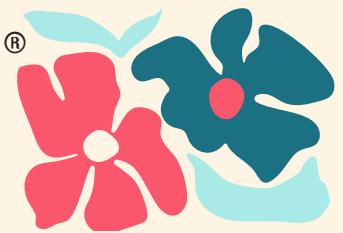


# DACHA BEER GARDEN®

EST. 2013 ★ WASHINGTON DC



TO SHARE	
<b>CRISPY BROCCOLI</b>	12
<i>Spiced breadcrumbs, parmesan cheese, garlic aioli V</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>MEZZE &amp; HUMMUS SPREAD</b>	19
<i>Red pepper harissa hummus, tzatziki, feta dip, dried apricots, carrots, cucumbers, bell peppers, almonds, pita V, D, SS, TN</i>	
<b>FRIED PICKLES</b>	12
<i>Tzatziki crème fraiche V, E, D</i>	
<b>BAVARIAN SINGLE PRETZEL</b>	12
<i>Korbinian beer cheese V, D</i>	
<b>MONSTER PRETZEL</b>	19
<i>Korbinian beer cheese V, D</i>	
<b>FINGERLING POTATO SALAD</b>	11
<i>Pickled red onion, chives, red wine vinaigrette V, E</i>	
<b>ADD PROTEIN</b> <i>crispy chicken, angus burger patty, shaved steak +6</i>	
<b>GOLDEN CHICKEN TENDERS</b>	15
<i>Crispy chicken bites, spicy sriracha mayo S</i>	
<b>MEATBALLS</b>	12
<i>Leberkase-style pork and beef meatballs, Bavarian cheese crumble D</i>	
<b>BRATWURST</b>	14
<i>Pickled slaw, dijonaise, 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, BBQ pork ribs, fries, house chips, pickles, Korbinian beer cheese, mustard D</i>	

MAINS	
<b>FARRO SALAD</b>	12
<i>Sliced sweet potatoes, fennel, walnuts, dehydrated plums, greens, goat cheese, apple cider vinaigrette V, TN, D</i>	
<b>ADD PROTEIN</b> <i>crispy chicken, angus burger patty, shaved steak +6</i>	
<b>FISH &amp; CHIPS</b>	19
<i>Crispy beer-battered haddock fillet, remoulade &amp; yogurt vinegar dip F, D</i>	
<b>GRILLED CHICKEN WRAP</b>	17
<i>Grilled chicken breast, Cooper Sharp cheese, bacon, lettuce, tomato, chipotle aioli, wheat wrap D</i>	
<b>BAVARIAN PORK &amp; HAM SANDWICH</b>	15
<i>Roasted pork, ham, aged provolone, yellow mustard aioli, pickles on brioche D</i>	
<b>CHICKEN SCHNITZEL</b>	21
<i>Braised and lightly breaded chicken breast, mustard aioli, coleslaw. Side of potato salad D</i>	
<b>ORIGINAL DÖNER</b>	16
<i>Thinly sliced beef, garlic &amp; fresh herbs, pickled onions, spiced sauce, pita pocket. Lettuce side salad with olive oil &amp; salt S</i>	
<b>SKINNY BURGER</b>	14
<i>Single angus beef patty, creole mustard, yellow cheddar cheese, LTO, pickles, fries D <b>ADD BACON</b> +3</i>	
<b>BURGER</b>	22
<i>Two thick angus beef patties, peanut butter sauce, yellow cheddar cheese, LTO, pickles, fries D, P <b>ADD BACON</b> +3</i>	
<b>SAUCE ADD-ON</b>	3
<i>mustard aioli, remoulade, or spicy sriracha mayo</i>	

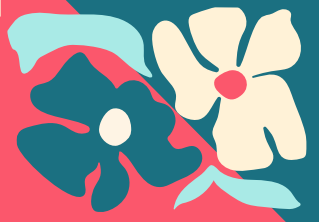
HAPPY HOUR			
MONDAY ALL DAY			
TUESDAY-THURSDAY 'TIL 7 • FRIDAY 'TIL 6			
EXCEPT HOLIDAYS			
<b>SKINNY BURGER + DACHNIK COMBO</b>		15	
EATS		DRINKS	
<b>SKINNY BURGER</b>	10	<b>DACHNIK HELLES</b>	5   10
<b>BAVARIAN PORK &amp; HAM SANDWICH</b>	10	<b>HEFEWEIZEN</b>	7   14
<b>CRISPY BROCCOLI</b>	8	<b>MONTY COCKTAIL</b>	7
		<b>VINHO VERDE</b>	7

SWEETS	
<b>BIRTHDAY CAKE</b>	<b>SLICE 9</b> <b>WHOLE CAKE 80</b>
<i>Layered red velvet cake, cream cheese icing, strawberry syrup E, D</i>	
<b>MINI CHURRO</b>	10
<i>Classic Argentinian mini churro, cinnamon sugar dust, dulce de leche, chocolate sauce D</i>	
<b>BERLINER DONUTS</b>	9
<i>Pastry cream-filled mini donuts, dulce de leche syrup D</i>	

DRESS FOR THE BEER GARDEN YOU DESERVE



DACHA MERCH STORE



V-VEGETARIAN, VG-VEGAN, GF-GLUTEN FREE, E-EGG, D-DAIRY, P-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

SINGLE BOOT

### EXCLUSIVE TO DACHA

<b>DACHNIK</b> True Helles Lager 4.8% <i>Crisp &amp; refreshing light lager made by Weihenstephaner</i>	10.00   PINT	20.00
<b>DOLLY</b> Blonde Ale 6.7% <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% <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% <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% <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% <i>Classic unfiltered Kellerbier made with Hallertauer hops</i>	11.50   .5L	23.00
<b>PILSNER</b> Weihenstephan 5.1% <i>Bold, flavorful, and true to the classic Bavarian style</i>	11.50   .5L	23.00
<b>VITUS WEIZENBOCK</b> Weihenstephan 7.7% <i>The King of Wheat Beers. The Game Changer</i>	12.90   .5L	25.80
<b>KRISTALLWEIZEN</b> Weihenstephan 5.4% <i>Rare, filtered and lighter version of a Hefeweizen</i>	12.90   .5L	25.80
<b>DUNKELWEIZEN</b> Weihenstephan 5.3% <i>Hefe notes of banana-clove complemented by dark malts</i>	12.90   .5L	25.80
<b>KORBINIAN DOPPELBOCK</b> Weihenstephan 7.4% <i>A dark, strong lager with notes of coffee and dried fruit</i>	15.00   .5L	30.00

### CLASSIC & REFRESHING

<b>KÖLSCH</b> Gaffel 4.8% <i>Ale-lager hybrid, both crisp and fruity, straight from Köln</i>	11.00   PINT	22.00
<b>PORT CITY</b> Optimal Wit 4.9% <i>Belgian-style witbier with coriander and orange peel</i>	10.00   PINT	20.00
<b>FIRESTONE WALKER</b> Cali Squeeze 5.2% <i>American wheat beer with fresh blood orange</i>	9.00   .33L	27.00
<b>MANOR HILL</b> Lemon Shandy 4% <i>American wheat beer with zesty lemon</i>	9.00   .33L	27.00
<b>GUINNESS</b> Draught Stout 4.2% <i>Where toasty chocolate notes meet drinkable crispness</i>	9.00   PINT	18.00
<b>HEINEKEN</b> 5-Liter Party Keg 5% <i>Ten pints for your table – pour your own; win the day Add a Sausagefest Party Board for just \$15!</i>	75.00   5L	

### HOPS

<b>DOG FISH HEAD</b> Grateful Dead 5.3% <i>Juicy, hop-forward, tropical light-bodied pale ale</i>	10.50   .33L	21.00
<b>FAT ORANGE CAT</b> Baby Kittens New England IPA 6.5% <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% <i>Hop-forward &amp; filtered, with a full body &amp; perfect balance</i>	8.50   .33L	17.00

### SOUR & BELGIAN

<b>THIN MAN</b> Minkey Boodle 7% <i>Raspberry kettle sour is the perfect blend of tart &amp; sweet</i>	12.00   PINT	24.00
<b>OMMEGANG</b> Dream Patch 6.5% <i>Aged, blended sour with cherry, raspberry, &amp; blackberry</i>	12.00   PINT	24.00
<b>ST. BERNARDUS</b> Tripel 8% <i>Strong Belgian blonde ale with fruit, flowers, &amp; spice</i>	12.00   .33L	36.00
<b>ST. BERNARDUS</b> Abt 12 Quadrupel 10% <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>RITA</b> tequila, jalapeño & agave syrup, lime, grapefruit radler	14.50
<b>MONTY</b> vodka, lemon, white peach purée, weizenbock	14.50
<b>APEROL SPRITZ</b> prosecco, seltzer	14.50
<b>TITO'S CHERRY LIMEADE</b> Aperol, lime, grenadine	14.50
<b>GARDEN BELLINI</b> rum, peach, amaro, oj, vanilla, grapefruit	14.50
<b>ESPRESSO MARTINI</b> Chyrus cold brew, vodka, coffee extract	14.50

## RADLERS

<b>SCHÖFFERHOFER</b> Hefeweizen & Grapefruit 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>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

### BUBBLES

<b>RED LAMBRUSCO</b> Cantina Settecane, 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

### WHITE

<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

### ROSÉ

<b>LES PETITES JAMELLES</b> Rosé, Terre du Midi, France	12.00	54.00
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### RED

<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