

DRAFTS

Happy Hour is Monday-Thursday 4-7pm

\$5 Stoli mixed drinks

\$5 Singles/\$10 Boots of Radeberger Pilsner, Konig Ludwig Hefe & Bells Oatsmobile APA

BREWERY

	SINGLE	BOOT
Radeberger Pilsner, Germany (4.8%) A legend. 1 ST pilsner brewed in Germany in 1872. Light and meticulously crafted.	\$8 / .4L	\$16
Konig Ludwig Hefeweiss, Germany (5.5%) Winner of 2008 World's Best Wheat Beer award.	\$8 / .5L	\$16
Schofferhofer Grapefruit Radler, Germany (2.5%) It's rad! This summery brew blends grapefruit and traditional Hefeweizen.	\$8 / .5L	\$16
Weihenstephan Vitus, Germany (7.7%) The King. The Game Changer. Winner of 2004/2011 World's Best Beer award.	\$11 / .5L	\$22
Weihenstephan Dunkel, Germany (5.3%) Darker, maltier version of our award winning, top notch Hefeweizen.	\$10 / .5L	\$20
Weihenstephan Hefeweiss, Germany (5.3%) This is the hefeweizen to much all other hefeweizens are compared. Period.	\$9 / .5L	\$18
Weihenstephan Kristall, Germany (5.4%) Filtered, crispy version of our award winning, top notch Hefeweizen.	\$10 / .5L	\$20
Weihenstephan Pilsner, Germany (5.4%) Stronger and more flavorful, for those who truly love pilsners.	\$9 / .5L	\$18
Weihenstephan Korbinian, Germany (7.4%) Perfectly balanced, malty doppelbock with hints of chocolate.	\$11 / .5 L	\$22
Right Proper Lubitsch Touch, DC (4.7%) An astonishing pale rauchbier brewed in DC by legendary beer geeks? Yes please!	\$10 / PINT	\$20
DC Brau Public Ale, DC (6.0%) Local favorite! DC grown pale ale you will not regret.	\$8 / PINT	\$16
Bells Oatsmobile APA, MI (4.7%) Session pale ale with tropical aromas and precision balanced hops.	\$8 / PINT	\$16
Bells Amber Ale, MI (5.8%) Harmony of love, caramel and world class brewing craft!	\$8 / PINT	\$16
Bells Two Hearted IPA, MI (7.0%) An IPA royalty. Incredibly balanced this IPA removes all doubt!	\$9 / PINT	\$18
Ommegang Hennepin Saison, NY (7.7%) Arguably the best saison out there. Rustic with hints of ginger and coriander.	\$10 / PINT	\$20
New Belgium Snapshot, CO (5.0%) American pale wheat ale with waves of pear, hibiscus and green peppercorn.	\$9 / PINT	\$18
Leffe Blonde Ale, Belgium (6.6%) Dependable and so tasty this Belgian Pale Ale will greet you like an old friend.	\$8 / .25L	\$32
Scaldis Peche Mel, Belgium (8.5%) Ridiculously tasty Belgian Strong with peach!	\$11 / .3L	\$33
Rodenbach Grand Cru, Belgium (6.0%) A shining example of Flemish red ale style. Outstanding quality and taste!	\$10 / .25L	\$40
Straffe Hendrik Quad Ale, Belgium (11.0%) A balanced quadruple ale that will make you stop everything and think about it.	\$12 / .3L	\$36
B. Nektar Cherry or Mango Mead, MI (6.0%) Folks, these meads are freakishly tasty!	\$10 / .25L	\$40
Charm City Mead, MD (6.9%) A mead that tastes very much like Champagne. You had me at Champagne!	\$10 / .25L	\$40
Bold Rock Pear Cider, VA (4.7%) A pear walks into an apple convention. Gets cidered!	\$8 / PINT	\$16
Jack's Hard Cider, Penn. (5.0%) The only apple cider that is truly dry and delicious.	\$8 / PINT	\$16
Omission Gluten-Free Pale Ale	\$7 / Bottle	

Cocktails \$10

Shawny

Bourbon, Pimm's No. 1, with house made cucumber, ginger, lemongrass syrup and lemon.

DBG

Vodka, Aperol, St. Germain with lemon and grapefruit juice.

Dobson

Gin, Dolin Genepy des Alpes, with house made mint syrup and lime.

Drinks \$8-14

Mixed, neat, or on the rocks.

Stoli Vodka	Jameson Irish Whiskey
Tanqueray Gin	Bulleit Bourbon & Rye
Milagro Tequila	Johnnie Walker Black
Captain Morgan	Campari Spritz

NITRO

Junius Cold Brew Coffee \$5 / .25 L
ADD A SHOT FOR \$5

Wine List

JOIN US MONDAYS FOR
HALF-PRICED WINE BOTTLES

Rosé

Listel Provence Rosé \$9/\$32

Whites

Mapreco Vihno Verde \$9/\$32

Morro Bay Chardonnay \$9/\$32

Do Zoe Albarino \$9/\$32

Petite Perriere Sauvignon Blanc \$9/\$32

Dutoit Pouilly Fuisse \$15/\$50

Saget Sancerre \$17/\$58

Reds

Simonnet Febvre Pinot Noir \$9/\$32

Clayhouse Adobe Syrah \$9/\$32

Lussac St. Emilion \$14/\$45

Rothschild Amancaya Malbec \$15/\$50

Margaux Private Reserve 2013 \$22/\$65

Sparkling

Albrecht Cremant Brut Rosé \$12/\$45

DACHA BEER GARDEN

FOOD MENU

Prices do not include sales tax

SMALL BITES

FEELING SNACKY?

PRETZEL

WITH BEER CHEESE AND HOUSE-MADE MUSTARD /\$7

HOME FRIES

WITH HOUSE-MADE CURRY KETCHUP /\$7

FRIED PICKLES

HOUSE-MADE CARAWAY & DILL PICKLES, BREADED & FRIED, HORSERADISH SOUR CREAM /\$8

BUCKET OF MUSSELS *(Happy Hour \$9)*

STEAMED P.E.I. MUSSELS, HEFEWEIZEN BROTH, BACON, GRAIN MUSTARD, BEER KRAUT /\$15

KARTOFFELPUFFER

TWO TRADITIONAL GERMAN POTATO PANCAKES WITH ONION MARMALADE AND PEPPERCORN SOUR CREAM /\$8

SKILLET MAC & CHEESE

ROASTED JALAPENOS, AGED CHEDDAR /\$9

HOUSE BEER KRAUT

PILSNER-BRAISED CABBAGE, SMOKED BACON, CARAMELIZED ONIONS /\$6

GERMAN POTATO SALAD

FINGERLING POTATOES, SMOKED BACON, HOUSE PICKLES, WHOLE GRAIN MUSTARD, DILL /\$6

BRATS /\$8

BRATWURST (VEAL) CLASSIC GERMAN STYLE WURST

WEISSWURST (PORK, VEAL) WHITE SAUSAGE

SMOKED (BEEF/PORK)

SPICY (PORK)

ADD: HOUSE BEER KRAUT \$2

CURRYWURST *(Happy Hour \$7)*

TWO BERLIN-STYLE BRATWURSTS WITH HOUSE-MADE CURRY KETCHUP /\$11

MONSTER PRETZEL SERVES 3-4

ONCE YOU GO MONSTER YOU'LL NEVER GO BACK!
SERVED WITH BEER CHEESE AND HOUSE-MADE MUSTARD /\$14

PARTY BOARD SAUSAGE FEST

FOUR DACHA BRATS SERVED WITH HOUSE BEER KRAUT, GERMAN POTATO SALAD, MUSTARDS, AND HOUSE-MADE PICKLES /\$29

CHEF'S BOARD THINK LOCAL

CHEF'S HANDCRAFTED CHARCUTERIE BOARD USING LOCALLY SOURCED PRODUCTS SERVED WITH HOUSE-MADE PICKLES AND MUSTARDS /\$29

LARGE PLATES

SERVED WITH HOME FRIES OR GARDEN SALAD

BEEF BURGER

HALF POUND DRY-AGED BEEF BURGER SERVED NAKED ON AN OLIVE OIL BUN, HOUSE PICKLE, KETCHUP, MUSTARD /\$14
ADD: BACON \$1.50 | BABY ARUGULA \$1 | TOMATO \$1
BLUE CHEESE, GRUYERE, OR HAVARTI \$1

CHICKEN SCHNITZEL SANDWICH

CHICKEN SCHNITZEL, DILL-MUSTARD AIOLI, PURPLE KRAUT, HAVARTI CHEESE, OLIVE OIL BUN /\$15

GRILLED STEAK SKEWERS

STOUT MARINATED BEEF, DILL CHIMICHURRI, GRILLED RUSTICO BREAD /\$21

FALAFEL WRAP

CURRIED CHICKPEAS, DILL-LEMON YOGURT, CRISPY KALE, TOMATO, MARINATED CUCUMBERS /\$13

CHOPPED SALAD

BABY SPINACH, KALE, QUINOA, FETA CHEESE, TOMATO, CUCUMBER, RED ONION, CREAMY DILL-YOGURT DRESSING /\$10
ADD: GRILLED CHICKEN \$7 | SMOKED SALMON \$8

Our menu is locally sourced and made with love by Chef Quinten Frye.

DACHA BRUNCH

Saturday & Sunday, 11am - 4pm
Prices do not include sales tax

Brunch Plates

Hangover Special \$10

Two Dacha signature kartoffelpuffer (potato pancakes), two fried eggs, and smoked bacon

Can be made vegetarian

Chicken & Waffle \$17

Chicken Schnitzel, 2 fried eggs, with smoked bacon sandwiched between a Belgian waffle topped with bourbon syrup

Steak and Eggs \$19

Stout marinated steak, two fried eggs, served with rustico toast

Sausage Scramble \$15

Dacha spicy sausage, cheddar cheese, home fries, and scrambled eggs

Skillet LowCal Souffle \$15

Fluffy egg whites, turkey bacon, mushrooms, roasted peppers

please allow 15 minutes for cooking time

Chopped Salad \$10

Baby spinach, kale, quinoa, feta cheese, tomato, cucumber, red onion, creamy dill-yogurt dressing

Add: Grilled chicken \$7 Smoked Salmon \$8

Skillet Mac & Cheese \$9

Roasted jalapenos, aged cheddar

Drinks

Mimosa \$6
Junius Cold Brew Coffee \$5
Hot coffee and bourbon \$8
Irish Coffee \$8
Coffee \$3 (free refills)
Fresh Squeezed OJ \$5

Bagel Sandwiches

FEATURING BULLFROG BAGELS

Sausage, Egg and Cheese \$10

Fried egg, and house-made maple habanero sausage on an everything or plain Bullfrog Bagel topped with baby arugula, gruyere and caramelized onions

Bacon, Egg, and Cheese \$10

Fried egg, and smoked bacon on an everything or plain Bullfrog Bagel topped with baby arugula, gruyere and caramelized onions

Smoked Salmon or Lox \$11

House cured & smoked sustainable salmon, horseradish cream cheese, cucumber, and capers on an everything or plain Bullfrog Bagel

Egg and Cheese \$9

Fried egg, and gruyere on an everything or plain Bullfrog Bagel topped with baby arugula, and caramelized onions

Kids Plate \$7

Scrambled eggs, home fries, and berries

Sides

Rustico toast \$2
Home fries \$3
Fried or scrambled eggs \$3
Bagel with cream cheese \$3.25
Seasonal Berries \$5
Smoked bacon \$5
Turkey bacon \$5
Maple habanero sausage \$5