

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
- BAKED MAC & CHEESE *jalapeño, three cheese blend* v 12

HAND HELDS

- TACOS DU JOUR *your server will provide the deets* 3 for 17
- 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, lettuce, onion, tomato, pickles* 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

A Fair-Wage fee of 15% is added on all checks. This ensures that all our employees earn at a minimum a base wage of \$15/hour and receive health benefits, paid time off and safe rides home. 10% tip will be added to all left-behind, unclosed tabs.

