavor. Winner: **2014** Silver Medal, **2005** Gold Medal, **2006** Silver Medal, **2002** Bronze at The Great American Beer Festival.