

DACHA BEER GARDEN

NAVY YARD ★ WASHINGTON DC



BEER GARDEN ESSENTIALS

PRETZEL *DACHNiK* cheese sauce v 14

PIMENTO CHEESE *crackers, vegetables* v 12

GRILLED CORN *bay butter, lime* v, gf 10

BRATWURST *DACHNiK* beer mustard, kraut 12

VEGAN BRATWURST *DACHNiK* beer mustard, kraut v 14

BBQ

PULLED PORK

JERK CHICKEN *gf*

CHOPPED BEEF

SMOKED RIBS *add \$2 to plate price*

Choice of sauce: Scotch Bonnet, Sorghum BBQ, Vinegar, Sour Beer White

All come with white bread



SMALL PLATE 10

LARGE PLATE 16

MAKE IT A MEAL 19

Side of slaw & a choice of an additional side

FAMILY PLATTER 65

*1/2 LB Pulled Pork, 1/2 LB Chopped Beef, 1/2 Jerk Chicken, 1/2 RACK Smoked Ribs
all sides, all sauces & white bread*



HAND HELDS

1/2 LB DACHA BURGER 18

BBQ aioli, cheese, pickles, lettuce, tomato, grilled onion

VEGGIE BURGER v 18

onion jam, pickles, special sauce

LOADED POTATO SKINS

choice of meat, with sour cream, pimento cheese, & chives

PULLED PORK 12

CHOPPED BEEF 14

JERK CHICKEN 12

VEGETERIAN 11

SIDES

MAC & CHEESE v 8

BEER BRAISED COLLARDS 8

SLAW v, gf 7

BBQ BEANS 7

ADDITIONAL SAUCE 1.50

SWEETS

GARDEN BROWNIE 10

v-vegetarian, gf- gluten free



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



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DRAFTS

	single	boot
DACHNIK True Helles Lager 4.4% <i>Exclusively for Dacha by DC Brau.</i>	9 pint	18
KOSMONAUT Wild Funky Ale 5.5% <i>Exclusively for Dacha by Right Proper.</i>	9 .33L	27
WEIHENSTEPHANER Hefeweizen 5.4% <i>Hefe which all other hefes are compared to!</i>	9 pint	18
WEIHENSTEPHANER 1516 Hazy Lager 5.4% <i>Classic Kellerbier made with a rare Hallertauer hop.</i>	9 pint	18
WEIHENSTEPHANER Pilsner 5.1% <i>Stronger, more flavorful and true to the style.</i>	9 pint	18
WEIHENSTEPHANER Vitus 7.7% <i>The King of wheat beers. The Game Changer.</i>	12 pint	24
WEIHENSTEPHANER Kristallweizen 5.4% <i>Rare, filtered and less filling hefe.</i>	10 pint	20
WEIHENSTEPHANER Dunkelweizen 5.3% <i>Darker, maltier version of our top notch hefe.</i>	10 pint	20
SION Kölsch 4.8% <i>Authentic, crisp ale brewed only in Köln.</i>	9 pint	18
7 LOCKS Devil's Alley IPA 6.7% <i>West Coast style. Juicy and hoppy.</i>	9 pint	18
TRULY Wild Berry Hard Seltzer 5.0%	9 pint	18

CANS & BOTTLES

MUSTANG SALLY Forbidden pHreak Sour Ale 5.2% <i>Local, tasty brew made with a ton of black currants.</i>	10 16oz
3 FLOYDS Barbarian Haze IPA 6.5% <i>New England style, hazy, golden and smooth.</i>	8 12oz
MANOR HILL Citra Splendor DIPA 8.5% <i>Brewed with love on a farm in Maryland.</i>	11 12oz
DC BRAU In Session IPA 4.5% <i>All rise! Your party is now in session!</i>	8 12oz
DUCLAW Strawberry Letter 23 Fruited IPA 7.1% <i>You'll sit in for a few. Guaranteed!</i>	8 12oz
THIN MAN Minkey Boodle Sour Ale 7% <i>A wow raspberry sour that'll get your mojo risin'</i>	12 16oz
OMMEGANG Solera Golden Ale 6.9% <i>Elegant ale that drinks like a fine white wine.</i>	10 12oz
7 LOCKS Bitch Monkey Berliner Weisse 5.2% <i>What Delicious Puckery!</i>	9 12oz
FOUNDERS Rübæus Raspberry Ale 5.7% <i>If you like raspberries then you will Love this brew!</i>	9 12oz
ALLGASH White 5.2% <i>Famously refreshing witbier brewed in Maine.</i>	10 16oz
ÄNXO Rosé Cider 6.9% <i>Blushy goodness that comes from real apples.</i>	12 12oz
DOWNEAST Unfiltered Cider 5.1% <i>Unfiltered ! And that's what makes all the difference!</i>	8 12oz
SCHOFFERHOFER Grapefruit Radler 2.5%	9 16oz
EGGENBERG Lemon Radler 2.5%	9 16oz
GLUTENBERG IPA or Blonde Ale <i>gluten-free</i> 6.0%	9 16oz

COCKTAILS

DBG <i>Vodka, Aperol, St. Germain, lemon, grapefruit</i>	11
RITA <i>Tequila, jalapeño, lime, grapefruit, agave, grapefruit radler</i>	11
MONTY <i>Bacardi Silver rum, raspberry ale, lime juice, lemon juice</i>	12
NIKITA <i>Vodka, tequila, Lillet rosé, strawberry, lemon, apricot, grapefruit bitters</i>	12
TEQUILAJAZZ <i>Tequila, ghost pepper tincture, watermelon shrub</i>	12
SHCMEL SCHMEL <i>Peach schnapps, vodka, white peach purée, weizenbock</i>	12
BERLINER <i>Barr Hill gin, hefeweizen, honey, lemon, cardamom</i>	14

BUBBLES

REID LAMBRUSCO Cantina Settecani <i>Modena, Italy</i>	10 34
BIUTIFUL ROSÉ CAVA Cava, <i>Spain</i>	11 44
SAINT HILAIRE Blanquette de Limoux, <i>France</i>	12 48
LAURENT PERRIER BRUT Champagne, <i>France</i>	75

ROSÉ

GRENACHE BLEND La Vieille Ferme <i>Rhône Valley, France</i>	9
CINSAULT SYRAH Magali <i>Côtes de Provence, France</i>	12 46

WHITE

VINHO VERDE Broadbent <i>Minho, Portugal</i>	10 40
PINOT GRIGIO Punzi <i>Veneto, Italy</i>	11 44
MOSCATO Stella <i>Sicily, Italy</i>	11 44
ALBARIÑO Licia <i>Galicia, Spain</i>	12 48
SAUVIGNON BLANC Markham Vineyards <i>Napa Valley, CA</i>	12 48
CHARDONNAY Yalumba <i>South Australia</i>	12 48

RED

MALBEC Catena Vista Flores <i>Mendoza, Argentina</i>	11 44
PINOT NOIR Kin & Cascadia <i>Willamette Valley, OR</i>	12 48
CABERNET SAUVIGNON Requiem <i>Columbia Valley, WA</i>	14 56
TEMPRANILLO Viña Otano Reserva <i>Rioja, Spain</i>	14 56



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

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