

## APPETIZERS

**NEW** CAP CITY NACHOS ..... 11.00

Tri color tortilla chips, house made white cheddar sauce, sirloin chili, lime crema, avocado aioli & fresh jalapenos.

**NEW** SHRIMP CORNDOGS ..... 10.00

A trio of plump shrimp dipped in cornbread batter and fried golden brown. Served with creole mustard, sriracha ketchup, and creamy coleslaw.

**GF** WINGS ..... 12.00

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.

**NEW** CRISPY CALAMARI ..... 11.00

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

**NEW** ONION RINGS ..... 8.00

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

CHICK TENDERS ..... 10.00

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

**V** HUMMUS ..... 11.00

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

**NEW** PULLED PORK QUESADILLA ..... 10.00

Slow roasted pulled pork, fresh jalapeno, sharp cheddar, queso fundido, pico de gallo, chipotle sour cream, avocado aioli. (Prefer Chicken instead? No problem)

CHILI ..... 6.00 cup / 7.50 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 .... 5.50 cup / 7.00 bowl

Made from scratch!

## SAMMYS

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 ..... 12.00

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

**NEW** **GF** TACO TRIO ..... 14.00

3 corn tortillas stuffed with slow roasted pulled pork, roasted tequila lime chicken, and grilled Atlantic cod. Each topped with pico, lime sour cream, and guacamole. Served with yucca fries. (Taco substitutions \$1)

**NEW** CAROLINA PULLED PORK ..... 12.00

Slow roasted pork, vinegar cabbage slaw, Carolina mustard bbq, sweet dill pickles, fresh jalapenos on a pretzel bun.

## MORE SAMMYS

**NEW** SHAVED PRIME RIB ..... 13.00

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.

EASTERN SHORE CRAB CAKE SANDWICH ..... 14.00

A plump crab cake broiled to perfection, served on a Kaiser bun with Old Bay tartar sauce & garnished with coleslaw.

**NEW** OVEN ROASTED TURKEY CLUB .... 12.00

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

**NEW** CRISPY AMBER CHICKEN ..... 12.00

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

**NEW** GREEK CHICKEN WRAP ..... 10.00

Marinated grilled chicken breast, cucumbers, tomato, red onions, tzatziki sauce, lettuce & crumbled feta cheese in a flour wrap.

**NEW** ITALIAN GRINDER ..... 14.00

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

## BURGERS

All of our burgers are half-pounders, 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

**NEW** CCBC SIGNATURE BURGER ..... 13.00

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

**NEW** HICKORY BURGER ..... 13.00

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

**NEW** STEAKHOUSE BURGER ..... 13.00

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

**NEW** TURKEY BURGER ..... 12.00

A half pound of 100% ground all white meat turkey, pepperjack cheese, jalapeno jelly, and guacamole.

**NEW** **V** QUINOA & WHITE BEAN VEGGIE BURGER ..... 11.00

Tri color quinoa, white beans, red peppers, scallions, jalapeno jelly on brioche.

**NEW** B.Y.O.B ..... 11.00

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.

Capitol City Brewing is DC's first brewery since prohibition. The place for BREWS since '92!

# ENTRÉES

- NEW YORK STRIP** ..... 26.00  
12oz house cut, lightly seasoned and grilled. Topped with crispy onion straws and served with smashed potatoes and veggies.
- GF FLAT IRON STEAK** ..... 19.00  
10 oz. tender flat iron, lightly seasoned and grilled. Served with chimichurri sauce, smashed potatoes, and veggies.
- FISH & CHIPS** ..... 16.00  
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.
- GF GRILLED SALMON** ..... 17.00  
Grilled salmon topped with lemon butter and served with cilantro rice and veggies.
- AHI TUNA STEAK** ..... 18.00  
Grilled, cajun dusted Ahi Tuna served with pearl couscous and wilted spinach topped with grilled tomatoes and red onion.
- CRAB CAKE PLATTER** ..... 18.00  
Twin plump crab cakes broiled to perfection w/ Old Bay tartar sauce, a dollop of coleslaw and served with our seasoned brew fries.
- JAMBALAYA** ..... 18.00  
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.
- CAP CITY MEATLOAF** ..... 14.00  
Meatloaf made in house topped with slowly caramelized onions. Served with veggies, smashed potatoes, and thyme gravy
- CAJUN CHICKEN PASTA** ..... 16.00  
Grilled, cajun seasoned chicken breast over tri-colored penne pasta, corn, tomatoes, onions, spinach, and mushrooms tossed in a creamy cajun sauce.
- SHRIMP PESTO PASTA** ..... 17.00  
Six shrimp sautéed with peppers and onions and over angle hair tossed with pesto.
- ORGANIC LEMON CAPER CHICKEN** .... 16.00  
Grilled organic chicken breast with a light and tangy lemon caper butter sauce. Served with pearl couscous and veggies.
- GF PORK CHOP** ..... 17.00  
10 oz. grilled, bone in pork chop. Served with tangy amber mustard sauce, smashed potatoes, and veggies.
- PROHIBITION PORTER BRATWURST** ... 15.00  
Two of our juicy, Prohibition Porter marinated, pork and beef brats grilled and served with sauerkraut, smashed potatoes, and veggies.
- BREW HOUSE RIBS** ..... 19.00  
Our hickory-smoked St. Louis ribs smothered in our chipotle BBQ sauce. Served with a jalapeño corn bread muffin, creamy coleslaw, and fries.

# SALADS

- GF COBB SALAD** ..... 14.00  
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** ..... 13.00  
Crispy chicken over field greens, cheddar cheese, roasted corn, julienne red bell peppers, tomatoes, and carrots. Served w/ honey-dijon dressing.
- GF PENTAGON PEAR SALAD** ..... 13.00  
Grilled, marinated chicken diced and served over mixed greens, diced pears, dried cranberries, sliced almonds, and crumbled blue cheese with blueberry-pomegranate vinaigrette.
- GF APPLE WALNUT SALAD** ..... 13.00  
Grilled, marinated chicken diced and served over mixed greens, sliced apples, dried cranberries, cucumbers, walnuts, and crumbled blue cheese with apple cider vinaigrette.
- GF GRILLED STEAK SALAD** ..... 16.00  
Grilled ribeye steak sliced and served over mixed greens with tomatoes, cucumbers, mushrooms, and crumbled blue cheese with balsamic vinaigrette.
- GF AHI TUNA SALAD** ..... 16.00  
Sesame crusted tuna seared rare and chilled. Served over mixed greens, carrots, mushrooms, red bell peppers, and green onions with wasabi ranch dressing.
- VEGAN GARDEN SALAD** ..... 9.00  
Mixed greens tossed with chopped cucumbers, tomatoes, julienne carrots & topped w/croutons. Served w/ a balsamic vinaigrette.  
/ Add chicken \$4.00, steak \$5.00
- V CAESAR SALAD** ..... 10.00  
Crisp fresh romaine lettuce, topped w/ parmesan cheese, croutons & tossed in our creamy caesar dressing.  
/ Add chicken \$4.00, steak \$5.00

# PIZZAS

- CLASSIC PEPPERONI** ..... 12.00  
Spicy pepperoni, gooey mozzarella, and zesty tomato sauce on a fresh baked crust.
- BUFFALO CHICKEN** ..... 13.00  
Creamy blue cheese sauce, grilled chicken, crunchy celery, and mozzarella drizzled with buffalo sauce.
- BBQ CHICKEN** ..... 13.00  
Grilled chicken, red onion, cilantro, and mozzarella drizzled with chipotle barbecue sauce
- V PESTO ARTICHOKE** ..... 12.00  
Creamy ranch, artichokes, mushrooms, and mozzarella finished with garlic pesto.



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