

# DACHA BEER GARDEN

SHAW ★ WASHINGTON DC

## BEER GARDEN ESSENTIALS

- FRIED PICKLES tzatziki crème 8 v
- CURRYWURST berliner ketchup, crispy sea salt fries 12
- BRATWURST pickled slaw, dijonnaise, paprika ketchup 9
- TRADITIONAL SCHNITZEL German potato salad, mustard vinaigrette 24
- DÖNER ribeye or chicken, tzatziki, grilled jalapeños, arugula, tomato, onions 18
- SAUSAGEFEST sausage smorgasbord, kraut, roasted potatoes, mustard, pickles 24
- MONSTER PRETZEL stout beer cheese 14

## SHAREABLE

- PULLED PORK SLIDERS apple slaw, blistered shishitos, marinated onions 3 for 12
- HORSERADISH CAVIAR DIP housemade chips 9
- LIPTAUER DIP house-made quark cheese, crudite 9 v
- BUTTERNUT SQUASH HUMMUS grilled pita, pumpkin seed oil 9 v
- TRUFFLE DEVEILED EGGS mustard vinaigrette, paprika 8 v
- BRIE BITES deep fried brie, maple syrup 10 v
- DACHA WINGS buffalo, bbq or sweet chili demi-glace sauce 6 for 12

## MAINS & SALADS

- CLASSIC CAESAR garlic croutons, parmesan 14 v
- RIB EYE SKEWERS roasted fingerling potatoes, adjika, house salad 27
- DACHA SALAD kale, mushrooms, kimchi, garlic crumbs, soy-sherry vinaigrette 14 vg
- CHICKEN SCHNITZEL SANDWICH braised purple kraut, havarti, dij onnaise, arugula 18
- VEGGIE CROQUE sunny up egg, mushrooms, gruyere cheese, bechamel sauce 14 v
- GARLIC BUTTER SHRIMP & CRAB TOAST sourdough, local tomatoes, old bay 17
- BURGER peanut butter sauce, cheese, bacon, tomato, pickles, fries 17

## DESSERTS

- CINNAMON SUGAR PRETZEL BITES dulce de leche dipping sauce 9 v
- NUTELLA PUDDING TO DIE FOR whipped cream, sprinkles 6

(v) vegetarian (vg) vegan (gf) gluten free

18% service charge is added to all checks; 20% for parties of 6 or more  
Cashless establishment

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### DRAFTS

	single	boot
<b>DACHNIK</b> True Helles Lager 4.4% <i>Exclusively for us by DC Brau.</i>	9   pint	18
<b>KOSMONAUT</b> Wild Ale 5.5% <i>Exclusively for us by Right Proper.</i>	9   pint	18
<b>WEIHENSTEPHANER</b> Hefeweizen 5.4% <i>Hefe which all other hefes are compared to!</i>	9   .5L	18
<b>WEIHENSTEPHANER</b> 1516 Hazy Lager 5.4% <i>Superb brew made with a rare Hallertauer Record hop.</i>	9   .5L	18
<b>WEIHENSTEPHANER</b> Pilsner 5.1% <i>Stronger, more flavorful and true to the style.</i>	9   .5L	18
<b>WEIHENSTEPHANER</b> Vitus 7.7% <i>The King of wheat beers. The Game Changer.</i>	12   .5L	24
<b>WEIHENSTEPHANER</b> Kristallweizen 5.4% <i>Rare, filtered and less filling hefe.</i>	10   .5L	20
<b>WEIHENSTEPHANER</b> Dunkelweizen 5.3% <i>Darker, maltier version of our top notch hefe.</i>	10   .5L	20
<b>WEIHENSTEPHANER</b> Korbinian 7.4% <i>A legendary doppelbock! Dark and very drinkable.</i>	11   .5L	22
<b>SION</b> Kölsch 4.8% <i>Authentic, crisp ale brewed only in Köln.</i>	8   .4L	20
<b>MUSTANG SALLY</b> Fall Red Lager 5.5% <i>Viennese tradition made with love in Virginia.</i>	9   pint	18
<b>DOGFISH HEAD</b> 60 Minute IPA 6.0% <i>Continuously hopped and well balanced.</i>	9   pint	18
<b>ASLIN</b> Rotating Double IPA 8.5%+ <i>Locally made in small batches only. A rare find.</i>	12   pint	24
<b>SCHRENKERLA</b> Rotating Smoked Ales 5%+ <i>From Bamberg with love!</i>	9   .33L	27
<b>RODENBACH</b> Grand Cru 6.0% <i>A shining example of Flanders red ale.</i>	10   .33L	30
<b>STRAFFE HENDRIK</b> Quadrupel Ale 11% <i>Brewed in Brugés, this quad is a masterpiece!</i>	12   .33L	36
<b>ALLAGASH</b> White 5.1% <i>Famously refreshing witbier brewed in Maine.</i>	9   pint	18
<b>LEFFE</b> Blonde Ale 6.6% <i>This beer will greet you like an old friend.</i>	8   .25L	32
<b>OMMEGANG</b> Hennepin Saison 7.7% <i>World class saison with layers upon layers of flavors.</i>	9   pint	18
<b>CHARM CITY</b> Raspberry Hibiscus Cyser 6.9% <i>A delightful blend of cider and mead made locally.</i>	12   .33L	36
<b>ÂN XO</b> Rosé Cider 6.9% <i>Blushy goodness that comes from real apples.</i>	12   .33L	36
<b>DOWNEAST</b> Unfiltered Cider 5.1% <i>Unfiltered! And that's what makes all the difference!</i>	9   pint	18
<b>DC BRAU</b> Full Transparency Hard Seltzer 5.0% <i>Passionfruit, orange &amp; guava got subpoenaed and love it!</i>	9   pint	18

### COCKTAILS

<b>GLÜHWEIN</b> <i>Mulled red wine, cinnamon, clove, citrus, star anise</i>	10
<b>SPIKED CIDER</b> <i>Bourbon, cider, homemade whipped cream</i>	11
<b>DBG</b> <i>Vodka, Aperol, St. Germain, lemon, grapefruit</i>	11
<b>RITA</b> <i>Tequila, jalapeño, lime, grapefruit, agave, Schofferhofer radler</i>	11
<b>MONTY</b> <i>Gin, triple sec, lemon, cranberry shrub, ginger rosemary syrup</i>	12
<b>NIKITA</b> <i>Vodka, tequila, Lillet rosé, strawberry, lemon, apricot grapefruit bitters</i>	12
<b>AMARDINE</b> <i>Bourbon, triple sec, lemon, apricot, rosemary tincture</i>	12

### SPARKLING

<b>FRIZZANTE BIANCO</b> Serena Conegliano, Italy	8
<b>BIUTIFUL ROSÉ</b> Cava Spain	11   44
<b>SAINT HILAIRE</b> Blanquette de Limoux, France	12   48
<b>PIPER-HEIDSIECK BRUT</b> Champagne, France	59
<b>VEUVE CLIQUOT BRUT</b> Champagne, France	65

### ROSÉ

<b>GRENACHE BLEND</b> La Vieille Ferme Rhone, France	9
<b>CINSAULT   SYRAH</b> Magali Côtes de Provence, France	12   46

### WHITE

<b>VINHO VERDE</b> Broadbent Minho, Portugal	10   40
<b>SAUVIGNON BLANC</b> Villa Wolf Pfaltz, Germany	11   44
<b>CHENIN BLANC</b> Kaapzicht Stellenbosch, South Africa	11   44
<b>ALBARIÑO</b> Nessa Galicia, Spain	12   48
<b>PINOT GRIGIO</b> Di Lenardo Friuli, Italy	12   48
<b>CHARDONNAY</b> Yalumba South Australia	14   56

### RED

<b>LAMBRUSCO</b> Cantina Settecani Italy	10   39
<b>MALBEC</b> Las Perdices Mendoza, Argentina	10   39
<b>CHIANTI</b> Castello di Poppiano Il Cortile Tuscany, Italy	12   48
<b>CABERNET FRANC</b> Pierre Carcassonne, France	12   48
<b>PINOT NOIR</b> Boedecker Cellars Willamette Valley, OR	14   56
<b>CLARET</b> Basel Cellars Walla Walla, WA	14   56
<b>TEMPRANILLO</b> Viña Otano Reserva Rioja, Spain	14   56
<b>CABERNET SAUVIGNON</b> Requiem Columbia Valley, WA	14   56

Happy Hour: Monday -Thursday 4:00 pm to 7:00 pm

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