

BLUEJACKET

ESTD 2013 / WASH DC / 20003

WINTER

2026

★ BLUEJACKET BRUNCH SPECIAL: \$10 LITERS! ★

- ENJOY ALL OF OUR BEERS THAT WE POUR BY THE LITER, AVAILABLE EVERY SATURDAY & SUNDAY UNTIL 3. -

/// STARTERS ///

CINNAMON ROLL(S)

housemade cinnamon rolls with brown sugar molasses, orange buttercream frosting 1 for 9 / 2 for 13

JUMBO SALTED PRETZEL

house beer mustard, beer cheese fondue 15.

DEVILED EGGS

black truffle aioli, fried red onion, chive, maldon salt 13.

CHICKEN WINGS

buffalo, mumbo, or sweet & smoky dry rub 16.

GARLIC-FETA FLATBREAD

fresh garlic, shredded mozzarella, parmesan cheese, lemon, chili flake, oregano 16.

FRIED CALAMARI

semolina, pickled hot cherry bomb peppers, lemon aioli, marinara, parsley 17.

MACARONI & CHEESE

cheddar, monterey jack, parmesan, breadcrumb 14.

CRISPY BRUSSELS SPROUTS

pickled red onion, balsamic glaze, spicy mayo 13.

MEATBALL SLIDERS

blended pork & beef, house red sauce, creme fraiche, brioche roll 16.

CRISPY POTATO SKINS

beer braised chicken, crispy potato skins, black beans, tomato, onion, scallion, aleppo ranch, beer cheese 16.

/// TOTS+FRIES ///

CHOICE OF HOUSEMADE TATER TOTS, FRENCH FRIES OR SWEET POTATO FRIES 10.

choice of two sauces. additional sauces +.50 each
smothered with chili & cheese fondue +2.50
poutine-style w/ cheese curds, gravy, bacon & scallions +5

ketchup / buffalo / ranch / tingey st. bbq
sweet mayo / mumbo / herb mayo / beer cheese fondue
honey mustard / spicy mayo / dijonaaise

/// SALADS ///

ADD TO ANY SALAD: FALAFAL +4. / CHICKEN +8.
SALMON +8. / SHRIMP +10. / STEAK +12.

CAESAR SALAD

romaine, garlic parmesan & croutons 13.

GARDEN & GRAIN SALAD

mixed greens, feta, roasted corn, cucumber, quinoa, cannellini bean, sunflower seeds, radish, dates, roasted tomato, green goddess dressing 16.

CRISPY COBB SALAD

romaine, fried chicken, bacon, avocado, roasted tomato, egg, blue cheese crumble & buttermilk ranch dressing 18.

VIETNAMESE SHRIMP SALAD

leberkase (pork/beef), peanut, shredded cabbage, cucumber, carrot, mint, cilantro, spring onion, basil, crispy onion, spicy nước chấm dressing 19.

/// SANDWICHES ///

BLUEJACKET DOUBLE

twin 3.5 oz. beef patties, american cheese, dill pickle, lettuce, caramelized onions, million island dressing, potato roll, fries 19.

BIG TRAIN BURGER

8oz house beef blend, applewood bacon, cheddar, smoked beer battered onion ring, jalapeño relish, mayo, house steak sauce, potato roll, fries 20.

GREEN CHICKPEA FALAFEL

pita, roasted garlic hummus, mixed greens, marinated tomato, pickled red onion, mint, cilantro, feta, tzatziki, sweet potato fries 17.

FRIED CHICKEN SANDWICH

house buffalo, mumbo sauce, or sweet & smokey dry rub, coleslaw, pickles, potato roll, fries 18.

GRILLED CHEESE & TOMATO BASIL SOUP

NY sharp yellow & mild white cheddar, smoked tomato jam, sourdough loaf, tomato basil soup 17.

EGGPLANT PARMESAN SANDWICH

mozzarella, arugula, marinara sauce, basil pesto (nut free), demi-baguette, served w/ simple greens 17.

OFFICER'S CLUB SANDWICH

turkey, ham, bacon, lettuce, tomato, herb mayo, sourdough, fries 18.

/// WEEKEND BRUNCH ///

SAT & SUN 11AM TO 3PM

BREAKFAST BURRITO

breakfast sausage, scrambled eggs, guacamole, cilantro, beans & rice, mozzarella cheese, salsa verde, lime crema 16.

BUTTERMILK BISCUITS & SAUSAGE GRAVY

two buzz bakery biscuits, sunny eggs, pork sausage gravy 15.

FRIED CHICKEN & WAFFLES

house-made waffles, crispy chicken thigh, black pepper gravy, maple syrup 18.

LIEGE WAFFLES

macerated fruit compote, applewood smoked bacon 16.

FARM FRITTATA

roasted red pepper, mushroom, spinach, shallot, gruyère, arugula salad 16.

BREWER'S BREAKFAST

2 eggs any way, weisswurst & knackwurst sausages, potato rosti, sauerkraut 16.

EGGS BENEDICT

choice of: ham, smoked salmon, or spinach english muffin, poached egg, hollandaise, house salad 18.

C'MON & GET SOCIAL @BLUEJACKETDC



PLEASE NOTE THAT A SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE

items on this menu may contain raw ingredients. consuming raw or undercooked meats, poultry seafood or eggs may increase the risk of food-borne illnesses, especially if you have certain medical conditions

