



DACHA BEER GARDEN[®]

EST. 2013 ★ WASHINGTON DC

BRUNCH

BRUNCH DRINKS

| | |
|---|----|
| MIMOSA | 10 |
| <i>orange, peach, grapefruit</i> | |
| MIMOSA BAR | 55 |
| <i>a bottle of A&J Winery Cava and three juices</i> | |
| BLOODY MARY | 12 |
| IRISH COFFEE | 10 |
| NITRO COLD BREW | 5 |

HANDHELDS

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|---|----|
| BREAKFAST CROISSANT | 12 |
| <i>Warm pressed croissant, two poached eggs, arugula, citrus dressing, whipped feta dip, sea salt V, E, D</i> | |
| SWEET & SAVORY CROISSANT | 15 |
| <i>Butter croissant, ricotta cheese, prosciutto, arugula, blueberry-jalapeño compote, powdered sugar D</i> | |
| AVOCADO TOAST | 15 |
| <i>Sourdough, mashed avocado, poached egg, radish, cherry tomatoes, onion, sesame, tajin V, E, D, SS</i> | |
| OMELET TOAST | 13 |
| <i>Three eggs, sourdough, ham, cheddar cheese, house tomato sauce E, D</i> | |
| SMOKED SALMON TOAST | 16 |
| <i>Dill yogurt spread, sourdough toast, onions, capers, cucumbers, boiled egg E, D, F</i> | |
| HAM & PRETZEL GRILLED CHEESE | 15 |
| <i>Black forest ham, single pretzel, pepper jack cheese, honey mustard D</i> | |
| EVERYTHING BAGEL SANDWICH | 14 |
| <i>Bacon jam, fluffy scrambled eggs, melted cheddar, LTO E, D</i> | |
| CACIO E PEPE EGGS BENEDICT | 16 |
| <i>English muffin, prosciutto, tomato, arugula, poached eggs, cacio e pepe hollandaise sauce E, D</i> | |
| BREAKFAST BURGER | 19 |
| <i>Two thick angus beef patties, yellow cheddar, LTO, fried egg, tangy pickles, remoulade E, D ADD BACON +3</i> | |

PLATES

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| WATERMELON SALAD | 8 14 |
| <i>Watermelon, feta cheese, champagne vinegar, fresh mint, Maldon salt V, GF, D</i> | |
| PAPAS BRAVAS | 14 |
| <i>Home fries, sliced spicy bratwurst, poached egg, mojo verde sauce, chipotle aioli, feta GF, D</i> | |
| HUEVOS RANCHEROS CASSEROLE | 14 |
| <i>Refried black beans, corn tortilla chips, house tomato sauce, Mexican chorizo, shredded cheddar cheese, sunny-side-up eggs GF, E, D</i> | |
| EGGS LEVANTINE | 17 |
| <i>Tzatziki creme fraiche, two poached eggs, chili oil, marinated onions, multigrain toast E, D, SS</i> | |
| KARTOFFELPUFFER BENNY | 15 |
| <i>Two crispy sweet potato latkes, avocado dip, crispy kale, poached eggs, sour cream V, GF, E, D</i> | |
| SUNNY SCHNITZEL | 17 |
| <i>Crispy chicken, two sunny-side-up eggs, tender greens, lemon dressing, sea salt E, D</i> | |
| CHICKEN & WAFFLES | 19 |
| <i>Homemade Liege waffles, crispy chicken, fresh radish, house pickles, berries, bourbon maple syrup E, D</i> | |
| HANGOVER POUTINE | 14 |
| <i>Crispy fries, habanero pork sausage gravy, melted cheddar, two sunny-side-up eggs E, D, S</i> | |
| STEAK AND EGGS | 23 |
| <i>Grilled angus beef petite filet, two sunny-side-up eggs, home fries, zesty chimichurri E</i> | |

SIDES

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|--------------------------------------|---|
| TWO EGGS YOUR WAY E | 5 |
| HOME FRIES VG, GF | 5 |
| HABANERO PORK SAUSAGE GF | 6 |
| SPICY CHICKEN SAUSAGE GF | 6 |
| TURKEY BACON GF | 7 |
| APPLEWOOD BACON GF | 8 |
| BAGEL & CREAM CHEESE V, D | 6 |

SWEETS

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|---|--------------------------|
| CREPES | 12.5 |
| <i>Nutella spread, fresh berries, suzette sauce, powdered sugar E, TN</i> | |
| BIRTHDAY CAKE | SLICE 9 WHOLE CAKE 80 |
| <i>Layered red velvet cake, cream cheese icing, strawberry syrup E, D</i> | |
| PRETZEL BITES | 12 |
| <i>Cinnamon sugar pretzel bites served with dulce de leche & chocolate dipping sauces D</i> | |

BRUNCH HAPPY HOUR

SATURDAY - SUNDAY 11 AM - 1 PM

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|---------------------|---|-------------------------|----|
| MIMOSA | 5 | BREAKFAST BURGER | 10 |
| BLOODY MARY | 5 | HANGOVER POUTINE | 10 |
| IRISH COFFEE | 5 | EGGS LEVANTINE | 10 |

V-VEGETARIAN, VG-VEGAN, GF-GLUTEN FREE, 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 foodborne illness

BEER

EXCLUSIVE TO DACHA

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

FROM WEIHENSTEPHANER THE OLDEST BREWERY IN THE WORLD

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

CLASSIC & REFRESHING

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|---|--------------|-------|
| KÖLSCH Gaffel 4.8% <i>Ale-lager hybrid, both crisp and fruity, straight from Köln</i> | 10.00 .4L | 25.00 |
| PORT CITY Optimal Wit 4.9% <i>Belgian-style witbier with coriander and orange peel</i> | 10.00 PINT | 20.00 |
| FIRESTONE WALKER Cali Squeeze 5.2% <i>American wheat beer with fresh blood orange</i> | 9.50 PINT | 19.00 |
| MANOR HILL Lemon Shandy 4% <i>American wheat beer with zesty lemon</i> | 9.50 PINT | 19.00 |
| GUINNESS Draught Stout 4.2% <i>Where toasty chocolate notes meet drinkable crispness</i> | 9.00 PINT | 18.00 |
| HEINEKEN 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

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

SOUR & BELGIAN

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|---|--------------|-------|
| THIN MAN Minkey Boodle 6.5% <i>Raspberry kettle sour with the perfect blend of tart & sweet</i> | 11.00 .33L | 33.00 |
| OMMEGANG Dream Patch 6.5% <i>Aged, blended sour with cherry, raspberry, & blackberry</i> | 11.50 .33L | 34.50 |
| OMMEGANG Hennepin Saison 6.5% <i>Rustic, fruity farmhouse ale with spices and a clean finish</i> | 11.50 .33L | 34.50 |
| ST. BERNARDUS Tripel 8% <i>Strong Belgian blonde ale with fruit, flowers, & spice</i> | 12.00 .33L | 36.00 |
| ST. BERNARDUS 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

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|---|-------------|-------|
| LAKEFRONT New Grist Pilsner 5.1% | 9.00 .33L | 27.00 |
| LAKEFRONT New Grist IPA 6.5% | 9.00 .33L | 27.00 |

COCKTAILS

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|---|-------|
| 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 |
| GARDEN BELLINI rum, peach, amaro, oj, vanilla, grapefruit | 14.50 |
| APEROL SPRITZ prosecco, seltzer | 14.50 |
| SMOKEY PALOMA illegal mezcal, grapefruit, lime | 14.50 |
| TITO'S CHERRY LIMEADE Aperol, lime, grenadine | 14.50 |
| ESPRESSO MARTINI Chyrus cold brew, vodka, coffee extract | 14.50 |

RADLERS

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

SHOOTERS

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

NOT BEER

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

WINE

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

ALCOHOL FREE

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|---|------|
| HEINEKEN Zero | 9.00 |
| HONOR Always Sunny with CBD | 9.00 |
| BEST DAY Galaxy Ripple Zero-Proof IPA | 9.00 |
| ATHLETIC BREWING Upside Dawn Golden Ale | 9.00 |
| WEIHENSTEPHANER 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