

DACHA BEER GARDEN

SHAW ★ WASHINGTON DC



BEER GARDEN ESSENTIALS

FRIED PICKLES *tzatziki crème* v 8

CURRYWURST *berliner ketchup, crispy sea salt fries* 12

BRATWURST *pickled slaw, dijonnaise, paprika ketchup* 9

SAUSAGEFEST *monster pretzel, sausage smörgåsbord, kraut, roasted potatoes, mustard, pickles* 36

CHARRED EGGPLANT HUMMUS *tahini, oregano, chili flakes, served with grilled pita bread* v 9

MONSTER PRETZEL *Korbinian beer cheese* v 14

HAND HELDS

PULLED PORK SLIDERS *apple slaw, blistered shishitos, marinated onions* 3 for 12

CHICKEN SCHNITZEL SANDWICH *braised purple kraut, havarti, dijonnaise, arugula* 18

HOMEMADE VEGGIE BURGER *pepper jack, poblano pepper, avocado, creole mustard, fried onions, kalbi sauce* v 16

DÖNER *ribeye or chicken, tzatziki, grilled jalapeños, arugula, tomato, onions* 18

DACHA WINGS *buffalo, bbq or sweet chili demi-glace sauce* gf 6 for 12

BURGER *peanut butter sauce, cheese, bacon, tomato, pickles, fries* 17

MAINS

CLASSIC CAESAR *garlic croutons, parmesan* v 14

PEI MUSSELS *hefeweizen broth, garlic, frites* 18

RIB EYE SKEWERS *heirloom potatoes, toasted multigrain, adjika, house salad* 27

DACHA SALAD *kale, mushrooms, kimchi, garlic crumbs, soy-sherry vinaigrette* vg 14

TRADITIONAL SCHNITZEL *German potato salad, mustard vinaigrette, cranberry jam* 27

GRILLED CATCH OF THE DAY *Yukon Gold potatoes, butter, salt, remoulade* 27

SWEETS

GARDEN BROWNIE 10

CARROT CAKE 11

APFELSTRUDEL WITH CARAMEL SAUCE 11

v-vegetarian, vg-vegan, gf-gluten free



15% service charge is added to all checks; 20% for parties of 6 or more