

DRAFT BEER



1. DC Dirt - American Porter

5.6% ABV | IBU 25

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

2. Hefe Don't Preach - Hefeweizen

5.6% ABV | IBU 10

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

3. Skookum- PNW Red Ale

6.8% ABV | IBU 38

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

8. Something About Rosemary- Saison

7.7% ABV | IBU 31

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

12. The Manhattan Project- Cherry Almond Sour

6.1% ABV | IBU 8

16oz **\$10.75** 10oz **\$8** 5oz **\$4.25**

17. Dissent - Hazy IPA

6.8% ABV | IBU 22

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

18. Biscui-cuffs - Biscuit & Coffee Imperial Pastry Stout

10% ABV | IBU 18

10oz **\$8** 5oz **\$4.25**

19. M.A.L. Mid-Atlantic Lager

5.6% ABV | IBU 31

16oz **\$9.5** 10oz **\$7.25** 5oz **\$3.75**

20. Spruce Almighty - Spruce Tip American Lager

6.3% ABV | IBU 6

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

26. From Svartalfheim with Love - Nordic Session IPA

4.5% ABV | IBU 26

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

27. FuROARi Lite - Italian Pilsner

4.1% ABV | IBU 18

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

29. Lightweight Flannel- West Coast Pale Ale

5.3% ABV | IBU 25

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

35. Swampoodle - Holiday Brown Ale

8.2% ABV | IBU 25

16oz **\$10.75** 10oz **\$8** 5oz **\$4.25**

36. The Upside Down - Pineapple Upside Down Cake Sour

4% ABV | IBU 10

16oz **\$10.75** 10oz **\$8** 5oz **\$4.25**

42. Heavyweight Flannel - West Coast DIPa

8.6% ABV | IBU 65

16oz **\$10.50** 10oz **\$8** 5oz **\$4.25**

51. 51st State - New England IPA

6.5% ABV | IBU 36

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

206. Tastes Like Flannel- West Coast IPA

7.2% ABV | IBU 69

16oz **\$9.25** 10oz **\$6.75** 5oz **\$3.75**

OUR BREWERY HAS BEEN OPERATING WITH EXTRAORDINARY INCREASES IN THE COST OF DOING BUSINESS. HIGH INFLATION, RISING WAGES AND SUPPLY CHAIN CHALLENGES HAVE CONTINUED BEYOND THE PANDEMIC CREATING A DIFFICULT OPERATING ENVIRONMENT. WE HAVE RELUCTANTLY CHOSEN TO IMPLEMENT A SEPARATE 3.5% SERVICE FEE. WE APPRECIATE YOUR SUPPORT AND UNDERSTANDING. THIS FEE WILL DISPLAY AS SURCHARGE RSF ON YOUR RECEIPT. THIS FEE WILL ONLY BE APPLIED TO FOOD AND BEVERAGES ORDERED IN THE TAPROOM AS WELL AS FOOD FOR PICK UP. THIS IS NOT A TIP.

SPECIALTY COCKTAILS



K1. THE ORCHARD - \$14

COTTON & REED WHITE RUM & ALLSPICE DRAM, FRESH APPLE CIDER, PEACH SCHNAPPS, LEMON JUICE, BROWN SUGAR GINGER SYRUP

K2. WHISKEY SIX - \$15

SAGAMORE RYE, MT DEFIANCE AMARETTO, BROWN SUGAR GINGER SYRUP, LEMON JUICE, ANGOSTURA BITTERS

K3. OBSESSION - \$14

DISTRICT MADE GIN, CRANBERRY JUICE, ROSEMARY SIMPLE SYRUP, LIME JUICE

K4. NY AVE SOUR - \$16

BOROUGH BOURBON, SIMPLE SYRUP, LEMON JUICE, RED BEAR BLACK CURRANT CIDER FLOAT

K5. BAD APPLE - \$14

EL SILENCIO MEZCAL, FRESH APPLE CIDER, TRIPLE SEC, LIME JUICE

K6. THE DUCHESS - \$16

CIVIC VODKA, COLD BREW CONCENTRATE, KAH LUA, SIMPLE SYRUP

CIDERS, SELTZERS & WINE

C1. DLC - Red Bear Black Currant Cider

16oz \$10 10oz \$7.50 5oz \$3.75

C2. Mt. Defiance - Farmhouse Cider

16oz \$9.50 10oz \$7 5oz \$3.50

C4. DLC- Pumpkin Spice Cider

16oz \$10.50 10oz \$8 5oz \$4.25

C5. DLC - Barrel Aged Cranny Smith Cider

16oz \$10.50 10oz \$8 5oz \$4.25

House Wine - \$11

Red, White, Rose, Sparkling

Non-Alcoholic Mocktails - \$14

M1. "Baby Says"

Lyre's "Whiskey", Pineapple Juice, Lemon Juice, Simple Syrup, Habanero Powder

M2. "Love Is A Deserter"

Lyre's "Spiced Rum", Brown Sugar Ginger Syrup, Pomegranate Syrup, Ginger Beer

Hot Drinks - \$12

H1. Bourbon Cinnamon Hot Toddy

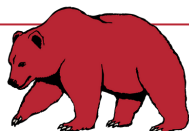
H2. Rumchata Reese's Hot Chocolate

H3. Rumble Minze Cookies & Cream Hot Chocolate

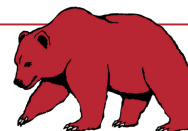
H6. Hot Apple Cider w/ Cotton & Reed Spiced Rum

H7. Hot Apple Cider w/ Whiskey

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BEER TO GO



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16oz Can \$5.75

16oz 4-pack/64oz Growler Fill \$15.50

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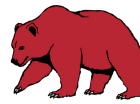
206. Tastes Like Flannel- West Coast IPA

7.2% ABV | IBU 69

16oz Can \$6.50

16oz 4-pack/64oz Growler Fill \$17

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE DO NOT MAINTAIN SEPARATE VEGAN COOKING EQUIPMENT. IF YOU HAVE A DIETARY RESTRICTION OR ALLERGY, PLEASE LET US KNOW. CALORIE COUNTS ARE ESTIMATES AND NOT EXACT.



[VEG. = VEGETARIAN]
[VGN. = VEGAN]
[GF. = GLUTEN FREE]
[N = CONTAINS NUTS]

SHAREABLES & SOLOS

A1. CHEESE CURDS \$11

AGED WHITE CHEDDAR CHEESE CURDS, BEER BATTERED AND FRIED GOLDEN BROWN. SERVED WITH MAPLE-CHILI VINAIGRETTE.
[VEG.]

A2. BAVARIAN PRETZELS \$12

BUTTERED & AND SALTED. SERVED WITH WHOLE GRAIN MUSTARD AND RED BEAR BEER CHEESE.
[VEG.]

A3. WASHINGTONIAN WINGS \$18

A DOZEN JUMBO WINGS SEASONED WITH OUR HOUSE DRY RUB AND 51ST STATE IPA, LIGHTLY BREADED AND FRIED. TOSSED IN ONE OF OUR HOUSE-MADE SAUCES (MUMBO, TERIYAKI, BUFFALO, OR THAI CHILI), OR SERVED NAKED WITH YOUR CHOICE OF DIPPING SAUCE
HALF DOZEN - \$11

A4. BEER BATTERED TENDERS \$19

YOUR CHOICE OF SIX OR TWELVE JUMBO HAND-BREADED TENDERS, TOSSED WITH YOUR CHOICE OF DIPPING SAUCE
HHALF DOZEN- \$13

A5. QUESADIVA \$17

FLOUR TORTILLA, CAJUN-STYLE CHICKEN, PICO DE GALLO, HOUSE-MADE GUACAMOLE, LIME AIOLI

A6. ONION RINGS - \$10

CRISPY BEER-BATTERED ONION RINGS SERVED WITH PEPPERCORN AIOLI
[VEG.]

A7. FRIED PICKLES - \$12

PANKO SEASONED PICKLES, FURIKAKE SEASON, SERVED WITH SPICY AIOLI

A8. WAFFLE FRIES - \$6.50

CRISPY, SEASONED FRIES.
[VEG.]

A9. LOADED POTATO SKINS - \$15

BEER CHEESE, JALAPENO, PICO DE GALLO, LIME AIOLI, BACON, SALSA VERDE, MIX SHREDDED CHEESE

DIPPING SAUCES:

BUFFALO, BBQ, HONEY MUSTARD,
RANCH, THAI FIGHTER, TERIYAKI,
MUMBO, AND PEPPERCORN AIOLI. HOT
& HONEY LEMON PEPPER

BETWEEN THE BUNS

ALL SANDWICHES COME WITH CHIPS. SUBSTITUTE FRENCH FRIES OR ONION RINGS \$3 OR CAESAR OR HOUSE SALAD \$2
VEGAN CHEESE AVAILABLE UPON REQUEST

B1. BACON & BLUE BURGER \$19

FLAME GRILLED BURGER, TOPPED WITH BACON AND BLUE CHEESE CRUMBLE, FRIED SHALLOTS, SERVED WITH HOUSE-MADE STEAK SAUCE, ON A BRIOCHE BUN

B2. BEAR DOUBLE BURGER \$17

TWO FLAME-GRILLED PATTIES, TOPPED WITH CARAMELIZED ONIONS AND AMERICAN CHEESE, SERVED WITH URSULA SECRET SAUCE, SHREDDED LETTUCE

B3. URSULA BACON SMASH \$15

TWO SMASH PATTIES, TOPPED WITH CARAMELIZED ONIONS, AND WHITE AMERICAN CHEESE.

B4. CAPITAL CHEESESTEAK \$16

GRILLED RIBEYE STEAK, WITH SAUTEED MIX PEPPERS, SERVED ON A WARM VIENNA ROLL WITH GARLIC AIOLI, FINISHED WITH BEER CHEESE AND CHERRY PEPPERS

B5. LAMB SLIDER \$18

(2) 2.5 OZ. GRILLED LAMB PATTIE SERVED WITH CARAMELIZED RED ONIONS, RELISH AIOLI, MIX GREEN, CUCUMBER

B6. MUSHROOM BURGER \$14

MARINATED PORTOBELLO MUSHROOM GRILLED AND TOPPED WITH SWISS CHEESE, PICKLED RED ONIONS, MIXED GREEN, AND FINISHED WITH A BALSAMIC GLAZE ON A BRIOCHE BUN
MARINADE CONTAINS SOY & GLUTEN [VEG.]

B7. FRIED CHICKEN SANDWICH \$17

FRIED CHICKEN SANDWICH TOSSED IN THAI FIGHTER SAUCE, TOPPED WITH SPICY HONEY MUSTARD, PICKLES AND LETTUCE

B8. CUBANO \$16

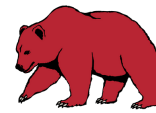
CUBANO ROAST PORK, SMOKED HAM, SERVED ON WARM ROLL WITH SPICY MUSTARD, SWISS CHEESE, PICKLES

B9. BEYOND BURGER \$17

FLAME-GRILLED BEYOND PATTIE, TOPPED WITH MUENSTER CHEESE, RED ONION, MIXED GREENS, SPICY AIOLI
[VEG.]

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GREENS & THINGS

G1. BLACKENED CAESAR SALAD \$17

CHOPPED ROMAINE, TOPPED WITH BLACKENED CHICKEN TOSSED IN OUR HOMEMADE CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN, AND GARLIC-HERB CROUTONS.

SUBSTITUTE FOR JUMBO SHRIMP- \$7

G2.FALL STEAK SALAD \$21

SPINACH-KALE MIX TOPPED WITH 7.OZ STEAK, TOASTED SPICY PUMPKIN SEED, FETA CRUMBLE, RADISH, BACON AND BLUEBERRY VINAIGRETTE

G3.COBW WRAP \$13

WOOD-GRILLED CHICKEN SALAD, ARTISAN ROMAINE, BACON BITS, CHOPPED CILANTRO, AVOCADO, WRAPPED IN FLOUR TORTILLA
SUBSTITUTE FOR SPINACH WRAP- \$2

G4.RED BEAR SOUP OF THE DAY \$11

ASK OUR BARTENDERS ABOUT OUR SOUP OF THE DAY

G5.FRIED CHICKPEAS HUMMUS \$10

FRESH CHICKPEAS HUMMUS, TOPPED WITH SUMAC VINAIGRETTE, SERVED WITH PITA CHIPS
SUBSTITUTE ROASTED VEGGIES- \$3
[VGN] [GF]

G6. PUMPKIN HUMMUS \$13

HOUSE-MADE PUMPKIN HUMMUS, SERVED WITH SEASONAL VEGETABLES
[VGN] [GF]

G7. JAMBALAYA \$23

PENNE PASTA, HALF-SMOKED SAUSAGE, CHICKEN, BEER CHEESE SAUCE, SCALLIONS, PEPPERJACK GOUDA MIX
ADD JUMBO SHRIMP- \$7

HAPPY HOUR SPECIAL

(NOT Available To-Go)

Mon - Thurs. 12 - 5pm

HH1. WASHINGTONIAN WINGS \$8

HALF DOZEN OF OUR WASHINGTONIAN WINGS, TOSSED IN OUR HOUSE DRY RUB AND FRIED CRISPY - SERVED WITH YOUR CHOICE OF SAUCE

HH2. 3 CHEESE GRILLED CHEESE \$11

MELTED SMOKED MOZZARELLA, PEPPERJACK GOUDA CHEESE MIX ON TOASTED AND BUTTERY SOURDOUGH, SERVED WITH CHIPS

HH3. RED BEAR SLIDER \$12

(2) 3 OZ. GRILLED BEEF SLIDER, TOPPED WITH CARAMELIZED RED ONIONS, AMERICAN CHEESE, AND URSULA SECRET SAUCE SERVED WITH CHIPS

HH4.SMASH BURGER \$10

(1)SMASH PATTY, TOPPED WITH CARAMELIZED ONIONS, AND WHITE AMERICAN CHEESE.
ADD EXTRA PATTIE -\$5

HH5.CHICKEN TENDER & FRIES \$11

THREE OF OUR JUMBO HAND BREADED TENDERS TOSSED IN YOUR CHOICE OF SAUCE
SERVED WITH WAFFLE FRIES

DESSERTS

D1.SPIKED APPLE BREAD PUDDING \$11

HOUSE-MADE APPLE BRIOCHE BREAD PUDDING TOPPED WITH BOURBON CARAMEL SAUCE AND VANILLA ICE CREAM

D2.BISCUI-CUFF BROWNIE \$13

HOUSE-MADE BROWINE INFUSED WITH OUR BUSCUI-CUFF STOUT, VANILLA ICE CREAM, CARAMEL SAUCE

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