



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

GEORGIA PEACH

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

ESPOLÓN SPRITZ

Espolón Reposado tequila, Aperol liqueur and orange juice shaken and served over ice in a Collins glass finished with a splash of club soda and a flamed orange peel

SUNSHINE DAYDREAM

House infused cucumber vodka, Limoncello, watermelon schnapps and citrus simple syrup shaken & strained into a watermelon sugar rimmed martini glass with a lemon peel

BLUEBERRY COBBLER

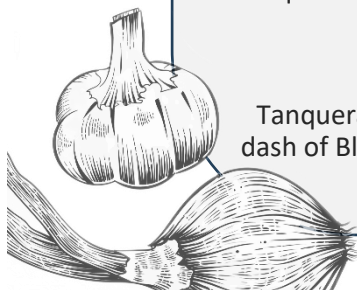
Blueberry infused rum, orange liqueur, blueberry reduction and lemon simple syrup shake and served up in a sugared graham cracker rimmed martini glass with a lemon twist

TIJUANA 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

BLUE MATCHARAY

Tanqueray dry gin, with fresh squeezed lemon, honey water, simple syrup and a dash of Blue Matcha shaken & served in a Coupe glass finished with sparkling wine and a lemon twist



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
- 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
- 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 Freakshow Red** (CA) \$9.00

CK SIGNATURE COCKTAILS

Mercator's Dream

Bourbon, apple pie infused bourbon, honey water, black walnut bitters, smoked and served over ice

Cameron Station Cosmo

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

Duke Street Daquiri

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

Mark Center Margarita

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

West End Negroni

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

ALSO TRY OUR SEASONAL COCKTAILS

LISTED ON THE MENU COVER!

WHITE WINE BOTTLES

- Risata Prosecco Split** (Veneto, IT) \$10
- Chandon Blanc de Noir** (Yountville, CA) \$60
- M. Chapoutier Belleruche Rosé** (Rhône Valley, FR) \$38
- Les Alliés Rosé** (Côte de Provence, FR) \$30
- Zardetto Prosecco** (Vento, IT) \$45
- Heinz Eifel Riesling** (Pfalz, GER) \$32
- Chat. St. Michelle Riesling** (Columbia Valley, WA) \$35
- Yalumba Y Series Viognier** (S. Australia, AUS) \$35
- Bolla Pinot Grigio** (Umbria, IT) \$28
- The Icon Rock Sauvignon Blanc** (Chile) \$32
- Simi Sauvignon Blanc** (Sonoma, CA) \$42
- Stoneleigh Sauv. Blanc** (Marlb., NZ) \$46
- M.A.N. Chenin Blanc** (S. Africa) \$33
- Seaside Cellars Vinho Verde** (PORT) \$25
- Ch.St.Michelle Chardonnay** (Columbia Valley, WA) \$32
- Cambria Chardonnay** (Santa Maria Valley, CA) \$40
- Joel Gott Unoaked Chardonnay** (CA) \$48
- Dom Bernier Chardonnay** (Loire, FR) \$38

RED WINE BOTTLES

- Angeline Pinot Noir** (Santa Rosa, CA) \$36
- Diora Pinot Noir** (Monterey Co., CA) \$48
- Argyle Pinot Noir Bloomhouse** (OR) \$75
- Noble Vines 181 Merlot** (Columbia Valley, WA) \$32
- Charles Smith Boom Boom Syrah** (C.V., WA) \$47
- Yalumba Shiraz** (South AUS) \$36
- Diseño Malbec** (Mendoza, ARG) \$32
- Don Miguel Gascon Malbec** (Mendoza, ARG) \$40
- Venta Morales Organic Tempranillo** (Temp, SP) \$38
- Bujanda Tempranillo** (Tempranillo, SP) \$30
- Michael David Freakshow Red Blend** (Lodi, CA) \$40
- Confidencial Reserva Red Blend** (Lisboa, PORT) \$35
- High Note Blend** (Mendoza, ARG) \$38
- Michael David Freakshow Zinfandel** (Lodi, CA) \$42
- Ridge Zinfandel** (Sonoma, CA) \$80
- Paradou Grenache** (Cotes du Luberon, FR) \$38
- Valle Reale Montepulciano** (organic), (Popoli, IT) \$45
- William Hill Cabernet** (Napa Valley, CA) \$40
- Louis Martini Cabernet** (Sonoma, CA) \$47
- Decoy Cabernet** (Sonoma, CA) \$55
- Benziger Cabernet** (Sonoma, CA) \$55

BEER BOTTLES AND CANS

LAGER

Brooklyn Lager	New York	12oz	5.2%	\$6.00
National Bohemian	Wisconsin	12oz	4.3%	\$3.50
Pabst Blue Ribbon	Illinois	16oz	4.7%	\$4.00
Peroni	Italy	12oz	5.1%	\$5.50
Red Stripe	Jamaica	12oz	4.7%	\$5.50
Sam Adams	Boston	12oz	5.0%	\$6.00
Shiner Bock	Texas	12oz	4.4%	\$5.50
Stella Artois	Belgium	14.9oz	5.0%	\$6.00

PILSNER

Beck's	Germany	12oz	5.0%	\$5.50
Eggenberg	Austria	12oz	5.1%	\$6.00
Mama's Little Yella Pils	Colorado	12oz	5.3%	\$6.50
Warsteiner	Germany	11.2	4.8%	\$6.75

ALE

Boddingtons	England	14.9oz	4.7%	\$7.00
Bldv Tank 7 Farmhouse	Kansas	12oz	8.5%	\$7.50
Evolution Exile Red	Maryland	12oz	5.9%	\$7.50
George Killians Irish	Ireland	12oz	5.0%	\$6.50
Legend Brown	Virginia	12oz	5.8%	\$6.50
Right Proper Raised by Wolves Pale Ale	D.C.	12oz	5.0%	\$7.00
Sierra Nevada Pale Ale	California	12oz	5.6%	\$6.00

IPA

Deschutttes Fresh Squeezed	Oregon	12oz	6.4%	\$7.00
Dc Brau Corruption	D.C.	12oz	6.5%	\$7.00
Dogfish Head 90 M. IPA	Delaware	12oz	9.0%	\$9.00
Evolution Lot #6	Maryland	12oz	8.5%	\$9.00
Flying Dog Raging Bitch	Maryland	12oz	8.3%	\$7.00
Founders All Day	Michigan	12oz	4.7%	\$6.50
Heavy Seas Loose Cannon	Maryland	12oz	7.3%	\$6.50
O'Connor El Guapo	Virginia	12oz	7.5%	\$7.00
Oskar Blues Hazy Blue Juicy	Colorado	12oz	7.0%	\$7.00
Port City IPA	Virginia	12oz	6.3%	\$6.50
Troegs Perpetual IPA	Pennsylvania	12oz	7.5%	\$7.00
VA Beer Co. Freeverse Hazy	Virginia	12oz	6.8%	\$7.00
Lag. Little Sumpin'Sum	California	12oz	7.5%	\$6.50

SOUR

Dogfish Head Sea Quench	Delaware	12oz	4.9%	\$7.50
Victory Sour Monkey	Pennsylvania	12oz	9.5%	\$8.00
Anderson Valley Hoppy Sour	California	12oz	4.2%	\$7.50
Aslin Volcano Sauce	Virginia	12oz	6.0%	\$7.50

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
Stella Cidre	Belgium	12oz	4.5%	\$6.50

WHEAT BEER

Allagash White	Maine	12oz	5.1%	\$6.50
Avery White Rascal	Colorado	12oz	5.6%	\$6.00
Blue Moon	Colorado	12oz	5.4%	\$6.50
Erdinger Hefeweizen	Germany	12oz	5.6%	\$6.50
Hoegaarden	Belgium	12oz	4.9%	\$6.50
Port City Optimal wit	Virginia	12oz	5.0%	\$6.50
Sea Dog BluePaw Blueberry	Maine	12oz	4.7%	\$7.00

STOUT & PORTER

Deschutttes Black Butte	Oregon	12oz	5.2%	\$7.00
Founders Porter	Michigan	12oz	6.5%	\$7.00
Great Lakes Ed. Fitzgerald	Ohio	12oz	6.0%	\$7.50
Left Hand Milk Stout	Colorado	12oz	6.0%	\$7.00
New Holland Dragons Milk	Michigan	12oz	11.0%	\$16.00
Port City Porter	Virginia	12oz	7.2%	\$7.00

BELGIAN

Chimay Blue	Ale	11.2oz	9.0%	\$17.00
Delirium Tremens	Ale	11.2oz	8.5%	\$16.00

GLUTEN FRIENDLY, CIDERS, SELTZER

Strongbow	England	11.2oz	5.0%	\$7.00
Devil's Backbone Orange Smash	Virginia	12oz	7.5%	\$9.00
Coastal Cocktails Blackberry Braml	Virginia	12oz	7.5%	\$9.00
Yoju Soju Yogurt Mango	California	12oz	7.0%	\$9.00

LOW/NON-ALCOHOLIC

Athletic Free Wave Hazy IPA	Connecticut	12oz	0.5%	\$7.00
Brooklyn Lager	New York	12oz	0.5%	\$7.50
Guinness Zero	Ireland	12oz	0.1%	\$7.00
Heineken 00	Netherlands	12oz	0.5%	\$7.00
Erdinger	Germany	12oz	0.5%	\$6.75

CLASSIC

Bud Light
Budweiser
Coors Light
Corona
Heineken
Michelob Utra can
Miller Lite
Modelo



STARTERS

Kent Island Crab Sliders

Maryland style lump blue crab cakes, broiled and served on potato slider buns with an Old Bay lemon aioli \$16

Boursin with Caramelized Onion & Bacon

Herb Boursin cheese topped with warm fig & caramelized onions and smoked bacon, served with toasted pumpernickel & crackers \$13

Fresno 'Chokes

Baby artichoke halves, dusted with seasoned flour and flash fried, served with a zesty lemon aioli \$13

Andouille Shrimp & Grits

Six tiger shrimp skewered with spicy andouille sausage lightly seasoned Cajun spice, grilled, and served with Gouda cheese grits and our kickin' bayou dipping sauce \$15

Bronx Knots

Our scratch pizza dough tied into knots, baked until golden and brushed with garlic herb oil and parmesan served with a side of tomato sauce \$8

Wisconsin Fried Cheddar

White cheddar cheese curds lightly battered and golden fried, served with our marinara dipping sauce \$12

Lynchburg Quesadilla

Chopped blackened chicken, bourbon caramelized onions, bacon, smoked Gouda cheese, jalapenos, charred corn, side chipotle sour cream \$14

City Wings

Roasted with our blend of spices, flash fried, then tossed with your choice of city sauce \$15

- ❖ New York Buffalo
- ❖ Honey Sriracha
- ❖ San Antonio Hot Dry Rub
- ❖ Guinness Barbecue



SOUPS & SALADS

Bourbon Street Gumbo 7/10

Portland Onion Soup 8

Rochester Spinach Salad

Crisp Spinach, sliced apples, spiced pecans, aged parmesan, shaved red onion, dried cranberries, and tomato with a side of apple vinaigrette \$13

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

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

Simple Salad

Mixed field greens with cucumber, tomato, red onion, smoked Gouda and focaccia croutons with your choice of dressing. Small \$8 or Large \$10

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 8
- ❖ Salmon Filet* 11
- ❖ Steak* 11

(All can be blackened at no additional cost)

Dressings: Balsamic Vinaigrette, Lemon Vinaigrette, Apple Mustard Vinaigrette, Honey Mustard, Ranch, Blue Cheese, Creamy Herb Avocado

STONE OVEN PIZZAS

CITY PIZZES

Margherita

Our tomato sauce, fresh mozzarella, fresh basil \$16

Chicken Tikka Masala

Red sauce, diced chicken tossed in spicy tikka masala sauce, onion, goat cheese, mozzarella, cilantro \$17

Wild Mushroom Pie

Wild mushrooms, tomato, onion, herb garlic butter, smoked Gouda, shredded mozzarella \$18

Springfield Mixing Bowl

Pepperoni, sausage, onion, mushroom, green bell pepper, tomato sauce, shredded mozzarella \$18

Plain 11 Inch Pizza

Comes with tomato or garlic sauce & mozzarella \$14. Then you can add toppings (listed below)

Toppings \$1.75: Pepperoni, Sausage, Apple Wood Bacon, Mushroom, Green Bell Pepper, Red Onion, Jalapeno, Garlic, Sliced Tomato, Basil, Spinach, Anchovies, Shredded Mozzarella

Premium Toppings \$2.25: Chicken, Philly Steak, Smoked Gouda, Fresh Mozzarella, Artichoke, Marinated Roasted Tomato



* 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 | Carolina slaw | San Antonio HOT fries | Today's vegetable
Upgraded sides: Garlic-truffle fries, add \$3 | Jack-Mac & cheese, add \$3 | House salad, add \$3.50

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

Milwaukee Pub Sandwich

Tender braised beef served on a brioche bun with sauteed onions, melted provolone and a horseradish aioli, with a side of au jus \$14

Annapolis Avocado & Crab Melt

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

Germantown Club

Sliced avocado, grilled chicken breast, herb roasted tomatoes, provolone, honey-Sriracha bacon jam, lettuce, apple vinaigrette drizzle on toasted pumpernickel \$13



Philadelphia Cheesesteak

Shaved house roasted beef steak, cooked on the griddle with our cheese sauce on an Amoroso roll \$14

The City Burger

Eight-ounce Angus beef burger*, seasoned with our house steak rub and topped with bourbon barrel glaze, melted pepper jack, bacon, tomato, and fried onion strings with our spicy mustard spread on a soft brioche bun \$16

Beef Burger

Eight-ounce Angus beef burger*, seasoned with our house steak rub and grilled, served with lettuce, tomato & shaved sweet onions. Top your burger \$13

Add \$1.50: American, Swiss, Provolone, Gouda, Blue Cheese, Goat, Pepper jack, Bacon, Canadian bacon

Add \$1: Sautéed Mushrooms, Sautéed Onion, Sautéed Bell Pepper, Jalapenos, Guinness BBQ

ENTRÉE PLATES

Chicago Strip Steak

12oz strip steak*, Chicago steak rubbed and grilled, finished with our steakhouse garlic-herb whipped butter, and served with bacon Brussels sprouts and gouda mashed potatoes \$28

Anchorage Salmon

Grilled farm raised salmon*, topped with broiled lump crab imperial and finished with a lemon aioli, served with lemon & wild mushroom risotto and buttered green beans \$28

Shrimp & Scallops with Bacon Shallot Cream Sauce

Sea scallops and tiger shrimp pan seared and finished in a light cream sauce with shallots, smoked bacon, fresh tomatoes, and thyme and plated over with fresh fettucine \$26

Beef Carbonnade

Tender beef roast slowly braised with potatoes, onion, carrots, celery, garlic, tomato paste, beef stock, amber ale and fresh herbs, fork tender, served with herb focaccia \$22

Baton Rouge Fried Chicken

Two boneless chicken breasts buttermilk soaked, dredged in seasoned flour, golden fried, topped with peppered country gravy and green onions, served with gouda mashed potatoes and green beans \$18

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

Boston Chops

Sweet brined 10oz pork chop steakhouse rub, char-grilled, and served with a side Guinness BBQ sauce, mashed potatoes and green beans \$20

SIMPLE SIDES \$5:

Carolina Slaw: Tangy and sweet cider vinegar slaw

House Fries: Hand cut fries with salt & pepper

HOT Fries: Tossed in our hot-n-spicy seasoning

Green Beans: Buttery green beans

PREMIUM SIDES \$7:

Jack-Mac: Pepper Jack mac-n-cheese with bacon

Truffle Fries: White truffle, garlic and parmesan fries

Bacon Brussels: Bacon and parmesan Brussels sprouts

Mushroom Risotto: White wine, garlic & cream



KIDS MENU \$9:

Grilled cheese with fries

Pasta with meat sauce or butter & parmesan

Kid burger or cheeseburger with fries

Cheese or Pepperoni pizza

DESSERTS \$9:

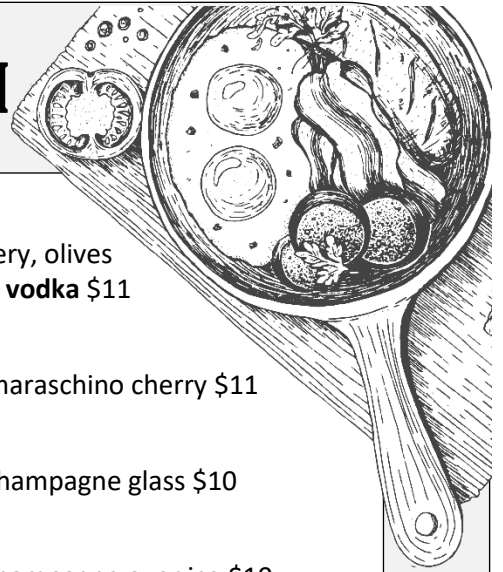
Bailey's Irish Cream Cake & Whipped Cream

Apple Pecan Cinnamon Sugar Pizza

Key West Parfait

Chef's Feature

SATURDAY & SUNDAY BRUNCH



Bacon Bloody

Our spicy Bloody Mary mix and vodka in a bacon rimmed glass, celery, olives and a dill pickle slice \$10 UPGRADE with our **house infused jalapeño vodka** \$11

"Fruit Cocktail" Mimosa

Blend of orange, pineapple and cherry juice with champagne and maraschino cherry \$11

Liquid Breakfast

Pink grapefruit juice and champagne, served in a sugar rimmed champagne glass \$10

Strawberry Leminosa

Blend of orange juice, fresh strawberry purée, and lemonade with champagne over ice \$10

CK Orange Crush

House infused orange vodka, triple sec, orange juice and Sprite over ice \$11

City's Egg Breakfast

Two eggs* any style with your choice of bacon or sausage served with home fries and Texas toast \$13

Blueberry Muffin French Toast

House made blueberry muffins, candied muffin crumble, vanilla batter, home fries and your choice of bacon or sausage \$14

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

Smoked Salmon Benedict

Chilled Norwegian smoked salmon over toasted English muffin halves, topped with poached eggs, lemon hollandaise, capers, minced shallots and fresh dill. \$18
Add sliced avocado + \$3.50

Portland Avocado Toast

Pumpnickel toast topped with sliced tomato, crushed avocado, and fried eggs*, finished with hollandaise sauce and balsamic reduction drizzle, and chopped scallions, served with breakfast potatoes \$14 (add: Bacon \$4, Andouille Sausage \$8)

Chicken & Vanilla Waffle

Made to order Belgian waffle topped with a boneless buttermilk fried chicken breast, with our spicy Sriracha maple syrup, and scallions \$16

New Orleans Morning Bowl

Smoked Gouda cheese grits, grilled andouille sausage, roasted garlic-bacon fat wilted spinach, diced tomato, green onions, 2 fried eggs, spicy bayou hollandaise \$14

CK Breakfast Pie

Our handmade pizza with herb garlic butter, sausage, wild mushrooms, smoked Gouda, mozzarella, sunny eggs* and chopped scallions \$15

Eggs Benedict

Traditional eggs benedict with two poached eggs* served over griddled English muffin and Canadian bacon then finished with our velvety hollandaise sauce and served with home fries \$14

Three Egg Omelet

Fluffy three egg* omelet comes with home fries and your choice of four ingredients \$14

- ❖ American, Swiss, Smoked Gouda, Goat, Blue, Mozzarella, Provolone
- ❖ Bell Pepper, Onion, Mushroom, Tomato, Jalapeno,
- ❖ Bacon, Maple Sausage, Italian Sausage, Andouille

BRUNCH SIDE ITEMS:

- One Egg* \$2.50
- Bacon \$4
- Sausage \$4
- Texas Toast \$3
- Home Fries \$4
- Smoked Gouda Cheese Grits \$5

PREMIUM SIDE ITEMS:

- Blueberry Waffle \$8
- Avocado Toast \$9
- Waffle \$6
- Jack Mac \$7
- Grilled Steak* \$12

Beverages

Fountain Sodas \$3.75: Coke, Diet Coke, Sprite, Ginger Ale, lemonade

House Brewed Beverages \$3.75: Iced Tea, Coffee, Hot Tea

Juices \$4: Orange, Cranberry, Pineapple, Grapefruit

Root beer bottles \$4.50 Still Bottled Water \$4.25 Sparkling Bottled Water \$4.25