

DACHA BEER GARDEN®

EST. 2013 ★ WASHINGTON DC

BRUNCH

BRUNCH DRINKS

MIMOSA orange, peach, grapefruit 10

MIMOSA BAR a bottle of Gran Valor Brut Cava and three juices 55

DACHA BLOODY MARY 12 IRISH COFFEE 10 NITRO COLD BREW 5

MAINS

SWEET POTATO SALAD roasted sweet potato, arugula, feta, thinly sliced apples, cranberries, Balsamic vinaigrette, spicy walnuts 13.50 **V, GF, D**

BREAKFAST CROISSANT warm pressed croissant, two poached eggs, arugula, citrus dressing, whipped feta dip, sea salt 14 **V, E, D, G**

AVOCADO TOAST sourdough, mashed avocado, jalapeño, cilantro, lime, poached egg, radish, tomatoes, onion, sesame, tajin 14 **V, E, D, G, SS**

KARTOFFELPUFFER SAMMIE two crispy sweet potato latkes, mashed avocado, crispy spiced kale, poached egg, sour cream,
jalapeño, cilantro and lime 15 **V, GF, E, D**

SHAKSHUKA spicy tomato sauce, two eggs, spicy sausage, feta, multigrain toast 16 **E, D, G**

EVERYTHING BAGEL SANDWICH bacon jam, fluffy scrambled eggs, melted cheddar cheese, LTO 14 **E, D, G**

SMOKED SALMON TOAST dill yogurt spread, sourdough toast, onions, capers, cucumbers, boiled egg 16 **E, D, G, F**

SHORT RIB BENNY English muffin, braised short ribs, poached eggs, house Hollandaise 15 **E, D, G, S**

SUNNY SCHNITZEL crispy chicken, two sunny-side-up eggs, tender greens, lemon dressing, sea salt 17 **E, D, G**

CHICKEN & WAFFLES homemade Liege waffles, crispy chicken, fresh radish, homemade pickles, berries, bourbon maple syrup 19 **E, D, G**

HANGOVER POUTINE crispy fries, habanero pork sausage gravy, melted cheddar cheese, two sunny-side-up eggs 14 **E, D, G, S**

CROISSANT MADAME Black Forest ham, gruyère cheese, Mornay sauce, sunny-side-up egg, mixed greens salad 15 **E, D, G**

STEAK & EGGS grilled angus beef petite filet, two sunny-side-up eggs, home fries, zesty chimichurri 23 **E**

BREAKFAST BURGER two thick angus beef patties, melted cheddar, fried egg, LTO, tangy pickles, remoulade 19 **E, D, G**

SIDES

TWO EGGS YOUR WAY 5 **E**

HOME-FRIES 5 **VG, GF**

HABANERO PORK SAUSAGE 6 **GF**

SPICY CHICKEN SAUSAGE 6 **GF**

TURKEY BACON 7 **GF**

APPLEWOOD BACON 8 **GF**

BULLFROG BAGEL & CREAM CHEESE 6 **V, D, G**

SWEETS

FRENCH TOAST Brioche, dulce de leche, Nutella, maple syrup,
fresh berries 14 **V, E, D, G, TN**

MINI KRAPFEN vanilla cream filled petite donuts,
dulce de leche syrup 9 **V, E, D, G**

PRETZEL BITES cinnamon sugar pretzel bites served with
dulce de leche & chocolate dipping sauce 12 **D, G**

V-VEGETARIAN, **VG**-VEGAN, **GF**-GLUTEN FREE, **PN**-CONTAINS PEANUTS, **E**-EGG, **D**-DAIRY,

G-GLUTEN, **S**-SOY, **F**-FISH, **SF**-SHELLFISH, **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
DACHNIK True Helles Lager 4.8%	9.00 pint	18.00
<i>Crisp and refreshing Helles made by Weihenstephaner.</i>		
DOLLY Blonde Ale 6.7%	8.00 .25L	32.00
<i>Smooth, tasty, Belgian style ale made by St. Bernardus.</i>		
THE OFFSIDE Session IPA 5.5%	9.00 pint	18.00
<i>Washington Spirit's preferred beer made by Right Proper.</i>		

FROM WEIHENSTEPHAN - THE OLDEST BREWERY IN THE WORLD

HEFEWEIZEN Weihenstephan 5.4%	10.90 .5L	21.80
<i>Hefe which all other hefes are compared to!</i>		
1516 HAZY LAGER Weihenstephan 5.6%	10.90 .5L	21.80
<i>Classic Kellerbier made with rare Hallertauer hops.</i>		
PILSNER Weihenstephan 5.1%	10.90 .5L	21.80
<i>Stronger, more flavorful, and true to the style.</i>		
VITUS WEIZENBOCK Weihenstephan 7.7%	12.90 .5L	25.80
<i>The King of wheat beers. The Game Changer.</i>		
KRISTALLWEIZEN Weihenstephan 5.4%	12.90 .5L	25.80
<i>Rare, filtered and less filling hefe.</i>		
DUNKELWEIZEN Weihenstephan 5.3%	12.90 .5L	25.80
<i>Darker, maltier version of our top notch hefe.</i>		
KORBINIAN DOPPELBOCK Weihenstephan 7.4%	14.50 .5L	29.00
<i>A Guinness of Bavaria, but stronger and more flavorful.</i>		

CRAFT

KÖLSCH Sion 4.8%	10.00 .4L	25.00
<i>Authentic, crisp ale properly brewed in Köln.</i>		
GUINNESS Draught Stout 4.2%	9.00 pint	18.00
<i>No working allowed during Guinness hours!</i>		
PORT CITY Optimal Wit 4.9%	10.00 pint	20.00
<i>Wit from Virginia! Citrus, spice & everything nice!</i>		
OMMEGANG Dream Patch Fruited Sour 6.5%	11.00 .33L	33.00
<i>Sophisticated and very pleasant sour ale.</i>		
PORTER Rotating ABV varies	10.00 .33L	30.00
<i>We sleuth, we taste, we pour only the best porters.</i>		
DUCHESSE DE BOURGOGNE Belgian Sour Cherry Ale 6%	13.00 .33L	29.00
<i>Sumptuously delicious flavors of fruit and season.</i>		
DC BRAU Dueling Grounds Vienna Lager 5%	8.00 pint	16.00
<i>You seem a decent fellow. I'd hate to kill you.</i>		
NEW ENGLAND IPA Fat Orange Cat Baby Kittens 6.5%	10.00 pint	20.00
<i>Smooth and silky like a delicious kitten.</i>		
WEST COAST IPA Right Proper Big Tomorrow 7.2%	9.00 pint	18.00
<i>Quench your defenseless thirst!</i>		
HAZY IPA Stone Brewing Hazy Series 7.2%	9.00 pint	18.00
<i>So delicious, so dependable.</i>		
SAISON Ommegang Hennepin 7.7%	10.00 .33L	30.00
<i>World class saison with layers upon layers of flavors.</i>		
TRIPEL St. Bernardus Ale 8%	12.00 .33L	36.00
<i>This was Bernadette's idea.</i>		
QUADRUPEL St. Bernardus Abt 12 Ale 10%	15.00 .33L	45.00
<i>Widely regarded as The Best Beer in the world.</i>		

GLUTEN FREE

GLUTENBERG Gluten-free Blonde Ale or IPA 6.0%	10.00 pint	20.00
--	--------------	-------

ALCOHOL FREE

HONOR Always Sunny sparkling with CBD	10.00
PARTAKE Zero-Proof IPA	10.00
ATHLETIC BREWING Upside Dawn Golden Ale	10.00
WEIHENSTEPHAN Non-Alcoholic Hefeweizen	10.00
RED BULL Regular	10.00
RED BULL Sugar Free	10.00

COCKTAILS

DBG vodka, Campari, Aperol, St. Germain, lemon, grapefruit	14.50
NIKITA vodka, tequila, Lillet rosé, strawberry, lemon, apricot	14.50
RITA tequila, jalapeño & agave syrup, lime, grapefruit radler	14.50
MONTY vodka, lemon, white peach purée, weizenbock	14.50
BERLINER Bombay gin, hefe-honey syrup, lemon, cardamom	14.50
APEROL SPRITZ prosecco, seltzer	14.50
SMOKEY PALOMA Illegal mezcal, grapefruit, lime	14.50
ESPRESSO MARTINI Chyrus cold brew, vodka, coffee extract	14.50
➡ ADD MAPLE 2.00 ADD BAILEYS 3.00	
AUTUMN-TINI Titos, Baileys, maple, cider, cinnamon	14.50

HOT DRINKS

GLÜHWEIN mulled red wine, cinnamon, clove, citrus, anise	11.00
SPIKED CIDER Old Forester bourbon, whipped cream	11.00

RADLERS

SCHÖFFERHOFER Grapefruit & Hefeweizen 2.5%	10.00
VELOCIRADLER Vitus & Grapefruit 6.5%	10.00

SHOOTERS

	SINGLE	DOUBLE
LEMON DROP vodka, triple sec, lemon	8.00	12.00
GREEN TEA Jameson, peach schnapps, sour mix	8.00	12.00
RED BULL vodka, peach schnapps, pineapple juice	8.00	12.00

NOT BEER

	SINGLE	BOOT
CHACHO DC's own Spicy Margarita 8%	12.00 .33L	36.00
BLAKE'S Triple Jam Hard Cider 6.5%	10.00 .33L	30.00
DOWNEAST Unfiltered Rotating Cider 5%	10.00 .33L	30.00
HIGH NOON Rotating Flavor Hard Seltzer 5%	9.00 .33L	27.00

BUBBLES

RED LAMBRUSCO Cantina Settecani, Modena, Italy	9.00	36.00
VEUVE OLIVIER Brut Rosé, Languedoc, France	12.00	54.00
GRAN VALOR Brut Cava, Spain	12.00	54.00

WHITE

VINHO VERDE JM Fonseca, Portugal	11.00	49.00
PINOT GRIGIO Taking Root, Moldova	11.00	49.00
SAUVIGNON BLANC O&T Touraine, Loire, France	12.00	54.00
CHARDONNAY Terra Santa, Vin de Pays de L'ille, Corsica	12.00	54.00

ROSÉ

JP CHENET Rosé Pays d'Oc, France	12.00	54.00
---	-------	-------

RED

TEMPRANILLO Cortijo Tinto, Rioja, Spain	12.00	54.00
SYRAH GARNACHA Bodegas Care, Carinena, Spain	12.00	54.00
PINOT NOIR Alias, Napa Valley, California	12.00	54.00

HAPPY HOUR

MONDAY - ALL DAY

TUESDAY - THURSDAY TIL 7

FRIDAY TIL 6

SATURDAY - SUNDAY TIL 1

SUNDAY - \$5 DRINK DEALS ALL DAY

EXCEPT HOLIDAYS