



# DACHA BEER GARDEN®

EST. 2013 ★ WASHINGTON DC

# BRUNCH

## BRUNCH DRINKS

<b>MIMOSA</b>	10
<i>orange, peach, grapefruit</i>	
<b>MIMOSA BAR</b>	55
<i>a bottle of Gran Valor Brut Cava and three juices</i>	
<b>BLOODY MARY</b>	12
<b>IRISH COFFEE</b>	10
<b>NITRO COLD BREW</b>	5

## HANDHELDS

<b>BREAKFAST CROISSANT</b>	12
<i>Warm pressed croissant, two poached eggs, arugula, citrus dressing, whipped feta dip, sea salt V, E, D</i>	
<b>SWEET &amp; SAVORY CROISSANT</b>	15
<i>Butter croissant, ricotta cheese, prosciutto, arugula, blueberry-jalapeño compote powdered sugar D</i>	
<b>AVOCADO TOAST</b>	15
<i>Sourdough, mashed avocado, jalapeño, cilantro, lime, poached egg, radish, cherry tomatoes, onion, sesame, tajin V, E, D, SS</i>	
<b>OMELET TOAST</b>	13
<i>Three eggs, sourdough, ham, cheddar cheese, house tomato sauce E, D</i>	
<b>SMOKED SALMON TOAST</b>	16
<i>Dill yogurt spread, sourdough toast, onions, capers, cucumbers, boiled egg E, D, F</i>	
<b>HAM &amp; PRETZEL GRILLED CHEESE</b>	15
<i>Black forest ham, single pretzel, pepper jack cheese, honey mustard D</i>	
<b>EVERYTHING BAGEL SANDWICH</b>	14
<i>Bacon jam, cheddar, fluffy scrambled eggs, melted cheddar, LTO E, D</i>	
<b>BREAKFAST BURGER</b>	19
<i>Two thick angus beef patties, yellow cheddar cheese, fried egg, LTO, tangy pickles, remoulade sauce E, D</i>	

## PLATES

<b>PAPAS BRAVAS</b>	13
<i>Home fries, sliced spicy bratwurst, poached egg, mojo verde sauce, chipotle aioli, feta GF, D</i>	
<b>HUEVOS RACHEROS CASSEROLE</b>	14
<i>Refried black beans, corn tortilla chips, house tomato sauce, Mexican chorizo, shredded cheddar cheese, sunny-side-up eggs GF, E, D</i>	
<b>SHAKSHUKA</b>	16
<i>Spicy tomato sauce, two eggs, spicy sausage, feta, multigrain toast E, D</i>	
<b>KARTOFFELPUFFER BENNY</b>	15
<i>Two crispy sweet potatoes latkes, avocado dip, crispy kale, poached eggs, sour cream V, GF, E, D</i>	
<b>SHORT RIB BENNY</b>	15
<i>English muffin, braised short ribs, poached eggs, house Hollandaise E, D, S</i>	
<b>SUNNY SCHNITZEL</b>	17
<i>Crispy chicken, two sunny-side-up eggs, tender greens, lemon dressing, sea salt E, D</i>	
<b>CHICKEN &amp; WAFFLES</b>	19
<i>Homemade Liege waffles, crispy chicken, fresh radish, house pickles, berries, bourbon maple syrup E, D</i>	
<b>HANGOVER POUTINE</b>	14
<i>Crispy fries, habanero pork sausage gravy, melted cheddar, two sunny-side-up eggs E, D, S</i>	
<b>STEAK AND EGGS</b>	23
<i>Grilled angus beef petite filet, two sunny-side-up eggs, home fries, zesty chimichurri E ADD BACON +3</i>	

## SIDES

<b>TWO EGGS YOUR WAY</b> E	5
<b>HOME FRIES</b> VG, GF	5
<b>HABANERO PORK SAUSAGE</b> GF	6
<b>SPICY CHICKEN SAUSAGE</b> GF	6
<b>TURKEY BACON</b> GF	7
<b>APPLEWOOD BACON</b> GF	8
<b>BAGEL &amp; CREAM CHEESE</b> V, D, G	6

## SWEETS

<b>CREPES</b>	12.5
<i>Nutella spread, fresh berries, suzette sauce, powdered sugar D, E, TN</i>	
<b>BERLINER DONUTS</b>	9
<i>Pastry cream-filled mini donuts, dulce de leche syrup D</i>	
<b>PRETZEL BITES</b>	12
<i>Cinnamon sugar pretzel bites served with dulce de leche &amp; chocolate dipping sauces D</i>	

## BRUNCH HAPPY HOUR

SATURDAY - SUNDAY 11 AM - 1 PM

MIMOSA	5	BREAKFAST BURGER	10
BLOODY MARY	5	HANGOVER POUTINE	10
IRISH COFFEE	5	SHAKSHUKA	10

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

# BEER

## EXCLUSIVE TO DACHA

	SINGLE	BOOT
<b>DACHNIK</b> True Helles Lager 4.8% <i>Crisp &amp; refreshing light lager made by Weihenstephaner</i>	9.50   PINT	19.00
<b>DOLLY</b> Blonde Ale 6.7% <i>Light, fruity &amp; spicy Belgian ale made by St. Bernardus</i>	8.50   .25L	34.00
<b>THE OFFSIDE</b> Session IPA 5.5% <i>Light IPA made with the Washington Spirit by Right Proper</i>	9.50   PINT	19.00

## 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>	10.90   .5L	21.80
<b>1516 HAZY LAGER</b> Weihenstephan 5.6% <i>Classic unfiltered Kellerbier made with Hallertauer hops</i>	10.90   .5L	21.80
<b>PILSNER</b> Weihenstephan 5.1% <i>Bold, flavorful, and true to the classic Bavarian style</i>	10.90   .5L	21.80
<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>	11.00   .33L	33.00

## CLASSIC & REFRESHING

<b>KÖLSCH</b> Sion 4.8% <i>Ale-lager hybrid, both crisp and fruity, straight from Köln</i>	10.00   .4L	25.00
<b>PORT CITY</b> Optimal Wit 4.9% <i>Belgian-style witbier with coriander and orange peel</i>	10.00   PINT	20.00
<b>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>	10.00   PINT	20.00
<b>FAT ORANGE CAT</b> Baby Kittens New England IPA 6.5% <i>PNW-hopped unfiltered IPA notes of citrus and pineapple</i>	10.00   PINT	20.00
<b>RIGHT PROPER</b> Big Tomorrow West Coast IPA 7.2% <i>Hop-forward &amp; filtered, with a full body &amp; perfect balance</i>	10.00   PINT	20.00
<b>UNION CRAFT</b> Divine Hazy IPA 6.5% <i>Juicy East Coast-style IPA with fruity Citra &amp; Mosaic hops</i>	9.00   PINT	18.00

## SOUR & BELGIAN

<b>THIN MAN</b> Minkey Boodle 6.5% <i>Raspberry kettle sour is the perfect blend of tart &amp; sweet</i>	11.00   .33L	33.00
<b>OMMEGANG</b> Dream Patch 6.5% <i>Aged, blended sour with cherry, raspberry, &amp; blackberry</i>	11.50   .33L	34.50
<b>OMMEGANG</b> Hennepin Saison 6.5% <i>Rustic, fruity farmhouse ale, with spices and a clean finish</i>	11.50   .33L	34.50
<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>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>BERLINER</b> Bombay gin, hefe-honey syrup, lemon, cardamom	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
↳ <b>ADD BAILEY'S</b> +\$3.00	

## RADLERS

<b>SCHÖFFERHOFER</b> Grapefruit & Hefeweizen 2.5%	10.00
<b>VELOCIRADLER</b> Vitus & Grapefruit 6.5%	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>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 Setteciani, Modena, Italy	9.00	36.00
<b>VEUVE OLIVIER</b> Brut Rosé, Languedoc, France	12.00	54.00
<b>GRAN VALOR</b> Brut Cava, Spain	12.00	54.00
<b>WHITE</b>		
<b>VINHO VERDE</b> JM Fonseca, Portugal	11.00	49.00
<b>PINOT GRIGIO</b> Taking Root, Moldova	11.00	49.00
<b>SAUVIGNON BLANC</b> O&T Touraine, Loire, France	12.00	54.00
<b>CHARDONNAY</b> Terra Santa, Vin de Pays de L'ille, Corsica	12.00	54.00
<b>ROSÉ</b>		
<b>JP CHENET</b> Rosé Pays d'Oc, France	12.00	54.00
<b>RED</b>		
<b>TEMPRANILLO</b> Cortijo Tinto, Rioja, Spain	12.00	54.00
<b>CABERNET SAUVIGNON</b> Bliss Family Vineyard, CA	12.00	54.00
<b>PINOT NOIR</b> Alias, Napa Valley, CA	12.00	54.00

## 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>PARTAKE</b> Non-Alcoholic 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