

Starters

Mini Turkey Corn Dogs* \$7
Twelve golden fried mini turkey corn dogs served with our famous horseradish mustard dipping sauce.

Ahi Tuna* \$11
Seared rare and encrusted with black sesame seeds. Served with a light wasabi broccoli slaw and sesame soy sauce for dipping.

Calamari* \$10
Tender calamari fried to perfection served with our tomato basil and tartar sauces for dipping and garnished with parmesan cheese.

Eastern Shore Crab Dip* \$12
Creamy crab dip with fresh lump crab meat seasoned with Old Bay and served with crispy pita chips.

Capitol City Nachos* \$9
Crispy corn tortilla chips topped with our signature jalapeño cheddar sauce, ground sirloin Porter chili, sour cream, guacamole, jalapeños, green onions and our homemade pico de gallo.

Grilled Chicken Quesadilla* \$9
A flour tortilla loaded with marinated chicken breast, black beans, green chiles and melted jalapeño jack cheese served with guacamole, salsa and sour cream.

Southwest Keg Rolls* \$9
Chicken, corn, tomatoes, cabbage, black beans and mozzarella cheese wrapped in a flour tortilla and deep fried served with sweet Thai chili dipping sauce.

Capitol Hill Hummus \$10
Homemade hummus topped with tomato, cucumber and Kalamata olives, finished with olive oil and cracked pepper and served with grilled wheat pita wedges.

Fried Green Beans \$7
Lightly seasoned and battered green beans fried crispy and served with ranch dressing for dipping.

Capitol Wings* \$9
Tender juicy wings tossed in your choice of Old Bay seasoning, homemade Buffalo sauce, and classic Barbeque. Served with celery and bleu cheese or ranch dressing for dipping.

Chicken Fingers* \$9
Golden fried chicken tenders served with barbeque and honey mustard sauces for dipping.

Capitol City Onion Rings \$7
Beer-battered onion rings served with our famous horseradish mustard sauce and ranch dressing.

Sampler Platter \$13
Our sampler platter comes with our Capitol City onion rings, keg rolls and wings served with sauces for dipping.

Porter Chili* \$4-50 CUP / \$6 BOWL
Porter-infused chili with ground sirloin, spanish onions, peppers, tomatoes and jalapeños topped with cheddar cheese, scallions and sour cream served with our freshly baked jalapeño corn bread muffin.

Soup du Jour \$4 CUP / \$6 BOWL
Freshly made daily soups.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

THE HISTORY OF A GREAT RESTAURANT AND GREAT BEER IN THE MAKING...

Capitol City Brewing Company opened its doors in 1992 as the first brew pub in Washington DC since prohibition. The very first CCBC was and is still located in Downtown DC. The location is nestled in the heart of the new Downtown retail area and is located in the historic Greyhound Bus Terminal.

With the success of the first location, CCBC has since opened two other Great locations. The second CCBC is located in the Capitol Hill District of Washington DC. This location is housed in the Historic Postal Square Building. This historic building was built in 1911 with a major addition in 1929. Postal Square served as the Federal City Post Office until 1986.

With the third location, CCBC has opened its doors for the first time outside of Washington DC. This location is in the beautiful "Village of Shirlington", which is located in Arlington, VA. The "Shirlington" location showcases a state-of-the-art brewing system which can be viewed from the sidewalk and the private "Brewer's Room."

With the Great success of the Capitol City Brewing Company and with the dedication and hard work from our Great Team Members we will ensure the growth of more to come.

CAPITOL CITY KNOWS HOW TO PARTY!

Let us host your next event. Large or small, CCBC can deliver the goods. Design your own menu, enjoy the freshness and quality of handcrafted beers, and introduce your friends to your favorite place. We can work with any budget. Contact us today for details. Thanks for coming.

VISIT US AT
WWW.CAPCITYBREW.COM



ARLINGTON, VA
The Village at Shirlington
4001 Campbell Avenue
(703) 578-3888



DOWNTOWN DC
1100 New York Avenue, NW
(202) 628-2222



OUR NATION'S MONUMENT TO
HANDCRAFTED BEER AND GREAT FOOD!

CAPITOL CITY BREWING COMPANY



Sandwiches & Burgers

Sandwiches and burgers are offered with choice of the following items:
Cilantro rice, fries, seasoned vegetables, coleslaw, seasonal fruit or homemade potato chips.
Or add onion rings, sweet potato fries or fried green beans for \$1.50 extra.

Amber Chicken Sandwich* \$11

Organic grilled chicken breast marinated in our own Amber Wave Ale and topped with jack cheese, bacon, lettuce, tomato, red onions, and pickles served on a potato Kaiser bun.

*Add chili, sautéed mushrooms, jalapeños or caramelized onions for \$1 each; Add guacamole for \$1.50

Chicken Salad Sandwich* \$10

Homemade chopped chicken salad made with celery, onions, mayo, and dried cranberries for sweetness. Served on a soft toasted potato Kaiser roll.

Grilled Chicken Wrap* \$9

Our fresh salad mix tossed with chicken, roasted corn, tomatoes, cucumbers, black beans, cheddar and chipotle ranch dressing wrapped in a tomato basil tortilla.

Classic Reuben* \$11

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

The Cubano* \$10

The classic pressed Cuban sandwich. Roasted pork loin, thinly sliced ham, Swiss cheese, pickles and our homemade Cuban mayo.

Barbeque Pulled Pork* \$10

Shredded pork simmered in our zesty chipotle barbeque sauce piled high on a Kaiser bun and served with creamy coleslaw.

Steak & Cheese Sandwich* \$12

Seasoned, sliced beef marinated in au jus, served with diced onions, chipotle mayo, red and green peppers and mushrooms, topped with pepper jack cheese and served on a sub roll.

Grilled or Fried Fish Tacos* \$12

Two Cajun grilled or Beer Batter fried soft tacos with Atlantic Cod served on a bed of Spanish slaw and cilantro rice on the side, topped with Pico de gallo, and chipotle mayo.

Traditional Club Sandwich* \$11

Stacked with sliced turkey breast, ham, bacon, lettuce, tomato and mayo, served on grilled honey wheat bread.

Black Bean Burger \$9.50

Delicious black bean burger patty with avocado aioli, lettuce, tomato, onion and pickles served on a toasted whole wheat bun.

Brew Master Burger* \$10

A juicy, half pound ground beef burger on a brioche bun with lettuce, tomato, red onion, and pickles served with seasoned brew fries.

*Add cheese, bacon, chili, sautéed mushrooms, jalapeños or caramelized onions for \$1 each; Add guacamole for \$1.50

Hickory Burger* \$12

A half-pound Certified Angus ground beef burger smothered with our signature chipotle barbeque sauce topped with cheddar cheese, bacon served on a brioche bun with lettuce, tomato, red onion and pickles.

Mushroom Swiss Burger* \$12

A half pound of Certified Angus ground beef burger seasoned, grilled, and topped with sautéed button mushrooms and melted Swiss cheese. Served on a toasted brioche roll with lettuce, tomato, and onion, and pickles on the side.

Turkey Burger* \$10

Turkey burger made with all white meat ground turkey, seasoned with carrots, celery, onion and cilantro served with lettuce, tomato, red onion and pickles served on a wheat bun.

*Add cheese, bacon, chili, sautéed mushrooms, jalapeños or caramelized onions for \$1 each; Add guacamole for \$1.50

Tuna Steak Sandwich* \$14

Grilled blackened tuna with fresh spinach, grilled tomatoes and onions with chipotle mayo served on a Kaiser bun.

Eastern Shore Crab Cake Sandwich* \$13

A plump crab cake broiled to perfection and served on a Kaiser bun with Old Bay tartar sauce and creamy coleslaw.

Salads

Ahi Tuna Salad* \$15

Ahi Tuna seared rare with black sesame seeds and chilled, served on a bed of fresh field greens tossed with carrots, sliced mushrooms, julienne red bell peppers, and green onions in a Wasabi ranch dressing.

Apple Walnut Salad* \$12

Slices of fresh apples, diced chicken, cucumbers, raisins, bleu cheese crumbles, and walnuts tossed with mixed greens and an Apple Cider vinaigrette.

Garden Salad \$8

Mixed greens tossed with chopped cucumbers, tomatoes and julienne carrots in a balsamic vinaigrette and topped with croutons.



Black Bean Burger with Amber Waves Ale—The Amber is a good thirst quencher for the spicy black bean and avocado aioli.

Pizza

Add chorizo, extra cheese, pepperoni, extra mushrooms, extra peppers, extra onions for \$1.50 per topping

Cheese \$11

Fresh baked pizza crust with homemade tomato basil sauce topped with mozzarella.

Buffalo Chicken Pizza \$12

Crispy baked pizza crust spread with bleu cheese, grilled chicken, mozzarella, and our homemade Buffalo sauce. Topped with crispy celery for crunch.

Barbeque Chicken Pizza \$12

Crispy baked pizza crust topped with chipotle BBQ sauce, grilled chicken, mozzarella, onions and topped with fresh cilantro.

Caesar Salad \$9

Crisp fresh romaine lettuce tossed in our creamy caesar dressing topped with parmesan cheese and croutons.

Add grilled chicken for \$3; Add grilled steak for \$5

Pentagon Pear Chicken Salad* \$12

Fresh field greens tossed with diced pears, grapes, dried cranberries, marinated grilled chicken and bleu cheese crumbles in a refreshing blueberry-pomegranate dressing and topped with sliced almonds.

Grilled Steak Salad* \$15

Grilled Certified Angus steak served on a bed of fresh greens tossed with tomatoes, cucumbers, bleu cheese crumbles and mushrooms in a balsamic vinaigrette.

Capitol Cobb Salad* \$13

Fresh field greens, crisp smoked bacon, cucumbers, bleu cheese crumbles and grilled marinated chicken breast topped with fresh avocado, roma tomatoes and chopped eggs in a balsamic vinaigrette.

Southern Fried Chicken Salad* \$12

Fresh field greens, cheddar cheese, roasted corn, julienne red bell peppers and carrots in a honey-dijon dressing and topped with tomatoes and topped with battered chicken fingers.

Beverages

Homemade Root Beer	\$3.50
Sodas*	\$2.50
Coke, Diet Coke, Sprite, Mr. Pibb, ginger ale, tonic	
Lemonade	\$2.50
Tea* (hot or iced)	\$2.50
Coffee* (regular or decaf)	\$2.50
Hot Chocolate or Milk	\$2.50
Bottled Sparkling or Mineral Water	\$2.50
Juices:	\$3.50
Orange, apple, pineapple, grapefruit, tomato, cranberry	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Entrées

Substitute sweet potato fries, onion rings or fried green beans for a \$1.50 extra.

Cajun Chicken Pasta* \$15

Tri colored penne pasta with seasoned grilled chicken, tomatoes, corn, onions, spinach and mushrooms. All tossed in a Cajun cream sauce.

Grilled Shrimp Skewers* \$16

Shrimp seasoned, grilled, and topped with a sweet Thai chili and pineapple salsa. Served with rice and seasonal vegetables.

Prohibition Porter Bratwurst* \$15

Two juicy, all beef bratwursts made with our Prohibition Porter beer. Grilled and served with sauerkraut, smashed potatoes and seasonal vegetables.

Organic Lemon Caper Chicken* \$14

Lightly seasoned and grilled all organic chicken breast with a light lemon butter caper sauce. Served with couscous and seasonal vegetables.

Grilled Salmon* \$16

Grilled and seasoned Salmon topped with a lemon butter glaze served with our cilantro rice and fresh veggies.

Flat Iron Steak* \$19

Grilled and seasoned Certified Angus steak with homemade chimichurri sauce on the side and served with our smashed potatoes and fresh veggies.

Jambalaya* \$16

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

New York Strip* \$25

12oz Certified Angus New York strip. Seasoned and grilled, served with our smashed potatoes and seasonal vegetables.

Cap City Meatloaf* \$13

Homemade meatloaf topped with caramelized onions and served with our smashed potatoes topped with thyme gravy and fresh veggies.

Brew House Ribs* \$18

Our hickory-smoked St. Louis ribs smothered in our chipotle barbeque sauce and served with a corn bread muffin, creamy coleslaw and seasoned brew fries.

Crab Cake Platter* \$18

Twin plump crab cakes broiled to perfection served with Old Bay tartar sauce, creamy coleslaw and seasoned brew fries.

Simply Chicken* \$13

Our own marinated chicken breast grilled and served with cilantro rice and fresh vegetables.

Fish & Chips* \$15

Lightly battered Atlantic Cod deep fried to perfection and served with our homemade Old Bay tartar sauce, creamy coleslaw and seasoned brew fries.



Fish & Chips with a Pale Rider Ale—The hoppiness of the Pale rider compliments the crispy fried cod and Malt vinegar topping.

CHOICE OF SIDES: \$4.50

Vegetable Pearl Couscous • Cilantro Rice • Smashed Potatoes • Seasoned Brew Fries • Seasonal Vegetables • Sweet Potato Fries • Creamy Coleslaw • Onion Rings • Seasonal Fruit • Fried Green Beans • Homemade Potato Chips