

please note:

SUNDAY KITCHEN HOURS

Brunch Menu (last page) served from 11am-3pm

Pizza (3rd page) only from 3pm-4pm

Full Menu served from 4pm-10pm

STARTERS

Calamari Fries

Breaded calamari strips with a creamy marinara sauce. \$6.50

Hoegaarden Battered Shrimp

Lightly fried in a Hoegaarden batter,
garnished with asparagus and spicy aioli. \$8.50

Grilled Habanero Shrimp

Grilled shrimp with a pineapple Habanero sauce
served on top of a slice of grilled pineapple. \$8.50

Crispy Pork Shanks

Tossed in a mango chipotle sauce; served with a cilantro lime cream. \$6.50

Tandoori Chicken Skewers

Marinated, grilled chicken skewers with a cucumber yogurt dipping sauce.
Served with a tomato and onion salad. \$6.50

SMALL BITES

🌿 Fried Mushrooms

Served with horseradish cream sauce. \$5.25

🌿 House Made Onion Rings with a Trio of Sauces

small \$3.00 large \$6.00

🌿 Hand Cut Fries with a Trio of Sauces

small \$3.00 large \$5.00

Your choice of three sauces:

Roasted red pepper aioli
Curry sauce

Spicy aioli
Smoked tomato ranch

Basil mayo
Loaded potato dip

CHEESE PLATTER

Any three items \$12.00

Each additional item \$3.00

Peppered Goat Cheese
French Brie
Spanish Manchego
Maytag Blue
Soppresata (spicy)
Stout Cheddar

Gouda with Mustard Seed
Cotswold Cheese
Fried Blue Cheese Stuffed Olives
Drunken Goat
Hard Salami

🌿 indicates vegetarian items

SOUPS & SALADS

Daily Soup cup \$2.50 bowl \$4.50

🌿 Pub Salad

Select greens, grape tomatoes, red onions and cucumbers. \$4.50
Add grilled chicken +\$3.00 Add grilled shrimp +\$4.00

Chop Salad

Chopped select greens, grape tomatoes, thinly sliced green onion, hickory smoked bacon, chopped egg, crumbled blue cheese and red bell pepper. \$6.50
Add grilled chicken +\$3.00 Add grilled shrimp +\$4.00

🌿 Warm Goat Cheese Salad

Fresh goat cheese rolled in herbs and panko, lightly fried and served over spring greens with toasted pecans, dried cherries and Lindemans Vinaigrette. \$7.50

Seared Rare Tuna Salad

Mixed greens tossed with a creamy wasabi dressing, grape tomatoes and cucumbers, topped with fried capers and a soy ginger syrup. \$9.00

-- House Made Dressings --

Lindemans Framboise Vinaigrette, Honey Beer Mustard, Smoked Tomato Ranch, Ranch, Pear Cider Vinaigrette, Blue Cheese, Wasabi Dressing

SANDWICHES & BURGERS

All sandwiches and burgers served with your choice of hand cut fries, salad or cup of soup.

We use only hormone and antibiotic free, grass-fed beef in our burgers.

Fresh Roasted Turkey and Brie

Fresh roasted turkey with French brie, tomato and cranberry mayo on toasted white bread. \$8.00

Drunken Steak Sandwich

Thinly sliced steak, horseradish and herb goat cheese and caramelized onions on a French roll. Served with a side of au jus. \$9.50

Reuben Sandwich

House made corned beef, sauerkraut and melted Swiss cheese on toasted marble rye with Russian dressing. \$8.50

Cuban Sandwich

Slow roasted pork, bacon, pickles, cheddar, swiss and spicy mustard on a pressed hoagie roll. \$8.00

The BLCT

Hickory smoked bacon, lettuce, Cotswold cheese and tomato. Served on whole wheat toast. \$7.00

Grilled Chicken Sandwich

Fire grilled chicken breast, Swiss cheese, lettuce, tomato, grilled red onions and roasted red pepper aioli. Served on a honey wheat bun. \$8.00

🌿 Veggie Burger

House made veggie burger, lettuce and tomato with cheddar or Swiss. \$8.00

Hamburger

Sirloin burger with lettuce, tomato and grilled red onion with cheddar or Swiss. \$8.50

The Capitol Burger

Sirloin burger with hickory smoked bacon, caramelized onion, dijon mustard and choice of Maytag blue or Cotswold cheese. \$9.50

PIZZA

The Capitol Pizza

Italian sausage, caramelized onions, mushrooms,
roasted tomatoes and gorgonzola. \$9.50

🌿 Margherita Pizza

Roasted tomatoes, fresh mozzarella and torn basil. \$8.50

🌿 The Veggie Capitol Pizza

Every bit as good as the Capitol, without the sausage. \$8.50

Build Your Own

Choose any three items \$9.00

Each additional item \$1.50

Italian Sausage
Salami
Fresh Basil
Canadian Bacon

Caramelized Onion
Bell Pepper
Roasted Tomato
Mushrooms
Pepperoni

Olives
Jalapeño Peppers
Fresh Garlic
Gorgonzola

PLATES

We use only hormone and antibiotic free, grass-fed beef.

Fish and Chips

Beer battered cod served with traditional tartar sauce and our hand cut fries.
\$11.00

Steak and Chips

Grilled sirloin served with caramelized onions in a port demi-glace. \$12.00

Stout Braised Short Ribs

Served with roasted root vegetables and a side salad. \$10.00

Slow Roasted Pork

With a peach barbecue sauce, roasted sweet potato slices and
a grilled vegetable kabob. \$10.00

Shepherd's Pie

Fresh ground beef and vegetables with fresh herbs in beef gravy.
Topped with garlic mashed potatoes and served with a side salad. \$9.50

🌿 indicates vegetarian items

DESSERTS

Stout Root Beer Float

Guinness stout and root beer
poured over vanilla bean ice cream. \$4.50

Tart Tatin with Seasonal Fruit

Served with vanilla bean ice cream. \$4.50

Chocolate Truffles Spiked with Baileys and Chambord

House made chocolate truffles served with fresh berries. \$4.50

DRAUGHT BEER

Guinness Stout (4.1%)	Ireland - dry Irish stout	20oz	\$5.25
Hoegaarden (4.9%)	Belgium - original Belgian white ale	16oz	\$5.25
Harp (4.3%)	Ireland - crisp clean lager	16oz	\$5.00
Smithwicks (4.5%)	Ireland - Irish red ale from Kilkenny	20oz	\$5.25
Stella Artois (5.2%)	Belgium - full flavored lager	18oz	\$5.25
Bass (4.4%)	England - smooth pale ale	16oz	\$5.00
Ace Pear Cider (5%)	California - sweet pear cider	16oz	\$5.00
Sierra Nevada (5.6%)	California - hoppy, pale ale	16oz	\$5.00
Blue Moon (5.4%)	Colorado - Belgian style white ale	16oz	\$5.00
Paulaner Hefe (5.6%)	Germany - unfiltered wheat beer	16oz	\$5.00
Maredsous (8%)	Belgium - strong red ale	14oz	\$6.00
ROTATING DRAUGHT	-- ASK YOUR SERVER		

COMBINATIONS

Black and Tan	Bass Ale and Guinness	16oz	\$5.00
Half and Half	Harp and Guinness	16oz	\$5.00
Snakebite	Half Cider and Half Harp	16oz	\$5.25
Priest's Collar	Cider with a float of Guinness	16oz	\$5.25
Taxi Cab	Stella and Cider	16oz	\$5.25

CIDERS

DRAUGHT

Ace Pear Cider (5%)	California - sweet & crisp	16oz	\$5.00
----------------------------	----------------------------	------	--------

BOTTLES

Dry Blackthorn (6%)	England - dry, sweet & tangy	16oz	\$5.00
K Cider (6.9%)	England - bittersweet apple	9oz	\$4.25
Woodchuck Granny Smith (5%)	Vermont - tangy & tart	12oz	\$4.25
Woodchuck Dark & Dry (5%)	Vermont - caramelized sugar & apples	12oz	\$4.25
Woodpecker (4.2%)	England - semi-dry, toffee apple	12oz	\$4.25
Strongbow (5%)	England - classic apple, hint of acidity	16oz	\$5.00

BOTTLED BEER

USA

Anchor Steam (4.9%)	SF - amber steam beer, rich flavor	12oz	\$4.25
Avalanche (5.4%)	Colorado - caramel amber ale	12oz	\$4.25
Fat Tire (5.3%)	Colorado - Belgian style, light	12oz	\$4.25
Golden Monkey (9.5%)	Pennsylvania - Belgian style ale	12oz	\$4.25
Hop Devil IPA (6.7%)	Pennsylvania - India pale ale	12oz	\$4.25
Liberty Ale (6%)	California - pale ale	12oz	\$4.25
Pyramid Apricot (5.1%)	Oregon - amber, brewed with apricots	12oz	\$4.25
Redhook ESB (5.7%)	Seattle - extra special bitter	12oz	\$4.25
Shiner Bock (4.4%)	Texas - amber-colored bock	12oz	\$3.75
Sierra ESB (5.9%)	<i>seasonal...</i> (California) rich, malty, extra special bitter	12oz	\$4.50
Sierra Nevada Anniversary (5.9%)	<i>seasonal...</i> medium-bodied & well-hopped	12oz	\$4.25
Sierra Nevada Celebration (6.8%)	<i>seasonal...</i> robust, dry-hopped ale	12oz	\$4.25
Sierra Nevada Porter Ale (5.8%)	smooth, malty, hints of caramel	12oz	\$4.25
Sierra Nevada Stout (5.8%)	creamy, malty, roasted flavor	12oz	\$4.25
Trumer Pilsner (4.9%)	spicy aroma with a hint of citrus	12oz	\$4.25
Bud, Bud Light, Coors, Coors Light, Lone Star, Miller Light, MGD, Michelob Ultra		12oz	\$3.75

CANADA

Chambly Noire (6.2%)	black Belgian-style ale with hints of pepper, fruit juice & caramel	25.4oz	\$14.00
Don De Dieu (9%)	triple wheat ale	12oz	\$6.00
Éphémère (5.5%)	apple-flavored ale	12oz	\$6.00
La Fin Du Monde (9%)	triple fermentation, golden ale	12oz	\$6.00
Trois Pistoles (9%)	wild fruit with port aftertaste	12oz	\$6.00

GERMANY

Aventinus (7.2%)	wheat Doppelbock	16oz	\$7.00
Ayinger Celebrator (6.7%)	dark Doppelbock	11oz	\$6.00
Franziskaner Dunkel (5.5%)	dark wheat	16oz	\$5.50
Julius Echter (5.5%)	Hefeweizen	16oz	\$5.50
Kostritzer (4.8%)	black ale	12oz	\$4.25
Paulaner ThomasBrau (0%)	non-alcoholic	12oz	\$4.25
Pinkus Organic Hefe (5.1%)	organic wheat beer	17oz	\$6.00
Spaten Optimator (7.2%)	ruby-colored Doppelbock	12oz	\$5.00
Weihenstephan Kristall (5.4%)	clear-filtered wheat beer	16oz	\$6.00

HOLLAND

Amstel Light (4%) <i>...Yeah, Baby!</i>	Amsterdam - lager	12oz	\$4.25
Grolsch (5%)	Dutch lager	16oz	\$5.00
Heineken (5%)	Amsterdam - lager	12oz	\$4.25
Heineken Light (3.5%)	Amsterdam - lager	12oz	\$4.25

BOTTLED BEER

UNITED KINGDOM

Belhaven Scottish Ale (5.2%)	dark, smooth ale	16oz	\$6.00
Belhaven St. Andrews Ale (4.6%)	full-bodied malty ale	16oz	\$6.00
Boddingtons Pub Draught Ale (4.7%)	English pale ale	16oz	\$5.25
Fullers London Pride (4.7%)	rich, malty & satisfying	16oz can	\$6.00
McEwans Scotch Ale (8%)	malty & sweet, caramel twang	12oz	\$4.50
Monty Python's Holy Grail Ale (4.7%)	English pale ale	16oz	\$6.50
Newcastle Brown Ale (4.7%)	English brown ale	12oz	\$4.25
Samuel Smith Oatmeal Stout (5%)	smooth medium stout	18oz	\$6.50
Samuel Smith Nut Brown Ale (5%)	mild nutty brown ale	18oz	\$6.50
Samuel Smith Organic Ale (5%)	amber-colored ale	18oz	\$6.50
St. Peter's Organic Ale (4.5%)	traditional English ale	18oz	\$6.50
St. Peter's Old Style Porter (5.1%)	dark, complex Porter	18oz	\$6.50
Theakston Old Peculier (5.6%)	full, dark, rich-bodied, malty	12oz	\$4.50
Young's Double Chocolate Stout (5%)	sweet, smooth stout	18oz	\$6.00

BELGIUM

Blanche de Bruxelles (4.5%)	white beer, coriander & orange infused	12oz	\$4.75
Chimay Blue Grande Reserve (9%)	Trappist ale, roasted malt	12oz	\$7.50
Chimay Red (7%)	Trappist ale, light, fruity flavor	12oz	\$7.50
Duvel (8.5%)	ale, mellow malt flavor	12oz	\$7.00
Lindemans Framboise (4%)	Lambic, raspberry, crisp & fruity	12oz	\$10.00
Lindemans Cassis (4%)	Lambic, black currant, full-bodied	12oz	\$10.00
Lucifer (8.5%)	Golden ale, fruity, sweet finish	11oz	\$7.00
Maredsous (8%)	Dubbel ale, floral, toffee, chocolate	12oz	\$7.50
Maredsous (10%)	Tripel, sweet & fruity, warm finish	12oz	\$8.00
Orval (6.9%)	Trappist ale, aromatic & dry	12oz	\$8.00

MEXICO

Bohemia (5.3%)	light, rich lager	12oz	\$4.25
Corona (4.5%)	pale lager	12oz	\$4.25
Dos Equis Amber (4.5%)	rich, full-bodied Vienna style lager	12oz	\$4.25
Dos XX Lager (4.45%)	refreshing golden pilsner style lager	12oz	\$4.25
Negra Modelo (6%)	dark, smooth pilsner/lager	12oz	\$4.25
Pacifico (4.5%)	pale, crisp lager	12oz	\$4.25

MISCELLANEOUS

Carlsberg (4.6%) - Denmark	German style pilsner	12oz	\$4.50
Czechvar (5%) - Czech Republic	premium Czech lager	12oz	\$4.50
Kronenbourg (4.7%) - France	lager, aromatic Alsace hops	12oz	\$4.50
Murphy's Stout (4.3%) - Ireland	smooth & creamy, subtle bitterness	16oz	\$5.00
Peroni (4.7%) - Italy	light Italian lager	12oz	\$4.25
Red Stripe (4.7%) - Jamaica	Jamaican lager	12oz	\$4.25

WINE & CHAMPAGNE

BY THE GLASS - WHITE

Nobilo Sauvignon Blanc (New Zealand)

Clear, very pale green-gold, citrus and light body with a crisp finish. \$7.00

Pacific Rim Riesling (California)

Crisp and dry with lush flavors of citrus, jasmine and minerals. \$7.00

Geyser Peak Chardonnay (California)

Golden-colored with bright, fruity intensity evidenced by aromas of fig and pear, undertones of butterscotch and vanilla. \$7.00

Felluga Esperto Pinot Grigio (Italy)

Fresh, broad and complex. Clean and crisp fruit ranging from tropical to yellow apple. Spiciness comes out in a delicate orange peel. \$7.00

BY THE GLASS - RED

Trumpeter Cabernet (Argentina)

Cherry and cedar flavors with well-integrated tannins; polished and supple. \$8.00

Estancia Cabernet (California)

Black cherry, dutch chocolate and currant with spicy and peppery notes; soft velvety tannins with a long rich finish. \$9.00

Echelon Pinot Noir (France)

Intense ruby color with aromas of cherries, cloves, rose petals and dark cherry; medium tannins and oaky finish. \$8.00

Wolf Blass Merlot (California)

Deep garnet color with attractive plum, cherry and chocolate character enhanced by subtle creamy oak textures. \$8.00

Cellar No. 8 Red Zinfandel (California)

Complex and full-bodied, this Zinfandel is ultra-ripe. Chewy tannins paired with intense blackberry flavors intermix with notes of tobacco and smoky oak en route to a soft, lingering finish. \$8.00

BY THE BOTTLE

Museum Crianza (Spain)

Deep, lively cherry color with purple and blue notes. Nose is rich and ripe, with spicy and intense fruity aromas of red berries, hints of plum, balsamic tones and mineral. \$40.00

Geyser Peak Reserve Chardonnay (California)

The color is soft straw, with flashes of bright gold. Rich, complex aromas of pear, melon and Fuji apples burst out of the glass on this intense wine. Bright bold fruit is rounded out with subtle aromas of toast, vanilla and butterscotch. \$45.00

Gascon Malbec (Argentina)

Full-bodied and elegant with soft, round tannins. Layered with flavors of blackberry, blueberry, dark cherry and a hint of mocha. \$30.00

Toad Hollow Erik's The Red (California)

A blend of 15 red grapes from Paso Robles. Firm, flavorful wine with a smooth beginning and tannic finish. \$36.00

Robert Mondavi Merlot (California)

Napa Merlot sports a vivacious nose, with waves of blackberry, black plum and huckleberry aromas merging with notes of tobacco and vanilla oak. In the mouth, rich black fruit flavors mingle with a bit of spice and a hint of taffy from toasted barrels. \$45.00

Sterling Cabernet Sauvignon Rutherford (California)

Flavors of blackberry and cassis, intermingled with rustic, earthy notes to make this a beautifully structured and dynamic wine. \$55.00

CHAMPAGNE

Segura Viudas (Spain)

Pale yellow in color, elegant and harmonious on the nose, fresh and well-balanced on the palate. \$7.00 glass \$30.00 bottle

Pommery Pink Pop Rosé (France) A perfectly balanced, fresh fruity wine with a pretty pale pink color and an aromatic bouquet of red fruit from currant to pomegranate on a base of Viennese pastry. The palate is perfectly balanced, a strong and fresh fruity wine emerges from the finesse. \$75.00 bottle

WHISKEY

SINGLE MALT SCOTCH WHISKIES

Cragganmore	12 year	Highland	\$7.50
From a quite small distillery, Cragganmore is the Speyside choice. Delicate and clean with sweetish notes of cut grass and herbs. (90*)			
Dalwhinnie	15 year	Highland-Speyside	\$7.50
Spicy, grassy and slightly smoked.			
Glenfiddich	12 year	Highland-Speyside	\$7.50
Very easily drinkable: A light, smooth malt with a hint of fruitiness. (75*)			
Glenlivet	12 year	Highland-Speyside	\$7.50
Delicate and elegant. These characteristics are sometimes regarded as being “glen” style. (85*)			
Glenlivet Nadurra	16 year	Highland-Speyside	\$8.50
Smooth, dryish, light but firm maltiness, slight earthiness.			
Glenmorangie	10 year	Highland	\$7.50
This whiskey is on the light side with a long and rounded finish. (80*)			
Glenmorangie	12 year Portwood	Highland	\$7.50
Glenmorangie allows their 10 year malt to age an extra two years in port casks, imparting a more complex finish.			
Glenmorangie	12 year Madierawood	Highland	\$7.50
Finished for two years in Madiera casks.			
Highland Park	12 year	Orkney	\$6.50
This is an exceptionally smooth medium body whiskey with a smoky dryness. (90*)			
Lagavulin	16 year	Islay	\$7.50
A big immensely sophisticated whiskey with a sherry character and a powerful peaty, salty finish. (95*)			
Laphroaig	10 year	Islay	\$6.50
A characterful whiskey with a distinctively oily body. (86*)			
Macallan	12 year	Speyside	\$8.50
Hints of sweet cream and vanilla, aged in sherry casks from Spain. (91*)			
Macallan	18 year	Speyside	\$13.50
It is the classic example of this type of Speyside whiskey. The sherry aging and its consistency are a trademark of the Macallan. (94*)			
Oban	14 year	Highland	\$7.50
Rich and smooth body, dry and smoky on the palate with an aromatic and smooth finish. (79*)			
Talisker	10 year	Highland	\$7.50
A full body whiskey, smoky and a very big pepperiness developing. (90*)			

* Denotes rating from Michael Jackson's "Guide to Scotch Whiskey"

WHISKEY

WHISKEYS OF IRELAND

Blackbush	County Antrim	\$6.50
Very full bodied and malt-rich with a fine sherry background regarded as the finest blend among drinkers in the North of Ireland.		
Bushmills	County Antrim	\$6.00
This is the lightest in character bearing the Bushmills name.		
Bushmills Malt, 10 year old	County Antrim	\$6.50
Being a light malt, only a little new sherry wood is used in maturation. Taste: a sweet start with an even, gentle fruitiness.		
Bushmills, 16 year single malt	County Antrim	\$9.50
The whiskey is finished off in port pipes after being matured in bourbon and sherry casks, contributing richness not found in Irish whiskeys.		
Jameson	Dublin	\$6.00
This whiskey is on the light side with a long and rounded finish. (80*)		
Jameson 1780, 12 year old	Dublin	\$6.50
This is a whiskey of great charm and poise which delights of old pot still coupled with a short but effective flypast of spice.		
Jameson, 18 year old	Dublin	\$14.50
Mellow and smooth. Complex flavors of fudge and toffee spice, hints of wood and leather, gentle sherry nuttiness and vanilla.		
Knappogue Castle	County Clare	\$6.50
Expresses a wonderful balance of maturity and Irishness. Just the proper amount of sherry to balance the oak.		
Midleton Very Rare	County Cork	\$16.50
An elegant, impeccably balanced, drinkable whiskey. Each year this experiment in quality changes a little, and each release is vintage dated.		
Powers Gold Label	Dublin	\$6.00
A whiskey with very high flavour development. Keep it in your mouth for a good 10-15 seconds; then you will see why an entire nation can't be wrong.		
Redbreast		\$6.50
This is a pure pot still whiskey produced at Midleton. Hard to find a whiskey as smooth and drinkable.		
Tullamore Dew	County Offaly	\$6.00
Light in flavour for those who prefer their whiskey on the lighter side.		

BRUNCH MENU

served Sunday from 11am-3pm

DRINKS

Mimosa \$3.00 glass \$12.00 bottomless

Julie's Bloody Mary \$4.00 glass

Mojito \$4.00 glass

Fresh Italian Roasted Coffee \$2.00

Harney & Sons Hot Teas \$2.00

Assam black

Caribe - blend of green and black teas, guava and strawberry

FOOD

The Capitol Omelet

With sausage, caramelized onions, roasted tomatoes and gorgonzola. \$8.00

Build Your Own Omelet

Choose any three items below. \$7.50 (each additional item 75¢)

caramelized onions

bacon

cheddar cheese

bell peppers

steak

swiss cheese

mushrooms

jalapenos

gorgonzola cheese

roasted tomatoes

basil

kalamata olives

Fried Egg Sandwich

With bacon, cheddar cheese and fresh basil on toasted white bread. \$7.00

Eggs Benedict

Two poached eggs with Canadian bacon on an English muffin, covered with hollandaise sauce. \$8.00

Lox and Scrambled Eggs

Thinly sliced lox on a toasted bagel with capers, red onions and two scrambled eggs. \$8.50

Steak and Eggs

Grilled 8oz flat iron steak with two eggs any way. \$10.50

American Breakfast

Two eggs any way, two strips of bacon and two slices of toast. \$7.00

Corned Beef Hash and Eggs

House made corned beef hash with two eggs any way, served with Coleman's English mustard. \$8.50

All above items are served with your choice of fruit or house made breakfast potatoes.

Banana Bread French Toast

House made banana bread sliced and french toasted. \$5.00

Caramel Apple Pancakes

Three pancakes covered with caramelized apples in caramel syrup. \$5.00