## 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** 

20. Spruce Almighty - Spruce Tip American Lager

6.3% ABV | IBU 6

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

23. Ruckus Red - Irish Red Ale

5.1% ABV | IBU 22

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

5. 5 Hop - IPA \*5 Year Anniversary Release\*

7.5% ABV | IBU 36

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

7. Copy + Paste - Hazy IPA

6.5% ABV | IBU 25

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

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** 

8. Something About Rosemary-Saison

7.7% ABV | IBU 31

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

29. Lightweight Flannel - West Coast Pale Ale

5.3% ABV | IBU 26

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

9. Peak Bloom - Cherry Wit

5.2%ABV | IBU 15

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

30. Second Wind - India Pale Lager

5.5% ABV | IBU 24

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** 

35. Swampoodle - Holiday Brown Ale

8.2% ABV | IBU 25

16oz **\$8.75** 10oz **\$6** 5oz **\$3.25** 

17. Dissent - Hazy IPA

6.8% ABV | IBU 22

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

42. Heavyweight Flannel - West Coast DIPA

8.6% ABV | IBU 65

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

18. Biscui-cuffs - Biscuit & Coffee Imperial 206. Tastes Like Flannel- West Coast IPA 7.2% ABV | IBU 69 **Pastry Stout** 

10% ABV | IBU 18

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

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

# 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, 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, KAHLUA, SIMPLE SYRUP

## CIDERS, SELTZERS & WINE

- C1. DLC Red Bear Black Currant Cider 16oz **\$10** 10oz **\$7.50** 5oz **\$3.75** 
  - C3. Doc Waters Double Hopped Cider 16oz \$10.50 10oz \$8 5oz \$4.25
    - C4. Doc Waters Tart Cherry 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. Rumple Minze Cookies & Cream Hot Chocolate
- H6. Hot Apple Cider w/ Cotton & Reed Spiced Rum
  - H7. Hot Apple Cider w/ Whiskey



# BEER TO GO



## 1. DC Dirt - American Porter

5.6% ABV | IBU 25 16oz Can **\$5.75** 

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

## 2. Hefe Don't Preach - Hefeweizen

5.6% ABV | IBU 10 16oz Can **\$5.75** 

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

## 3. Skookum - PNW Red Ale

6.8% ABV | IBU 38 16oz Can **\$6.50** 

16oz 4-pack/64oz Growler Fill \$17.50

# 5. 5 Hop - IPA \*5 Year Anniversary Release\*

7.5% ABV | IBU 36 16oz Can **\$6.50** 16oz 4-pack/64oz Growler Fill **\$17.50** 

7. Copy + Paste - Hazy IPA 6.5% ABV | IBU 22

16oz Can **\$7.25** 

16oz 4-pack/64oz Growler Fill \$19.50

## 8. Something About Rosemary- Saison

7.7% ABV | IBU 31 16oz Can \$6.50

16oz 4-pack/64oz Growler Fill \$17.50

9. Peak Bloom - Cherry Wit

5.2%ABV | IBU 15 16oz Can **\$6.50** 

1002 Call **30.30** 

16oz 4-pack/64oz Growler Fill \$17.50

# 12. The Manhattan Project- Cherry Almond Sour

6.1% ABV | IBU 8 16oz Can \$7.25

16oz 4-pack/64oz Growler Fill \$19.50

## 17. Dissent - Hazy IPA

6.8% ABV | IBU 22 16oz Can **\$6.50** 

16oz 4-Pack/64oz Growler Fill \$17.50

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

10% ABV | IBU 18 16oz Can **\$7.25** 

16oz 4-pack/64oz Growler Fill \$19.50

## 20. Spruce Almighty - Spruce Tip American Lager

6.3% ABV | IBU 6 16oz Can **\$6.50** 

16oz 4-Pack/64oz Growler Fill \$17.50

## 23. Ruckus Red - Irish Red Ale

5.1% ABV | IBU 22 16oz Can **\$5.75** 

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

# 26. From Svartalfheim with Love - Nordic Session IPA

4.5% ABV | IBU 26 16oz Can **\$6.50** 

16oz 4-Pack/64oz Growler Fill \$17.50

### 27. FuROARi Lite - Italian Pilsner

4.1% ABV | IBU 18 16oz Can **\$5.75** 

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

# 29. Lightweight Flannel -West Coast Pale Ale

5.3% ABV | IBU 26 16oz Can **\$6.50** 

16oz 4-Pack/64oz Growler Fill \$17.50

### 30. Second Wind - India Pale Lager

5.5% ABV | IBU 24 16oz Can **\$6.50** 

16oz 4-Pack/64oz Growler Fill \$17.50

### 35. Swampoodle - Holiday Brown Ale

8.2% ABV | IBU 25 16oz Can **\$5.25** 

16oz 4-pack/64oz Growler Fill \$17.50

## 42. Heavyweight Flannel - West Coast DIPA

8.6% ABV | IBU 65 16oz Can **\$7.25** 

16oz 4-pack/64oz Growler Fill **\$19** 

## 51. 51st State - New England IPA

7.6% ABV | IBU 36 16oz Can **\$6.50** 

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

## 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 AILOLI, BACON, SALSA VERDE, MIX SHREDDED CHEESE

#### DIPPING SAUCES:

BUFFALO, BBO, 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 WARN 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.COBB 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**

#### **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, PEPERJACK 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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## BRUNCH

### **BREAKFAST SAMMI \$16**

TOASTED VIENNA ROLL, CHEESY EGGS, AVOCADO, BACON, SPICY AIOLI, SIDE OF CHIPS

### **NUTELLA FRENCH TOAST \$14**

NUTELLA STUFFED TOAST, TOPPED WITH POWDERED SPICED SUGAR, BERRY COMPOTE

## **BREAKFAST BIRRIA TORTA \$17**

TOASTED VIENNA ROLL, BIRRIA-STYLE COOKED PORK, AVOCADO, SMOKED-GOUDA-PEPPERJACK CHESSE, AN FRIED EGG, SIDE OF CHIPS

## **NEW RESOLUTION TACO \$15**

**2** CORN TORTILLAS SERVED WITH RED BEANS SOFRITO PUREE, FAJITA MIX TOFU SCRAMBLE, CORN PICO DE GALLO

### **BRUNCH TACOS \$15**

TWO CORN TORTILLA; MERGUEZ CHORIZO, SCRAMBLED EGGS, PICO DE GALLO, SALSA VERDE, SIDE OF HOME FRIES [GF]

## **BEER BATTERED TENDERS \$15**

6 JUMBO HAND-BREADED TENDERS TOSSED IN YOUR CHOICE OF SAUCE

## BREAKFAST QUESADILLA \$16

FLOUR TORTILLA, CHEESY-EGGS, SAUTEED MIX PEPPERS, BACON, PICO DE GALLO, LIME AIOLI

### CAESAR SALAD \$10

CHOPPED ROMAINE TOSSED IN OUR HOMEMADE CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN, AND GARLIC-HERB CROUTONS ADD BLACKENED CHICKEN | \$7

### **BEAR BURGER \$16**

FLAME GRILLED BURGER, TOPPED WITH MUENSTER CHEESE AND SERVED WITH SHREDDED LETTUCE, PICKLES, URSULA SECRET SAUCE ADD EGG FOR \$2.00

### **VEGAN BURRITO \$17**

SPINACH WRAP TORTILLA, RED KIDNEY BEAN SOFRITO PUREE, SWEET POTATO, GUACAMOLE, CORN PILLO DE GALO [VGN]

## VEGAN HASH BOWL \$18

ROASTED SWEET POTATOES, MIXED PEPPERS, CARAMELIZED ONIONS, HOME FRIES, MUSHROOMS, AND TOMATOES SERVED WITH SLICED AVOCADO [VGN]

### URSULA MUFFIN \$15

TOSTED ENGLISH MUFFIN. SMOKED HAM, FRIED EGG, MUENSTER CHEESE, SPICY AIOLI

## STEAK HASH \$17

HOME FRIES, GRILLED RIBEYE STEAK, WITH SAUTEED MIX PEPPERS, 2 FRIED EGGS

## BREWER'S BURRITO \$15

GRIDDLED HALF-SMOKE WITH MIXED PEPPERS
MIX, CHEESY EGGS, SIDE OF HOME FRIES
SUB FOR STEAK \$3

## BLT BENEDICT \$17

ENGLISH MUFFIN, BACON, TOMATO, 2 POACH EGGS, BEERNAISE, SERVED WITH SIDE CHIPS

## SMOKED SALMON TOAST \$18

WHOLE GRAIN TOAST, AVOCADO, TOMATO,SMOKED SALMON, SPINACH

### STEAK & EGGS \$22

FLAME-GRILLED STEAK(7.0Z, EGGS, WITH HOME FRIES

# **BRUNCH DRINKS**

Bloody Mary - \$11 Mimosa - \$11

Hot Coffee - \$4