



# APPETIZERS

## CAP CITY NACHOS 15.99

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 12.95

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

## TEQUILA CHICKEN QUESADILLAS 14.95

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

## CHICKEN TENDERS 15.00

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

## ONION RINGS 11.95

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.

## CRISPY CALAMARI 16.95

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

## CHILI 8.95 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 7.50 CUP / 9.95 BOWL

 **VEGETARIAN**

 **GLUTEN FREE**

# 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 16.99

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

## SHAVED PRIME BEEF 19.95

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.

## ITALIAN GRINDER 17.95

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.

## OVEN ROASTED TURKEY CLUB 16.99

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).

## 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.

## CHIPOTLE CHICKEN WRAP 16.95

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  
WASHINGTON, DC

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## COBB SALAD 18.95

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 17.95

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

# SALADS

## 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 10.95

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

## VEGAN GARDEN SALAD 10.95

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

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## ENTREES

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### FISH & CHIPS

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

### 20.95 JAMBALAYA

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.

### 23.95 ORGANIC LEMON CAPER CHICKEN 23.95

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 19.95

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

### BREW HOUSE RIBS 25.95

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 20.95

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.

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## BURGERS

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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 19.95

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

### 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.

### BUILD YOUR OWN BURGER 15.95

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

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## PIZZAS

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### CLASSIC PEPPERONI 15.99

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

### PESTO ARTICHOKE 15.99

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

### BUFFALO CHICKEN 15.99

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

### BBQ CHICKEN 15.99

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

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## CAP CITY CLASSIC BREWS

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### AMBER WAVES

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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

8

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.