

★ APPETIZERS ★

CAP CITY NACHOS 12.95

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

KEG ROLLS 13.00

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

♥ HUMMUS 11.50

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 12.95

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

CHICKEN TENDERS 12.00

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

♥ ONION RINGS 9.95

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

🍷 WINGS 14.95

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 12.50

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 6.00 CUP / 7.95 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 5.50 CUP / 7.95 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 13.50

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

🍷 3 TACOS CHICKEN 13.25/FISH 14.50

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 17.25

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 12.95

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

CRISPY AMBER CHICKEN 13.95

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 15.00

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 13.00

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



1100 NEW YORK AVE. NW
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★ SALADS ★

🍷 COBB SALAD 16.95

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 15.50

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

🍷 APPLE WALNUT SALAD 16.00

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

🍷 SAHI TUNA SALAD 19.00

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 17.25

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

GRILLED SALMON 22.00

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

AHI TUNA STEAK 23.25

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

JAMBALAYA 19.95

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.

CAJUN CHICKEN PASTA 17.95

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 17.95

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

ORGANIC LEMON CAPER CHICKEN 19.95

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

BREW HOUSE RIBS 21.95

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

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 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

CCBC SIGNATURE BURGER 15.50 B.Y.O.B 12.95

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

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 15.95 STEAKHOUSE BURGER 15.50

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

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



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PIZZAS

CLASSIC PEPPERONI 13.50 ♥ PESTO ARTICHOKE 13.95

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

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

BUFFALO CHICKEN 14.50

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

BBQ CHICKEN 14.50

Grilled chicken, red onion, cilantro, and mozzarella drizzled with chipotle barbecue 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, 2006 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.