

eat

STARTERS & SHAREABLES

Wagyu Beef Sliders* 13.95

Three sliders served with sharp cheddar cheese, chipotle ketchup and pickle slice on a hawaiian roll

Tex-Mex Nachos 10.95

Corn tortilla chips are served with fontina cheese sauce, sour cream, guacamole, pico de gallo and finished with orange honey barbecue sauce and cilantro cream

add smoked pulled pork // 4.0

add grilled chicken // 6.0

Ahi Tuna Tostada* 14.95

Spice-crusted tuna seared and served rare on two corn tortillas with pickled vegetables and mango salsa

Flash-Fried Calamari 12.95

Seasoned with lemon pepper and served with orange horseradish marmalade and cocktail sauce

Crab & Artichoke Dip 15.25

Blue crab and artichokes in cream cheese sauce served with warm bread

Cheese Quesadilla with Jalapeno 10.25

A jumbo cheddar cheese tortilla stuffed with monterey jack & cheddar cheeses and jalapenos is grilled and served with pico de gallo and cilantro cream

add smoked pulled pork // 4.0

add grilled chicken // 6.0

Launchbox Fries 9.95

A golf basket of fries tossed in parmesan cheese and fresh herbs, served with a foursome of dipping sauces: chipotle ketchup, spicy Asian mustard, ranch dressing and fontina cheese

Wings (by the half-dozen) 7.50

Wings are fried naked and tossed in your choice of sauce: classic buffalo, cajun barbecue, nashville hot, orange thai chili, teriyaki or spicy garlic butter. Served with celery and blue cheese or ranch dressing

German Soft Pretzel 9.95

The largest soft pretzel in Dulles! Served with cheddar beer cheese sauce. *Don't worry, most of the alcohol cooks off. Probably.*

Korean BBQ Bruschetta 13.25

Slow-cooked beef short rib served with kimchi and gochujang aioli on toasted pistolettes

SIGNATURE SALADS

Grilled Salmon Salad* 17.95

Mixed greens, strawberries, avocados and mangoes, with glazed almonds and orange champagne vinaigrette

Chicken Ramen Salad 15.25

Shredded chicken breast, napa cabbage, carrots, green onions and ramen noodles with toasted almonds & sesame seeds and soy ginger vinaigrette

CRAFT HANDHELDS *served with choice of side, sub salad +1.5 or soup +3.0*

Crab Cake Sandwich 15.95

Jumbo lump crab is flash fried and served on a toasted brioche roll with red pepper aioli, field greens, tomato slice and pickle

Nashville-Style Hot Chicken 13.50

Lightly breaded & fried, tossed in Nashville hot sauce and served on toasted brioche roll with field greens, tomato slice and pickle

Elisa Rooney's Corned Beef Reuben 13.95

Born on a dairy farm in County Cork, perfected in Five Points, Manhattan. Piles of corned beef & bavarian-style sauerkraut with russian dressing served on toasted rye honor the classic in a modern hot mess of deliciousness

Pulled Pork 12.95

Slow-smoked pork is hand-shredded and drenched in cajun barbecue sauce, served on a toasted brioche roll topped with apple coleslaw

SEASONAL SPECIALS

Tacos al Pastor 15.25

Thin slices of pork shoulder are marinated in a summertastic blend of dried chiles, spices, achiote and pineapple. Served on grilled corn tortilla with cabbage slaw, mango salsa and mexican crema

Chesapeake Crab Linguine 17.95

Blue crab, charred cherry tomato, artichokes & basil with linguine tossed in lemon butter sauce

Vegetarian Rice Bowl 13.50

Brown rice, napa cabbage, braised baby bok choy, roasted chickpeas, edamame, cherry tomatoes and sliced avocado are served with soy ginger vinaigrette

Steel City Cobb Salad* 17.95

Grilled hanger steak, roasted corn, tomatoes, cucumbers, red onions, avocados and crumbled egg with horseradish blue cheese dressing over iceberg lettuce

Shrimp & Crab Alfredo 15.25

Back for its final season! Rock shrimp, blue crab and penne pasta tossed in alfredo sauce, topped with parmesan breadcrumbs and baked until golden brown & bubbly

TIMELESS CLASSICS *served with choice of side, sub salad +1.5 or soup +3.0*

Sirloin Burger* or Grilled Chicken Breast 11.25

Built with field greens, tomato & red onion on a toasted brioche roll

add american, swiss, provolone or cheddar // 1.0

add bacon or grilled mushrooms // 1.5

California Chicken Salad Sandwich 10.95

Tossed in roasted grape & poppy seed aioli, served on toasted euro bread with field greens

Clubhouse Sandwich 12.25

Roasted turkey and smoked ham piled high on two slices of toasted euro bread with bacon, field greens, tomato, swiss and herb aioli

Bacon, Lettuce, Tomato Sandwich 10.95

on toasted euro bread with mayo

CLASSIC SALADS & SOUP

- Tossed Greens 6.95**
Mixed greens, cherry tomatoes, cucumbers, carrots and red onions tossed in balsamic vinaigrette
- Caesar 7.95**
Hearts of romaine, shaved parmesan cheese and garlic croutons tossed in Caesar dressing
- add grilled chicken // 6.0
add grilled salmon* // 7.0
add grilled shrimp // 7.0

Soup du Jour cup / bowl 4.0 / 7.0

KIDS MENU aged 12 & under

- I'm Not Hungry 7.75**
Mac & Cheese
- I Don't Care**
Fried chicken tenders, small french fries
- I Don't Know**
Two beef sliders with or without american cheese, small french fries
- Can I Have Something Else**
Grilled hot dog, small french fries
- I Don't Want This**
Grilled cheese sandwich, small french fries

SIDES

- French Fries
Apple Coleslaw
Cucumber Dill Salad
Potato Salad
Mac & Cheese
Chef's Vegetable
Brown Rice
Tossed Salad // add 1.0
Caesar Salad // add 1.5

2.95



SEASONAL WINES

6oz / 9oz / Bottle

- Robert Mondavi Winery, Oakville, CA // Pinot Grigio 8 / 12 / 26**
honeydew, ripe melon, citrus, flint, mineral
- Three Thieves, St. Helena, CA // Pinot Grigio 7 / 11 / 23**
pear, green apple, citrus, refreshing finish
- Dashwood Wines, Marlborough, NZ // Sauvignon Blanc 9 / 14 / 29**
mango, lime, passion fruit, peach, pineapple
- Cuvaison Estate Winery, Napa, CA // Chardonnay 13 / 19 / 42**
orange blossom, stone fruits, citrus, apricot
- Rainstorm Winery, Willamette Valley, OR // Pinot Noir 11 / 17 / 34**
strawberry, rose hips, cranberry, cherry, pomegranate
- Murphy-Goode Winery, Santa Rosa, CA // Red Blend 8 / 12 / 26**
black cherry, blueberry, raspberry, oak, rich & complex

House Wines by the Glass 6.5 / 8.5
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

HOURS subject to change based on events and adverse weather. the bar may remain open an additional hour to allow for relaxed guest departures.

- Monday: Closed
Tuesday through Friday: 3pm to 8pm
Saturday: Launchbox Only, 11am to 8pm
Sunday: 11am to 8pm

BEER & MALT BEVERAGES

On Draft

16oz

Local & Regional Flair

- Aslin // Rotating Selection (varies) 7.0
Lost Rhino // Rhino Chasers Pilsner (5.6% abv) 6.5
Port City // Optimal Wit (4.9% abv) 6.5
Devils Backbone // Vienna Lager (5.3% abv) 6.5
Heavy Seas // Loose Cannon Ipa (7.25% abv) 7.0

Mainstream Mainstays

- Cigar City // Jai Alai Ipa (7.5% abv) 7.0
Dogfish Head // 60-Minute Ipa (6.0% abv) 6.5
Kona Brewing // Big Wave Golden Ale (4.4% abv) 6.5
Michelob Ultra (4.2% abv) 5.5
Miller Lite (4.2% abv) 5.5

Bottles & Cans

Spiked Seltzers, naturally gluten-free!

- Aslin // variety (4.5% abv) 6.0
Truly Strawberry Lemonade (5.0% abv) 5.0
Kona Brewing // variety (5.0% abv) 5.0
White Claw // variety (5.0% abv) 5.0

From the Beer Fridge

- Blue Moon Belgian White (5.4% abv) 6.5
Devils Backbone Vienna Lager (5.3% abv) 6.5
Goose Island Ipa (5.9% abv) 6.5
Heavy Seas Loose Cannon Ipa (7.25% abv) 7.0
Lost Rhino Face Plant Ipa (6.8% abv) 7.25
Three Notch'd Minuteman Ipa (7.0% abv) 7.0
Peak Organic // seasonal releases (varies) 6.5

Domestic & Import

6.0 / 6.5

Miller Lite, Coors Light, Bud Light, Michelob Ultra, Corona Premier, Stella Artois, Guinness

**Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*