

HAVE A BITE!

Prices do not include sales tax

APPETIZERS

Fried Pickles	8
House-made caraway & dill pickles, breaded & fried, horseradish sour cream	
Beet Fries	9
Dill-yogurt sauce, dill	
Grilled Chicken Wings (6 or 12)	9/16
Choose sweet chili-maple glaze or spicy Buffalo sauce	
Rabbit Croquettes	9
Dijonaise, pickled carrot slaw	
Shrimp Ceviche	12
Shrimp, fresh lime juice, cilantro, jalapeño, avocado	
Fried Calamari	14
Lightly breaded, served with spicy roasted bell pepper aioli and lemon	
Bruschetta	14
Grilled rustic bread, Portobello mushrooms, yellow squash, zucchini, roasted red pepper with ricotta cheese, balsamic reduction and fresh basil	
Monster Pretzel	14
Beer cheese and house-made beer mustard	

BRATS

Bratwurst	8
Classic German-style veal wurst Add house beer kraut \$2	
Smoked	8
Beef and pork Add house beer kraut \$2	
Spicy	8
Pork wurst Add house beer kraut \$2	
Currywurst	12
Two Berlin-style bratwursts served over french fries with house-made curry ketchup	
Sausage Fest Party Board	24
Four Dacha brats served with house beer kraut, German potato salad, mustards, and house-made pickles	

SKEWERS

Choose sea salt fries or little salad

Steak	21
Three skewers of fresh herb marinated boneless Angus rib eye steak, grilled to perfection	
Grilled Chicken	17
Three skewers of yogurt-marinated chicken	
Shrimp	19
Three skewers of shrimp, olive oil, cilantro, lemon butter sauce	

Sauces: Horseradish Chimichurri / Stout Jus / Dill-Yogurt / Beer Mustard / Curry BBQ Ketchup

★ = Vegetarian

ENTRÉES

Pulled Pork Sandwich	15
Curry B.B.Q. sauce, apple cabbage slaw, lime marinated red onion Choose sea salt fries or little salad	
Beef Burger	16
Two ¼ pound dry aged beef patties grilled to perfection, served with lettuce, tomato, onions, pickle and a choice of sweet chili peanut butter sauce or tartar sauce Choose sea salt fries or little salad Add bacon \$1.5 Add blue cheese, gruyere, or havarti \$1	
Chicken Schnitzel Sandwich	15
Brined chicken breast, purple kraut, Havarti, dijonaise Choose sea salt fries or little salad	
Mixed Greens Salad ★	14
Mixed greens, seasonal veggies, feta cheese, with a choice of creamy dill-yogurt, smoked onion dressing or red wine vinaigrette Add beef skewer \$6 Add chicken skewer \$5 Add shrimp skewer \$6 Add avocado \$2	
Dacha Salad ★	15
Kale, quinoa, hulled barley, cucumber, tomato, onion, mushroom bacon, kimchi, and smoked onion vinaigrette Add beef skewer \$6 Add chicken skewer \$5 Add shrimp skewer \$6 Add avocado \$2	
Biergarten Burger ★	15
Veggie patty served with lettuce, tomato, onion, avocado and pepper jack cheese Choose sea salt fries or little salad Add avocado \$2	
Cabrito Poutine	16
Beer braised goat, porter gravy, cheese curds, sea salt fries	
Bucket of Mussels	17
Steamed P.E.I. mussels with choice of Hefeweizen broth, green coconut curry or spicy tomato basil sauce	
Pasta del Mar	23
Papardelle pasta with shrimp, mussels and squid in lobster tomato sauce with fresh basil	
Mussels Spaghetti al Pomodoro	20
Al dente pasta with mussels served with a choice of spicy marinara or white wine sauce	
SIDES	
5 Cheese Mac & Cheese ★	7
Pipe rigate pasta tossed with our 5 cheese sauce: gruyere, manchego, creme de brie, cheddar, and smoked gouda topped with breadcrumbs Add fresh jalapeños \$1 Add bacon \$1	
Little Salad ★	5
Baby arugula salad with tomato, cucumber, and shaved red onion, tossed with red wine vinaigrette	
German Potato Salad	5
Warm potato salad with house pickle, bacon, red onion, and dill	
Beer Kraut	5
Green cabbage with bacon, mustard, caraway, onion and braised with pilsner beer	
Crispy Sea Salt Fries ★	5
Simple and delicious with sea salt and fresh herbs	

DAILY HAPPENINGS IN THE BEER GARDEN

Monday: Social events and games | **Tuesday:** Fundraise for a Cause
Wednesday: Beer Club | **Weekend:** Veuve Clicquot Brunch

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