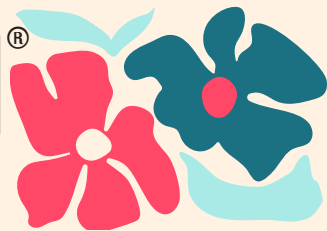


# DACHA BEER GARDEN®

EST. 2013 ★ WASHINGTON DC



## TO SHARE

|   |    |
|---|----|
| <b>FRIED PICKLES</b>  | 12 |
| <i>Tzatziki crème fraîche V, E, D</i>   |    |
| <b>BRUSSELS SPROUTS</b>   | 12 |
| <i>Crispy Brussels sprouts, balsamic, sea salt VG, GF</i>   |    |
| <b>BAVARIAN SINGLE PRETZEL</b>  | 12 |
| <i>Korbinian beer cheese V, D</i>   |    |
| <b>BEET SKEWERS</b>   | 14 |
| <i>Roasted beets, blue cheese dressing, balsamic glaze, roasted pumpkin seeds V, GF, D</i>  |    |
| <b>TRIO OF DIPS</b>   | 14 |
| <i>Beet hummus, feta dip, avocado dip, yellow corn chips, potato chips, bagel chips V, D, SS</i>  |    |
| <b>MONSTER PRETZEL</b>  | 19 |
| <i>Korbinian beer cheese V, D</i>   |    |
| <b>SPICY TUNA TARTARE</b>   | 16 |
| <i>Diced tuna, sriracha, avocado dip, tangy cucumber, alfalfa sprouts, yellow corn chips GF, F, SS</i>                                  |    |
| <b>NACHOS</b>   | 16 |
| <i>Yellow corn chips, blackened chicken, cheese sauce, grilled corn, pico de gallo, black beans, sour cream, salsa, jalapeños D, G</i>  |    |
| <b>CHICKEN QUESADILLA</b>   | 16 |
| <i>Cheddar cheese, bell pepper, chipotle aioli, pico de gallo, sour cream, whole wheat wrap D</i>                                       |    |
| <b>BRATWURST</b>  | 14 |
| <i>Pickled slaw, dijonnaise, sesame seeds, paprika, berliner ketchup SS</i>   |    |
| <b>CURRYWURST</b>   | 16 |
| <i>Berliner ketchup, curry powder, sesame seeds, fries SS</i>   |    |
| <b>SAUSAGEFEST PARTY BOARD</b>  | 39 |
| <i>Smorgasbord of sausages, chicken skewers, corn riblets, fries, house chips, pickles, Korbinian beer cheese, spicy beer mustard D</i> |    |

## PIZZA

|  |     |
|--|-----|
| <b>HONEY PROSCIUTTO WHITE PIZZA</b>  | 17  |
| <i>Shredded mozzarella cheese, grated pecorino, prosciutto, hot honey, dried oregano D</i> |     |
| <b>MARGHERITA PIZZA</b>  | 15  |
| <b>TOPPINGS</b>  |     |
| <i>Arugula, onion, mushrooms, green bell pepper, olives, capers</i>                        | 2   |
| <i>Cherry tomatoes, extra mozzarella, ricotta, blue cheese</i>                             | 3   |
| <i>Pepperoni, fresh egg, anchovies</i>   | 3.5 |
| <i>Sausage, mini meatballs, ham, spicy sausage</i>   | 4.5 |

## MAINS

|  |        |
|--|--------|
| <b>WATERMELON SALAD</b>  | 8   14 |
| <i>Watermelon, feta cheese, champagne vinegar, fresh mint, Maldon salt V, GF, D</i>  |        |
| <b>VEGGIE BURGER WRAP</b>  | 19     |
| <i>Southwest black bean patty, kalbi sauce, pepper jack, poblano, avocado, creole mustard, crispy onion, whole wheat wrap S, D, SS</i> |        |
| <b>FISH &amp; CHIPS</b>  | 19     |
| <i>Crispy mahi-mahi, remoulade &amp; malt vinegar, fries E, F</i>  |        |
| <b>CHICKEN DÖNER</b>   | 21     |
| <i>Tzatziki, grilled jalapeños, arugula, tomato, cucumber, onions, pita wrap D</i>   |        |
| <b>CHICKEN CAESAR BURGER</b>   | 18     |
| <i>Chicken breast, Caesar dressing, LTO, grilled Havarti cheese, romaine hearts, house chips E, D ADD BACON +3</i>                     |        |
| <b>SUMMER PORK SCHNITZEL</b>   | 26     |
| <i>Breaded pork, cucumber salad, roasted potato, cranberry jam E, D</i>  |        |
| <b>SKINNY BURGER</b>   | 14     |
| <i>Single angus beef patty, creole mustard, yellow cheddar cheese, LTO, pickles, fries D ADD BACON +3</i>                              |        |
| <b>BURGER</b>  | 22     |
| <i>Two thick angus beef patties, peanut butter sauce, yellow cheddar cheese, LTO, pickles, fries D, P ADD BACON +3</i>                 |        |

## SWEETS

|   |                  |                 |
|---|------------------|-----------------|
| <b>BIRTHDAY CAKE</b>  | SLICE 9          | WHOLE CAKE 80   |
| <i>Layered red velvet cake, cream cheese icing, strawberry syrup E, D</i> |                  |                 |
| <b>PRETZEL BITES</b>  | 12               |                 |
| <i>Cinnamon sugar, dulce de leche &amp; chocolate dipping sauces D</i>    |                  |                 |
| <b>GELATO D</b>   | ONE SCOOP CONE 6 | GELATO TOWER 25 |
| <i>Vanilla, chocolate, or raspberry</i>                                   |                  |                 |

## HAPPY HOUR

MONDAY ALL DAY • TUESDAY-THURSDAY 'TIL 7 • FRIDAY 'TIL 6  
SUNDAY FUNDAY - \$5 DRINK SPECIALS ALL DAY  
EXCEPT HOLIDAYS

| EATS          |    | DRINKS         |        |
|---------------|----|----------------|--------|
| SKINNY BURGER | 10 | DACHNIK HELLES | 7   14 |
| VEGGIE WRAP   | 10 | HEFEWEIZEN     | 7   14 |
| FRIED PICKLES | 10 | MONTY COCKTAIL | 7      |
| BEEF SKEWERS  | 10 | VINHO VERDE    | 7      |



DRESS FOR THE BEER GARDEN YOU DESERVE  
DACHA MERCH STORE →

V-VEGETARIAN, VG-VEGAN, GF-GLUTEN FREE, E-EGG, D-DAIRY, P-CONTAINS PEANUTS, S-SOY, F-FISH, SF-SHELLFISH, TN-TREE NUTS, SS-SESAME SEEDS  
The above items may be served undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## BEER

### EXCLUSIVE TO DACHA

|   | SINGLE       | BOOT  |
|---|--------------|-------|
| <b>DACHNIK</b> True Helles Lager 4.8%<br><i>Crisp &amp; refreshing light lager made by Weihenstephaner</i>        | 10.00   PINT | 20.00 |
| <b>DOLLY</b> Blonde Ale 6.7%<br><i>Light, fruity &amp; spicy Belgian ale made by St. Bernardus</i>                | 9.00   .25L  | 36.00 |
| <b>THE OFFSIDE</b> Session IPA 5.5%<br><i>Light IPA made with the Washington Spirit by Right Proper</i>           | 10.00   PINT | 20.00 |
| <b>NEW SOUR LIZZY</b> Belgian-Style Sour Ale 6.7%<br><i>Crisp &amp; clean mixed-fermentation sour by Ommegang</i> | 11.00   .33L | 33.00 |

### FROM WEIHENSTEPHANER THE OLDEST BREWERY IN THE WORLD

|  |              |       |
|--|--------------|-------|
| <b>HEFEWEIZEN</b> Weihenstephan 5.4%<br><i>A Bavarian icon of pillowy wheat &amp; banana-clove esters</i>            | 11.50   .5L  | 23.00 |
| <b>1516 HAZY LAGER</b> Weihenstephan 5.6%<br><i>Classic unfiltered Kellerbier made with Hallertauer hops</i>         | 11.50   .5L  | 23.00 |
| <b>PILSNER</b> Weihenstephan 5.1%<br><i>Bold, flavorful, &amp; true to the classic Bavarian style</i>                | 11.50   .5L  | 23.00 |
| <b>VITUS WEIZENBOCK</b> Weihenstephan 7.7%<br><i>The King of Wheat Beers. The Game Changer</i>                       | 12.90   .5L  | 25.80 |
| <b>KRISTALLWEIZEN</b> Weihenstephan 5.4%<br><i>Rare, filtered &amp; lighter version of a Hefeweizen</i>              | 12.90   .5L  | 25.80 |
| <b>DUNKELWEIZEN</b> Weihenstephan 5.3%<br><i>Hefe notes of banana-clove complemented by dark malts</i>               | 12.90   .5L  | 25.80 |
| <b>KORBINIAN DOPPELBOCK</b> Weihenstephan 7.4%<br><i>A dark, strong lager with notes of coffee &amp; dried fruit</i> | 11.00   .33L | 33.00 |

### CLASSIC & REFRESHING

|   |              |       |
|---|--------------|-------|
| <b>KÖLSCH</b> Gaffel 4.8%<br><i>Ale-lager hybrid, both crisp &amp; fruity, straight from Köln</i>   | 10.00   .4L  | 25.00 |
| <b>PORT CITY</b> Optimal Wit 4.9%<br><i>Belgian-style witbier with coriander and orange peel</i>  | 10.00   PINT | 20.00 |
| <b>FIRESTONE WALKER</b> Cali Squeeze 5.2%<br><i>American wheat beer with fresh blood orange</i>   | 9.50   PINT  | 19.00 |
| <b>MANOR HILL</b> Lemon Shandy 4%<br><i>American wheat beer with zesty lemon</i>  | 9.50   PINT  | 19.00 |
| <b>GUINNESS</b> Draught Stout 4.2%<br><i>Where toasty chocolate notes meet drinkable crispness</i>  | 9.00   PINT  | 18.00 |
| <b>HEINEKEN</b> 5-Liter Party Keg 5%<br><i>Ten pints for your table – pour your own; win the day<br/>Add a Sausagefest Party Board for just \$15!</i> | 75.00   5L   |       |

### HOPS

|   |              |       |
|---|--------------|-------|
| <b>DOGFISH HEAD</b> Grateful Dead 5.3%<br><i>Juicy, hop-forward, tropical light-bodied pale ale</i>                               | 10.50   PINT | 21.00 |
| <b>FAT ORANGE CAT</b> Baby Kittens New England IPA 6.5%<br><i>PNW-hopped unfiltered IPA notes of citrus and pineapple</i>         | 10.50   PINT | 21.00 |
| <b>RIGHT PROPER</b> Big Tomorrow West Coast IPA 7.2%<br><i>Hop-forward &amp; filtered, with a full body &amp; perfect balance</i> | 10.00   PINT | 20.00 |

### SOUR & BELGIAN

|   |              |       |
|---|--------------|-------|
| <b>THIN MAN</b> Minkey Boodle 6.5%<br><i>Raspberry kettle sour with the perfect blend of tart &amp; sweet</i>   | 11.00   .33L | 33.00 |
| <b>OMMEGANG</b> Dream Patch 6.5%<br><i>Aged, blended sour with cherry, raspberry, &amp; blackberry</i>          | 11.50   .33L | 34.50 |
| <b>OMMEGANG</b> Hennepin Saison 6.5%<br><i>Rustic, fruity farmhouse ale with spices &amp; a clean finish</i>    | 11.50   .33L | 34.50 |
| <b>ST. BERNARDUS</b> Tripel 8%<br><i>Strong Belgian blonde ale with fruit, flowers, &amp; spice</i>             | 12.00   .33L | 36.00 |
| <b>ST. BERNARDUS</b> Abt 12 Quadrupel 10%<br><i>Strong Belgian dark ale, one of the best beers in the world</i> | 15.00   .33L | 45.00 |

### GLUTEN FREE

|   |             |       |
|---|-------------|-------|
| <b>LAKEFRONT</b> New Grist Pilsner 5.1% | 9.00   .33L | 27.00 |
| <b>LAKEFRONT</b> New Grist IPA 6.5%     | 9.00   .33L | 27.00 |

## COCKTAILS

|   |       |
|---|-------|
| <b>DBG</b> vodka, Campari, Aperol, St. Germain, lemon, grapefruit     | 14.50 |
| <b>NIKITA</b> vodka, tequila, Lillet rosé, strawberry, lemon, apricot | 14.50 |
| <b>RITA</b> tequila, jalapeño & agave syrup, lime, grapefruit radler  | 14.50 |
| <b>MONTY</b> vodka, lemon, white peach purée, weizenbock              | 14.50 |
| <b>GARDEN BELLINI</b> rum, peach, amaro, oj, vanilla, grapefruit      | 14.50 |
| <b>APEROL SPRITZ</b> prosecco, seltzer                                | 14.50 |
| <b>SMOKEY PALOMA</b> Illegal mezcal, grapefruit, lime                 | 14.50 |
| <b>TITO'S CHERRY LIMEADE</b> Aperol, lime, grenadine                  | 14.50 |
| <b>ESPRESSO MARTINI</b> Chyrus cold brew, vodka, coffee extract       | 14.50 |

## RADLERS

|   |       |
|---|-------|
| <b>SCHÖFFERHOFER</b> Grapefruit & Hefeweizen 2.5% | 10.00 |
| <b>VELOCIRADLER</b> Vitus & Grapefruit 6.5%       | 10.00 |
| <b>DREAMSICLE</b> Cali Squeeze & Vanilla 5.2%     | 10.00 |

## SHOOTERS

|  | SINGLE | DOUBLE |
|--|--------|--------|
| <b>LEMON DROP</b> vodka, triple sec, sour mix      | 8.00   | 12.00  |
| <b>GREEN TEA</b> Jameson, peach schnapps, sour mix | 8.00   | 12.00  |

## NOT BEER

|   | SINGLE       | BOOT  |
|---|--------------|-------|
| <b>BLAKE'S</b> Triple Jam Hard Cider 6.5%         | 10.00   .33L | 30.00 |
| <b>DOWNEAST</b> Unfiltered Rotating Cider 5%      | 10.00   .33L | 30.00 |
| <b>POTTER'S</b> Petite Cider 4.5%                 | 10.00   .33L | 30.00 |
| <b>HIGH NOON</b> Rotating Flavor Hard Seltzer 5%  | 9.00   .33L  | 27.00 |
| <b>NÜTRL</b> Rotating Flavor Vodka Soda 4.5%      | 9.00   .33L  | 27.00 |
| <b>SUN CRUISER</b> Hard Iced Tea or Lemonade 4.5% | 9.00   .33L  | 27.00 |

## WINE

|  | GLASS | BOTTLE |
|--|-------|--------|
| <b>BUBBLES</b>   |       |        |
| <b>RED LAMBRUSCO</b> Cantina Settecani, Modena, Italy      | 10.00 | 45.00  |
| <b>CAVA</b> A&J Winery, Spain                              | 12.00 | 54.00  |
| <b>BRUT ROSÉ</b> Fleurison, Cote D'or, France              | 12.00 | 54.00  |
| <b>WHITE</b>   |       |        |
| <b>PINOT GRIGIO</b> Taking Root, Moldova                   | 11.00 | 49.00  |
| <b>VINHO VERDE</b> Gateway, Branco, Portugal               | 12.00 | 54.00  |
| <b>SAUVIGNON BLANC</b> O&T Touraine, Loire, France         | 12.00 | 54.00  |
| <b>ROSÉ</b>  |       |        |
| <b>LES PETITES JAMELLES</b> Rosé, Terre du Midi, France    | 12.00 | 54.00  |
| <b>RED</b>   |       |        |
| <b>CÔTES DU RHÔNE</b> Port d'Orange, France <b>CHILLED</b> | 11.00 | 49.00  |
| <b>TEMPRANILLO</b> Cortijo Tinto, Rioja, Spain             | 12.00 | 54.00  |
| <b>CABERNET SAUVIGNON</b> Bliss Family Vineyard, CA        | 14.00 | 63.00  |

## ALCOHOL FREE

|   |      |
|---|------|
| <b>HEINEKEN</b> Zero                            | 9.00 |
| <b>HONOR</b> Always Sunny with CBD              | 9.00 |
| <b>BEST DAY</b> Galaxy Ripple Zero-Proof IPA    | 9.00 |
| <b>ATHLETIC BREWING</b> Upside Dawn Golden Ale  | 9.00 |
| <b>WEIHENSTEPHANER</b> Non-Alcoholic Hefeweizen | 9.00 |

## 250 YEARS OF CHEERS

WE'RE FEATURING BEERS FROM AROUND THE UNITED STATES EACH MONTH OF 2026. ASK YOUR SERVER ABOUT THIS MONTH'S ROTATING SELECTION