



INSPIRED BY FOODS FOUND IN CITIES ACROSS AMERICA WITH A
TOAST TO THEIR CRAFT BREW, WINE & SPIRITS

TODAY'S DRAFT LIST

PORT CITY BREWING, ROTATING (Alexandria, Virginia)
ASLIN BEER COMPANY, ROTATING (Alexandria, Virginia)
STONE BREWING, ROTATING (Escondido, California)
PARKWAY BREWING, ROTATING (Salem, Virginia)
NEW REALM BREWING, HAZY LIKE A FOX (VA Beach, Virginia)
VON TRAPP PILSNER (Stowe, Vermont)
LAGUNITAS LITTLE SUMPIN' (Chicago, Illinois)
YUENGLING LAGER (Pottsville, Pennsylvania)
DEVIL'S BACKBONE VIENNA LAGER (Roseland, Virginia)
DOGFISH HEAD 60 MINUTE IPA (Milton, Delaware)
GUINNESS STOUT (Dublin, Ireland)
SHOCK TOP GOLDEN WHEAT (St. Louis, Missouri)
MILLER LITE (Milwaukee, Wisconsin)
FEATURE DRAFT OF THE MONTH

SEASONAL COCKTAILS

SPICED PEAR GIN & TONIC

House pear infused gin, fresh squeezed lemon juice, spiced pear simple syrup, pear juice, splash of club soda, shaken over ice with a cinnamon stick and dried pear slice

APPLE BOURBON SMASH

Cinnamon infused bourbon, fresh apple cider, orange bitters, splash of ginger beer, squeeze of fresh lime, shaken over ice with dried lime wheel

PEPPERMINT PATTY MARTINI

Van Gogh double espresso vodka, RumChata, peppermint schnapps, shaken and served up in a martini glass with 3 coffee beans

FIRESIDE DARK & STORMY

House infused ginger rum, Goslings rum, ginger beer, over ice with a squeeze of fresh lime juice, cinnamon stick, and a dried lime wheel

SMOKY BLACKBERRY MEZCAL MARGARITA

Mezcal, orange liqueur, fresh lime juice, blackberry puree, jalapeno slices, shaken over ice with a celery salt rim, lime wedge & dried orange wheel

CHOCOLATE RASPBERRY OLD FASHIONED

Bulleit bourbon, sweet vermouth, raspberry puree, shaken and served over a giant ice cube with a Bordeaux cherry and a flamed orange peel

WINE AND CLASSIC COCKTAILS



WHITE WINES BY THE GLASS

Bolla Pinot Grigio (San Pietro, IT) \$7.75
The Icon Rock Sauvignon Blanc (Chile) \$8.50
Heinz Eifel Riesling Shine (Pfalz, GER) \$8.25
Seaside Cellars Vinho Verde (PORT) \$7.00
Cht. St. Michelle Chardonnay (WA) \$8.00
Cambria Chardonnay (CA) \$10.25
Chapoutier Belleruche Rosé (FR) \$9.50
Risata Prosecco Split (Veneto, IT) \$10.00

RED WINES BY THE GLASS

Angeline Pinot Noir (Santa Rosa, CA) \$9.50
Noble Vines 181 Merlot (WA) \$8.25
Yalumba Shiraz (AUS) \$8.75
Diseño Malbec (Mendoza, ARG) \$8.25
Bujanda Tempranillo (La Rioja, SP) \$8.00
Paradou Grenache (FR) \$8.75
William Hill Cabernet (Napa Valley, CA) \$9.25
Michael David Red Blend (CA) \$9.00

CK SIGNATURE COCKTAILS

MERCATOR'S DREAM

Bourbon, apple pie infused bourbon, honey water, dash of bitters, smoked and served over ice \$14

CAMERON STATION COSMO

Titos vodka, Cointreau, cranberry juice, shaken with ice and served in a chilled martini glass with lime, orange twist \$13

DUKE STREET DAQUIRI

Bacardi light rum, Malibu rum, strawberry puree, simple syrup, fresh lime juice, shaken and served over ice \$13

MARK CENTER MARGARITA

Sauza tequila, Cointreau, agave syrup, fresh lime juice, shaken and served over ice with a salty-sweet-Tajín rim \$12

WEST END NEGRONI

Dry gin, sweet vermouth, Amaro, Aperol, chilled & strained over a large ice cube with a flamed orange peel \$13

ALSO TRY OUR SEASONAL COCKTAILS

LISTED ON THE MENU COVER!

WHITE WINE BOTTLES

Risata Prosecco Split (Veneto, IT) \$11
Chandon Blanc de Noir (Yountville, CA) \$61
M. Chapoutier Belleruche Rosé (Rhone Valley, FR) \$39
Yes Way Brut Rosé (France) \$31
Zardetto Prosecco (Vento, IT) \$46
Heinz Eifel Riesling (Pfalz, GER) \$33
Chat. St. Michelle Riesling (Columbia Valley, WA) \$36
Yalumba Y Series Viognier (S. Australia, AUS) \$36
Bolla Pinot Grigio (Umbria, IT) \$29
The Icon Rock Sauvignon Blanc (Chile) \$33
Simi Sauvignon Blanc (Sonoma, CA) \$43
Stoneleigh Sauv. Blanc (Marl., NZ) \$47
M.A.N. Chenin Blanc (S. Africa) \$34
Seaside Cellars Vinho Verde (PORT) \$26
Ch.St.Michelle Chardonnay (Columbia Valley, WA) \$33
Cambria Chardonnay (Santa Maria Valley, CA) \$41
Joel Gott Unoaked Chardonnay (CA) \$49
Dom Bernier Chardonnay (Loire, FR) \$39

RED WINE BOTTLES

Angeline Pinot Noir (Santa Rosa, CA) \$37
Diora Pinot Noir (Monterey Co., CA) \$49
Argyle Pinot Noir Bloomhouse (OR) \$76
Noble Vines 181 Merlot (Columbia Valley, WA) \$33
Yalumba Shiraz (South AUS) \$37
Diseño Malbec (Mendoza, ARG) \$33
Don Miguel Gascon Malbec (Mendoza, ARG) \$41
Venta Morales Organic Tempranillo (Temp, SP) \$39
Bujanda Tempranillo (Tempranillo, SP) \$31
Michael David Freakshow Red Blend (Lodi, CA) \$41
Confidencial Reserva Red Blend (Lisboa, PORT) \$36
High Note Blend (Mendoza, ARG) \$39
Michael David Freakshow Zinfandel (Lodi, CA) \$43
Ridge Zinfandel (Sonoma, CA) \$81
Paradou Grenache (Cotes du Luberon, FR) \$39
Valle Reale Montepulciano (organic), (Popoli, IT) \$46
William Hill Cabernet (Napa Valley, CA) \$41
Louis Martini Cabernet (Sonoma, CA) \$48
Decoy Cabernet (Sonoma, CA) \$56
Benziger Cabernet (Sonoma, CA) \$56

BEER BOTTLES AND CANS

LAGER

Brooklyn Lager	New York	12oz	5.2%	\$6.25
Pabst Blue Ribbon	Illinois	16oz	4.7%	\$5.00
Peroni	Italy	12oz	5.1%	\$5.75
Red Stripe	Jamaica	12oz	4.7%	\$5.75
Sam Adams	Boston	12oz	5.0%	\$6.25
Shiner Bock	Texas	12oz	4.4%	\$5.75
Stella Artois	Belgium	14.9oz	5.0%	\$6.25

WHEAT BEER

Allagash White	Maine	12oz	5.1%	\$6.75
Avery White Rascal	Colorado	12oz	5.6%	\$6.25
Blue Moon	Colorado	12oz	5.4%	\$6.75
Erdinger Hefeweizen	Germany	12oz	5.6%	\$6.75
Hoegaarden	Belgium	12oz	4.9%	\$6.75
Port City Optimal wit	Virginia	12oz	5.0%	\$6.75
Sea Dog BluePaw Blueberry	Maine	12oz	4.7%	\$7.25

PILSNER

Beck's	Germany	12oz	5.0%	\$5.75
Eggenberg	Austria	12oz	5.1%	\$6.25
Mama's Little Yella Pils	Colorado	12oz	5.3%	\$6.75
Warsteiner	Germany	11.2	4.8%	\$6.75

STOUT & PORTER

Deschutes Black Butte	Oregon	12oz	5.2%	\$7.25
Founders Porter	Michigan	12oz	6.5%	\$7.25
Great Lakes Ed. Fitzgerald	Ohio	12oz	6.0%	\$7.75
Left Hand Milk Stout	Colorado	12oz	6.0%	\$7.25
New Holland Dragons Milk	Michigan	12oz	11.0%	\$16.00
Port City Porter	Virginia	12oz	7.2%	\$7.25

ALE

Boddingtons	England	14.9oz	4.7%	\$7.25
Blvd Tank 7 Farmhouse	Kansas	12oz	8.5%	\$7.75
Evolution Exile Red	Maryland	12oz	5.9%	\$7.75
George Killians Irish	Ireland	12oz	5.0%	\$6.75
Legend Brown	Virginia	12oz	5.8%	\$6.75
Right Proper Raised by Wolves Pale Ale D.C.		12oz	5.0%	\$7.25
Sierra Nevada Pale Ale	California	12oz	5.6%	\$6.25

GLUTEN FRIENDLY, CIDERS, SELTZER

Strongbow	England	11.2oz	5.0%	\$7.25
Devil's Backbone Orange Smash	Virginia	12oz	7.5%	\$9.25
Coastal Cocktails Blackberry Bramble	Virginia	12oz	7.5%	\$9.25
White Claw Black Cherry		12oz	5.0%	\$6.75
White Claw Peach		12oz	5.0%	\$6.75
Yoju Soju Yogurt Mango	California	12oz	7.0%	\$9.25

LOW/NON-ALCOHOLIC

Athletic Free Wave Hazy IPA	Connecticut	12oz	0.5%	\$7.25
Brooklyn Lager	New York	12oz	0.5%	\$7.75
Guinness Zero	Ireland	12oz	0.1%	\$7.00
Heineken 00	Netherlands	12oz	0.5%	\$7.25
Erdinger	Germany	12oz	0.5%	\$7.00

SOUR

Dogfish Head Sea Quench	Delaware	12oz	4.9%	\$7.50
Victory Sour Monkey	Pennsylvania	12oz	9.5%	\$8.00
Aslin Volcano Sauce	Virginia	12oz	6.0%	\$7.50

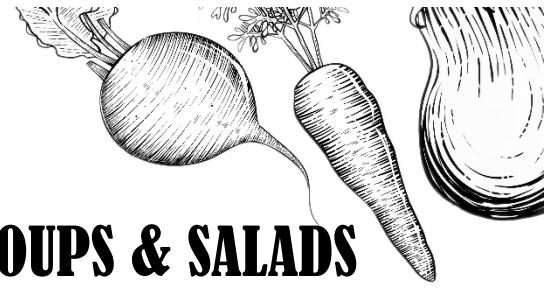
CLASSIC

Bud Light		\$5.50
Budweiser		\$5.50
Coors Light		\$5.50
Corona		\$6.50
Heineken		\$6.50
Michelob Ultra can		\$5.75
Miller Lite		\$5.50
Modelo		\$8.50

CIDER

Angry Orchard Apple	New York	12oz	5.5%	\$7.00
Lost Boy Juicy Cider	Virginia	12oz	6.9%	\$7.50
Bold Rock Blackberry	Virginia	12oz	4.7%	\$7.00

BEER DRAFTS ARE LISTED ON THE COVER PAGE



STARTERS

KENT ISLAND SLIDERS

Maryland style lump blue crab cakes, broiled and served on potato slider buns with an Old Bay lemon aioli \$16.25

NYC ROASTED ARTICHOKE HUMMUS

Warm oven roasted artichoke hearts tossed with Greek olives and our garlic chili oil, plated over house-made hummus, topped with a little feta and served with warm naan \$13.25

ORANGE CHICKEN BITES

Fried chicken bites, tossed in our chef's sweet & spicy orange chicken sauce, sprinkled with toasted sesame seeds and chopped green onions \$13.25

BROOMS ISLAND CRAB DIP

Classic Maryland crab dip made with lump crab and four cheeses, baked until hot and served with sliced French bread \$15.25

BRONX KNOTS

Our scratch pizza dough tied into knots, baked until golden and brushed with garlic herb oil and parmesan with a side of tomato sauce \$8.25

MADISON FRIED CHEDDAR

White cheddar cheese bites lightly battered and golden fried, tossed with hot cherry peppers and served with our marinara dipping sauce \$12.25

LYNCHBURG QUESADILLA

Chopped blackened chicken, bourbon caramelized onions, bacon, smoked Gouda cheese, jalapenos, charred corn, side chipotle sour cream \$14.25

CITY WINGS

Roasted with our blend of spices, flash fried, then tossed with your choice of city sauce \$15.25

- ❖ New York Buffalo
- ❖ Honey Sriracha
- ❖ San Antonio Hot Dry Rub
- ❖ Texas BBQ

C
I
T
Y

P
I
E
S

MARGHERITA

Our tomato sauce, fresh mozzarella, fresh basil \$16.25

5TH AVENUE PEPPERONI

Pepperoni, hot cherry peppers, honey drizzle, fresh basil, tomato sauce, herb Boursin cheese, and shredded mozzarella \$18.25

WILLAMETTE WHITE TRUFFLE PIE

Mushrooms, artichoke, onion, herb garlic butter, smoked Gouda, shredded mozzarella, shredded parmesan, and a white truffle oil drizzle \$18.25

SAN ANTONIO PIZZA PIE

Garlic sauce, smoked gouda, cotija cheese, chopped carne asada steak, fresh jalapeño, red onion, Baja crema drizzle, chimichurri drizzle \$18.25

PLAIN 11 INCH PIZZA

Comes with tomato or garlic sauce & mozzarella \$14.25. Then you can add toppings (listed below)

TOPPINGS \$2.00: Pepperoni, Sausage, Applewood Bacon, Mushroom, Green Bell Pepper, Red Onion, Jalapeno, Garlic, Sliced Tomato, Basil, Anchovies, Shredded Mozzarella, Greek Olives, BBQ Sauce

PREMIUM TOPPINGS \$2.50: Chopped Steak, Smoked Gouda, Fresh Mozzarella, Feta Cheese, Artichoke, Marinated Roasted Tomato

SOUPS & SALADS

BOURBON STREET GUMBO 7/10

PORTLAND ONION SOUP 8

ASTORIA GREEK SALAD

Cucumbers, artichoke hearts, herb roasted marinated tomatoes, mixed Greek olives, red onion & feta over a bed of romaine, pita wedge, side of tzatziki herb dressing \$13.25

SANTA BARBARA AVOCADO SALAD

Crisp romaine lettuce, avocado, tomato, charred sweet corn, shaved red onion, radish, and parmesan with a side of creamy herb & avocado dressing \$14.25

UNION SQUARE MARKET SALAD

Mixed greens, hardboiled egg, bacon, goat cheese, avocado, hearts of palm, tomato, fried onion strings and spiced pecans, with a side of apple mustard vinaigrette \$14.25

SIMPLE SALAD

Mixed field greens with cucumber, tomato, red onion, smoked Gouda and focaccia croutons with your choice of dressing. Small \$8.25 or Large \$10.25

CITY CAESAR

Crisp romaine lettuce, house made Caesar dressing, shredded parmesan, garlic-herb focaccia croutons. Small \$8 or Large \$10

TOP YOUR SALAD:

- ❖ Chicken Breast \$8
- ❖ Shrimp \$9
- ❖ Salmon Filet* \$11
- ❖ Steak* \$11

(All can be blackened at no additional cost)

DRESSINGS: Balsamic Vinaigrette, Tzatziki Herb Vinaigrette, Apple Mustard Vinaigrette, Honey Dijon, Ranch, Avocado dressing, Blue Cheese

STONE OVEN PIZZAS



* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

SANDWICHES & BURGERS

Served with one side: Salt & Pepper Fries | Cilantro-lime slaw | San Antonio HOT fries | Today's vegetable
Upgraded sides: Garlic-truffle fries, add \$3.25 | Jack-Mac & cheese, add \$3.50 | House salad, add \$4.00

FRENCH ONION SANDWICH

Tender braised beef on a brioche bun with sauteed onions, provolone, horseradish mayo & a side of French onion dipping broth \$14.25

BOISE BACON BOURSIN BRIOCHE

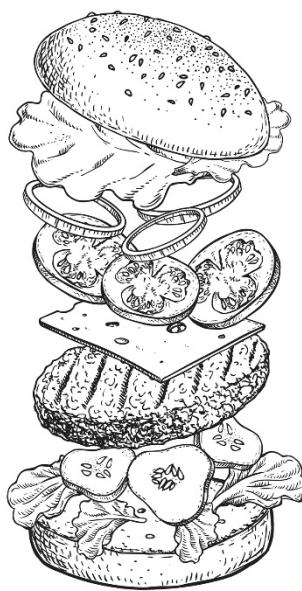
Grilled chicken breast, brushed with balsamic vinaigrette, Boursin cheese spread, applewood smoked bacon, herb roasted marinated tomatoes, and lettuce \$14.25

AUSTIN STREET TACOS

Authentic Sonoran flour tortillas, cilantro lime slaw, pico de gallo, Mexican cotija cheese, fresh jalapeno, chipotle lime cream, choose carne asada rubbed: Chicken \$14, shrimp \$16, steak \$16, or avocado \$14.25

CHATTANOOGA CHICKEN

Grilled chicken breast, bourbon glaze, Gouda cheese, apple wood bacon, lettuce, tomato, fried onion strings, and spicy beer mustard on a brioche bun \$14.25



CRAB & AVOCADO

Chef's Maryland style crab cake, griddle cooked and served on a toasted brioche bun with sliced avocado, lettuce, tomato, our Old Bay aioli \$17

THE CITY BURGER

Eight-ounce Angus beef burger*, seasoned with our house steak rub, barrel glaze, pepper jack, bacon, tomato, and fried onion strings with our spicy mustard spread on a soft brioche bun \$17

BEEF BURGER

Eight-ounce Angus beef burger*, seasoned with our house steak rub, served with lettuce, tomato & shaved sweet onions. \$13.50

Add \$1.75: American, Swiss, Provolone, Gouda, Blue Cheese, Pepper jack, Bacon, Canadian bacon, hot cherry peppers

Add \$1.25: Sautéed Mushrooms, Sautéed Onion, Sautéed Bell Pepper, Jalapenos, Texas BBQ

MAIN COURSE PLATES

ANCHORAGE SALMON & CRAB

Grilled farm raised salmon*, topped with broiled lump crab imperial and finished with a lemon herb sauce, served with lemon & wild mushroom risotto and grilled asparagus \$29

SOUTH BEACH BRAZILIAN STEAK

Tender marinated steak medallions seasoned with our Brazilian steak rub, grilled and finished with a garlic-cilantro chimichurri and served with green beans and black bean rice \$29

CHICAGO CLASSIC CHOP

Sweet brined 10oz pork chop steakhouse rub, char-grilled, and served with a side of BBQ sauce with mashed potatoes and green beans \$21

CARIBBEAN CHICKEN & SHRIMP

Pineapple jerk marinated chicken grilled and sliced, served over beans & rice with grilled shrimp, sliced avocado, mango salsa, lime cabbage, and finished with a garlic lime crema \$21

MICHIGAN BEEF CARBONNADE

Tender beef roast slowly braised with pearl onions, carrots, celery, garlic, tomato paste, beef stock, amber ale and fresh herbs, fork tender, served over mashed potatoes & grilled asparagus \$23

KNOXVILLE FRIED CHICKEN

A boneless chicken breast buttermilk soaked, dredged in seasoned flour, golden fried, topped with peppered country gravy and green onions, served with bacon-cheddar-scallion mashed potatoes, and sautéed green beans \$18.50

LITTLE ITALY BOLOGNESE

Our rich slow simmered Angus beef and tomato Bolognese sauce, over fresh fettuccini pasta nests and finished with parmesan cheese and an herb focaccia crostini \$18

SIDE ITEMS:

House Fries \$5.25: Hand cut fries with salt & pepper

HOT Fries \$5.25: Tossed in our hot-n-spicy seasoning

Cilantro Lime Slaw \$5: Tangy and sweet cilantro lime slaw

Green Beans \$5.50: Buttery green beans

Beans & Rice \$5.25: Black beans and rice

Naan Bread \$5.25: Served lightly toasted & warm

Jack-Mac \$7.25: Pepper Jack mac-n-cheese with bacon

Grilled Asparagus \$7.25: Grilled with a touch of salt & pepper

Mushroom Risotto \$7.50: White wine, garlic & cream



KIDS MENU \$9:

Grilled cheese with fries or carrot sticks

Pasta with meat sauce or butter & parmesan

Kid burger or cheeseburger with fries or carrot sticks

Chicken nuggets with fries or carrot sticks

Cheese or Pepperoni pizza

Pancakes & fresh fruit (Sat & Sun brunch only)

SATURDAY & SUNDAY BRUNCH



CITY KITCHEN BACON BLOODY

Our spicy Bloody Mary mix and vodka in a bacon rimmed glass, celery, olives and a dill pickle slice \$11.25 UPGRADE with our **house infused jalapeño vodka** \$13

GEORGIA PEACH TEA

Kentucky sour mash bourbon with peach schnapps, peach nectar and fresh squeezed lemon over ice in a Collins glass, finished with iced tea and fresh mint \$11.25

TIJUANA GRAPEFRUIT SOUR

Grapefruit infused tequila with Agave syrup, pink grapefruit juice and fresh squeezed lemon chilled and served over a large ice rock finished with a slice of dried grapefruit \$12.25

RASPBERRY APEROL SPRITZ

Champagne, Aperol, raspberry puree, club soda, fresh orange wheel \$11.25

BLUEBERRY MUFFIN FRENCH TOAST

House made blueberry muffins, candied muffin crumble, vanilla batter, home fries and your choice of bacon, sausage, or fresh fruit \$14.25

ST. MICHAELS CRAB BENEDICT

Our mini lump crab cakes, griddle cooked, served over toasted English muffin halves, topped with poached eggs, lemony hollandaise and a sprinkle of Old Bay \$17

UPPER EAST SIDE BREAKFAST

Steakhouse rubbed bistro steak, grilled & sliced, over home fries sautéed with roasted garlic bacon fat, herb roasted tomatoes, sweet onions & wild mushrooms, topped with two sunny eggs*, all drizzled with a classic béarnaise sauce \$18.25

CHEESE JALAPEÑO CORNBREAD WAFFLE

Cheddar, jalapeño, yellow cornmeal waffle batter with a touch of honey, cooked in a Belgian waffle iron and served with your choice of bacon, sausage or fruit \$15

BOURSIN AVOCADO TOAST

Toasted herb focaccia, crushed avocado, shaved red onion, herb roasted marinated tomatoes, crumbled herb Boursin, served with home fries \$14.25
(add: Bacon \$4, Steak \$8, Andouille Sausage \$8)

BISCUITS & GRAVY PIZZA

Half size pizza topped with herb garlic butter sauce, sausage crumbles, shredded gouda & cheddar cheeses, bell pepper & onion, finished with chopped scallions, served with a side of country gravy & fresh fruit \$13.50

BRUNCH SIDE ITEMS:

One Egg* \$2.75

Multigrain toast, White toast, English muffin \$3.25

Fresh fruit \$4.25

Bacon or Sausage \$4.25

Cheese Grits \$4.25

Home Fries \$4.25

PREMIUM SIDE ITEMS:

Two pancakes \$6.25

Focaccia toast with crushed avocado \$6.25

Plain Belgian Waffle \$6.25

Jack Mac \$7.25

Grilled Steak* \$12.25

BEVERAGES

Fountain Sodas \$4.00: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade

House Brewed Beverages \$4.25: Iced Tea, Coffee, Hot Tea

Juices \$4.50: Orange, Cranberry, Pineapple, Grapefruit

Root Beer Bottles \$4.75 Still Bottled Water \$4.50 Sparkling Bottled Water \$4.50