



**HOURS:**

MON-THU 4PM-2AM

FRI-SUN 11AM-2AM

**KITCHEN:**

SUN-THU UNTIL 11PM

FRI-SAT UNTIL MIDNIGHT

**SUNDAY BRUNCH 11AM-3PM**



2401 NORTH HENDERSON (AT CAPITOL)

DALLAS, TEXAS 75206

214-887-9330

[WWW.CAPITOLPUBDALLAS.COM](http://WWW.CAPITOLPUBDALLAS.COM)



---

# HAPPY HOUR



MON-THU 4PM-7PM

FRI 3PM-7PM

\$1 OFF ALL DRAUGHTS & DOMESTIC BOTTLES

\$1 OFF ALL CALL & WELL LIQUOR



GIFT CARDS AVAILABLE

PLEASE ASK SERVER



PARTY MENU

PLEASE ASK SERVER OR VISIT OUR WEBSITE



18% GRATUITY MAY BE ADDED  
TO PARTIES OF 6 OR MORE

## SUNDAY KITCHEN HOURS

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

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

Full Menu served from 4pm-11pm

## STARTERS

### Sirloin Hamburger Sliders

Topped with caramelized onions and your choice of cheddar or swiss cheese.  
plate of four \$9.00 half order \$5.00

### Calamari Fries

Breaded calamari strips with a creamy marinara sauce. \$7.50

### Grilled Habanero Shrimp

Grilled shrimp with a pineapple Habanero sauce  
served on top of a slice of grilled pineapple. \$9.00

### Crispy Pork Shanks

Tossed in a mango chipotle sauce; served with a cilantro lime cream. \$7.00

### Tandoori Chicken Skewers

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

### Ginger Marinated Beef Skewers

Served with Asian greens and thai peanut sauce. \$7.50

### Fried Mushrooms

Served with horseradish cream sauce. \$6.00

### House Made Onion Rings with a Trio of Sauces

small \$4.50 large \$7.00

### Hand Cut Fries with a Trio of Sauces

small \$4.00 large \$6.00

Your choice of three sauces:

Roasted red pepper aioli	Spicy aioli	Traditional curry sauce
Smoked tomato ranch	Basil mayo	Loaded potato dip
Creole honey mustard		Sour cream and onion
	Blue cheese caramelized shallot dip	

## CHEESE PLATTER

**Any three items \$14.00    Each additional item \$4.00**

Peppered Goat Cheese  
French Brie  
Spanish Manchego  
Maytag Blue  
Chimay Grand Classic  
Whiskey Cheddar  
Fried Goat Cheese

Cahill's Irish Porter Cheddar  
Cotswold Cheese  
Fried Blue Cheese Stuffed Olives  
Stilton with Cranberries  
Spanish Cured Chorizo  
Soppresata (spicy)  
Molinari Fennel Salami

# SALADS

## Pub Salad

Select greens, grape tomatoes, red onions and cucumbers. \$5.50  
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. \$7.50  
Add grilled chicken +\$3.00    Add grilled shrimp +\$4.00

## Henderson Salad (an East Dallas favorite)

An assortment of mixed greens, jicama, tomatoes and avocado, tossed with tortilla strips and mozzarella in a house made cilantro lime vinaigrette dressing. \$7.50  
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. \$8.50

## 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

## Grilled Steak Salad

Grilled sirloin served over select greens with red onions and grape tomatoes. Garnished with hickory smoked bacon and blue cheese crumbles. \$9.00

## -- House Made Dressings --

Lindemans Framboise Vinaigrette, Smoked Tomato Ranch, Ranch, Balsamic Vinaigrette, Blue Cheese, Wasabi Dressing

# PIZZA

## The Capitol Pizza

Italian sausage, caramelized onions, mushrooms, roasted tomatoes and gorgonzola. \$10.50

## Margherita Pizza

Roasted tomatoes, fresh mozzarella and torn basil. \$9.50

## The Arugula

Gorgonzola, prosciutto and fresh figs, topped with arugula salad tossed in a balsamic vinaigrette. \$12.00

## Build Your Own

Choose any three items \$10.00    Each additional item \$1.50

Italian Sausage	Caramelized Onion	Olives
Salami	Bell Pepper	Jalapeño Peppers
Canadian Bacon	Roasted Tomato	Fresh Garlic
Pepperoni	Mushrooms	Fresh Basil
Grilled Chicken +\$2	Pineapple	Gorgonzola
	Artichokes	

## SOUPS

**Beef Stew** cup \$3.50 bowl \$6.00  
**Daily Soup** cup \$3.00 bowl \$5.00

## SANDWICHES & BURGERS

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

put an egg on it +\$1.50 • add avocado +\$1.00

**WE USE ONLY HORMONE AND ANTIBIOTIC FREE, GRASS-FED BEEF.**

### The Capitol Burger

Sirloin burger with hickory smoked bacon, caramelized onion,  
dijon mustard and choice of Maytag blue or Cotswold cheese. \$10.00

### Hamburger

Sirloin burger with lettuce, tomato and grilled red onion  
with cheddar or Swiss. \$9.00

### House Made Veggie Burger

Pinto beans, brown rice, cilantro, jalapeños and walnuts bound with egg.  
Served with lettuce and tomato and cheddar or Swiss. \$9.00

### 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. \$9.00

### 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

### Cuban Sandwich

Slow roasted pork, bacon, pickles, cheddar, swiss and  
spicy mustard on a pressed hoagie roll. \$9.00

### Reuben Sandwich

House made corned beef, sauerkraut and melted Swiss cheese  
on toasted marble rye with Russian dressing. \$9.00

### Fresh Roasted Turkey and Brie

Fresh roasted turkey with French brie, tomato and basil mayo  
on toasted white bread. \$8.50

### The BLCT

Hickory smoked bacon, lettuce, Cotswold cheese and tomato.  
Served on whole wheat toast. \$7.50

### Toasted Gruyere and Ham Sandwich

Black Forest ham, aged Gruyere cheese and caramelized onions  
on a toasted roll. \$8.00

## PLATES

Split Plates add \$1.00

**WE USE ONLY HORMONE AND ANTIBIOTIC FREE, GRASS-FED BEEF.**

### Grilled Sea Bass

Served on a bed of brown rice with tomato fennel broth and grilled asparagus.  
\$12.00

### Fish and Chips

Beer battered cod served with traditional tartar sauce and our hand cut fries.  
\$12.00

### Steak and Chips

Grilled sirloin served with caramelized onions in a port demi-glace. \$14.00

### Stout Braised Short Ribs

Served with celery root puree, garlic mashed potatoes and roasted root vegetables.  
\$14.00

### 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. \$10.50

## DESSERTS

### Scoop of Vanilla Ice Cream

\$2.00

### Stout Root Beer Float

Guinness stout and root beer  
poured over vanilla bean ice cream. \$5.00

### Chocolate Truffles Spiked with Baileys and Chambord

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

### Sticky Toffee Pudding

Traditional Scottish recipe served warm. Garnished with whiskey toffee  
sauce and fresh whipped cream. \$5.00

## DRAUGHT BEER

<b>Guinness Stout (4.1%)</b>	Ireland - dry Irish stout	20oz	\$5.50
<b>Hoegaarden (4.9%)</b>	Belgium - original Belgian white ale	16oz	\$5.25
<b>Harp (4.3%)</b>	Ireland - crisp clean lager	16oz	\$5.00
<b>Smithwicks (4.5%)</b>	Ireland - Irish red ale from Kilkenny	20oz	\$5.50
<b>Stella Artois (5.2%)</b>	Belgium - full flavored lager	18oz	\$5.50
<b>Bass (4.4%)</b>	England - smooth pale ale	16oz	\$5.00
<b>Ace Pear Cider (5%)</b>	California - sweet pear cider	16oz	\$5.25
<b>Stone IPA (6.9%)</b>	California - malt character, huge hops	16oz	\$5.25
<b>Blue Moon (5.4%)</b>	Colorado - Belgian style white ale	16oz	\$5.00
<b>Paulaner Hefe (5.6%)</b>	Germany - unfiltered wheat beer	16oz	\$5.00
<b>Maredsous (8%)</b>	Belgium - strong red ale	14oz	\$6.00
<b>Franconia Lager (5%)</b>	McKinney, TX - Vienna style lager	16oz	\$5.00
<b>ROTATING DRAUGHT</b>	<b>-- ASK YOUR SERVER</b>		

## COMBINATIONS

<b>Black and Tan</b>	Bass Ale and Guinness	16oz	\$5.00
<b>Half and Half</b>	Harp and Guinness	16oz	\$5.00
<b>Snakebite</b>	Half Cider and Half Harp	16oz	\$5.25
<b>Priest's Collar</b>	Cider with a float of Guinness	16oz	\$5.25
<b>Taxi Cab</b>	Stella and Cider	16oz	\$5.50
<b>Belgian Hammer</b>	Ace Pear Cider and Maredsous	16oz	\$6.00

## CIDERS

### DRAUGHT

<b>Ace Pear Cider (5%)</b>	California - sweet & crisp	16oz	\$5.25
----------------------------	----------------------------	------	--------

### BOTTLES

<b>Dry Blackthorn (6%)</b>	England - dry, sweet & tangy	16oz	\$5.00
<b>Woodchuck Oak Aged (5%)</b>	Vermont - a touch of French & American oak	12oz	\$4.25
<b>Woodchuck Granny Smith (5%)</b>	Vermont - tangy & tart	12oz	\$4.25
<b>Woodchuck Dark &amp; Dry (5%)</b>	Vermont - caramelized sugar & apples	12oz	\$4.25
<b>Samuel Smith Organic Cider (4.2%)</b>	England - crisp flavor, dry finish	18oz	\$7.00
<b>Strongbow (5%)</b>	England - classic apple, hint of acidity	16oz	\$5.00

# BOTTLED BEER

## USA

<b>Abbey Belgian Style Ale (7%)</b>	CO - strong nose, dark fruits & alcohol	12oz	\$4.50
<b>Anchor Steam (4.9%)</b>	CA/SF - amber steam beer, rich flavor	12oz	\$4.25
<b>Avalanche (5.4%)</b>	CO - caramel amber ale	12oz	\$4.25
<b>Bridgeport Bottle Conditioned IPA (5.4%)</b>	OR - floral, citrusy aroma, full hop	12oz	\$4.50
<b>Brooklyn Local No. 1 Belgian Style Ale (9%)</b>	NY - Belgian style ale with aromas of raw sugar and 100% bottle refermentation.	25.4oz	\$15.00
<b>Brooklyn Local No. 2 (9%)</b>	NY - Belgian-inspired strong dark ale	25.4oz	\$15.00
<b>Dale's Pale Ale (6.5%)</b>	CO - sweet citrus hops	12oz can	\$4.25
<b>Mama's Little Yella Pils (5.3%)</b>	CO - rich with Czeched-out flavor	12oz can	\$4.25
<b>Fat Tire (5.3%)</b>	CO - Belgian style, light	12oz	\$4.25
<b>Golden Monkey (9.5%)</b>	PA - Belgian style ale	12oz	\$4.25
<b>Hop Devil IPA (6.7%)</b>	PA - India pale ale	12oz	\$4.25
<b>Left Hand Haystack Wheat (5%)</b>	unfiltered German style wheat	12oz	\$4.50
<b>Left Hand Milk Stout (5.2%)</b>	roasted malt & coffee flavored sweet stout	12oz	\$4.50
<b>Liberty Ale (6%)</b>	CA - pale ale	12oz	\$4.25
<b>Pyramid Apricot (5.1%)</b>	OR - amber, brewed with apricots	12oz	\$4.25
<b>Shiner Bock (4.4%)</b>	TX - amber-colored bock	12oz	\$3.75
<b>Sierra ESB (5.9%)</b> <i>seasonal...</i>	CA - rich, malty, extra special bitter	12oz	\$4.50
<b>Sierra Nevada Porter Ale (5.8%)</b>	CA - smooth, malty, hints of caramel	12oz	\$4.25
<b>Sierra Nevada Stout (5.8%)</b>	CA - creamy, malty, roasted flavor	12oz	\$4.25
<b>Stone Oaked Arrogant Bastard Ale (7.2%)</b>	CA - sweet malt, earthy, woody aroma	12oz	\$5.00
<b>Stone Pale Ale (5.4%)</b>	CA - robust and full flavored	12oz	\$4.50
<b>Stone Smoked Porter (5.9%)</b>	CA - smooth with chocolate & coffee flavors	22oz	\$9.00
<b>Bud, Bud Light, Coors, Coors Light, Lone Star, Miller Light, MGD, Michelob Ultra</b>		12oz	\$3.75

## CANADA

<b>Don De Dieu (9%)</b>	triple wheat ale	12oz	\$6.00
<b>Éphémère (5.5%)</b>	apple flavored ale	12oz	\$6.00
<b>La Fin Du Monde (9%)</b>	triple fermentation, golden ale	12oz	\$6.00
<b>Maudite Red Ale (8%)</b>	deliciously complex, dry hop finish	12oz	\$6.00
<b>Trois Pistoles (9%)</b>	wild fruit with port aftertaste	12oz	\$6.00

## GERMANY

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

# BOTTLED BEER

## HOLLAND

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

## UNITED KINGDOM

<b>Belhaven Scottish Ale (5.2%)</b>	dark, smooth ale	16oz	\$6.00
<b>Boddingtons Pub Draught Ale (4.7%)</b>	English pale ale	16oz	\$5.25
<b>Fullers ESB (5.5%)</b>	nutty aroma and broad flavor	12oz	\$4.50
<b>Fullers London Pride (4.7%)</b>	rich, malty & satisfying	16oz can	\$6.00
<b>Monty Python's Holy Grail Ale (4.7%)</b>	English pale ale	12oz	\$4.50
<b>Newcastle Brown Ale (4.7%)</b>	English brown ale	12oz	\$4.25
<b>Samuel Smith Oatmeal Stout (5%)</b>	smooth medium stout	18oz	\$6.50
<b>Samuel Smith Nut Brown Ale (5%)</b>	mild nutty brown ale	18oz	\$6.50
<b>Samuel Smith Organic Ale (5%)</b>	amber-colored ale	18oz	\$6.50
<b>St. Peter's Organic Ale (4.5%)</b>	traditional English ale	18oz	\$6.50
<b>St. Peter's Old Style Porter (5.1%)</b>	dark, complex Porter	18oz	\$6.50
<b>Wells Banana Bread Ale (4.6%)</b>	spicy flavor, lemon zest	16.9oz	\$9.00
<b>Young's Double Chocolate Stout (5%)</b>	sweet, smooth stout	18oz	\$6.00

## BELGIUM

<b>Blanche de Bruxelles (4.5%)</b>	white beer, coriander & orange infused	12oz	\$4.75
<b>Chimay Blue Grande Reserve (9%)</b>	Trappist ale, roasted malt	12oz	\$7.50
<b>Chimay Red (7%)</b>	Trappist ale, light, fruity flavor	12oz	\$7.50
<b>Duvel (8.5%)</b>	ale, mellow malt flavor	12oz	\$7.00
<b>Lindemans Framboise (4%)</b>	Lambic, raspberry, crisp & fruity	12oz	\$10.00
<b>Maredsous (10%)</b>	Tripel, sweet & fruity, warm finish	12oz	\$8.00
<b>Orval (6.9%)</b>	Trappist ale, aromatic & dry	12oz	\$8.00
<b>Westmalle Tripel Ale (6.9%)</b>	"Mother of all Tripels", a golden Trappist beer with a fruity aroma and nice hop scent	11.2oz	\$9.00

## MEXICO

<b>Corona (4.5%)</b>	pale lager	12oz	\$4.25
<b>Dos XX Lager (4.45%)</b>	refreshing golden pilsner style lager	12oz	\$4.25
<b>Negra Modelo (6%)</b>	dark, smooth pilsner/lager	12oz	\$4.25
<b>Pacifico (4.5%)</b>	pale, crisp lager	12oz	\$4.25

## MISCELLANEOUS

<b>Carlsberg (4.6%) - Denmark</b>	German style pilsner	12oz	\$4.50
<b>Czechvar (5%) - Czech Republic</b>	premium Czech lager	12oz	\$4.50
<b>Kronenbourg (4.7%) - France</b>	lager, aromatic Alsace hops	12oz	\$4.50
<b>Peroni (4.7%) - Italy</b>	light Italian lager	12oz	\$4.25
<b>Red Stripe (4.7%) - Jamaica</b>	Jamaican lager	12oz	\$4.25

# WINE & CHAMPAGNE

## WHITE

### **Nobilo Sauvignon Blanc (New Zealand)**

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

\$8.00 glass \$30.00 bottle

### **Wente Riesling (Monterey)**

Crisp and refreshing with flavors of red apple and spice. \$7.00 glass \$26.00 bottle

### **Geysler Peak Chardonnay (California)**

Golden-colored with bright, fruity intensity evidenced by aromas of fig and pear, undertones of butterscotch and vanilla. \$8.00 glass \$30.00 bottle

### **CYT Casillero Del Diablo Chardonnay (Chile)**

Fresh pineapple, citrus and apples on the nose with a medium body and long, sweet finish. \$7.00 glass \$26.00 bottle

### **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. \$8.00 glass \$30.00 bottle

## RED

### **PKNT Cabernet (Chile)**

In the nose, it has red cherries and plums with a touch of toasty oak and hints of chocolate. \$7.00 glass \$25.00 bottle

### **Screw Kappa Napa Cabernet (Napa Valley)**

Nose of tobacco, black cherries and fresh figs, with hints of black truffles.

\$9.00 glass \$32.00 bottle

### **Echelon Pinot Noir (France)**

Intense ruby color with aromas of cherries, cloves, rose petals and dark cherry; medium tannins and oaky finish. \$9.00 glass \$32.00 bottle

### **Jade Mountain Merlot (Napa Valley)**

Black cherry and plum flavors with caramel notes, spicy and oaky.

\$8.00 glass \$30.00 bottle

### **OZV Zinfandel (California)**

Jammy with milk chocolate and mocha flavors with soft tannins. \$8.00 glass \$30.00 bottle

### **Times Ten Cellars Grenache (local winery, grapes from California)**

A well-structured wine that combines anise, raspberry, vanilla, white chocolate and cherries, and pronounced spicy, dusty tannins make this one a must!

\$9.00 glass \$32.00 bottle

### **Gascon Malbec (Argentina)**

Full-bodied and elegant with soft, round tannins. Layered with flavors of blackberry, blueberry, dark cherry and a hint of mocha. \$8.00 glass \$30.00 bottle

### **Strong Arm Shiraz (Australia)**

Rich blackberry, raspberry and licorice, with a creamy vanilla oak finish.

\$8.00 glass \$30.00 bottle

## CHAMPAGNE

### **Segura Viudas (Spain)**

Pale yellow in color, elegant and harmonious on the nose, fresh and well-balanced on the palate. \$8.00 glass \$30.00 bottle

### **La Marca Prosecco (Italy)**

Sparkling, dry, crisp and fruity. \$8.00 glass \$30.00 bottle

*Please ask your server for high-end champagne options.*

# SPECIALTY LIQUORS

## BOURBONS

<b>Woodford Reserve</b>	<b>\$7.50</b>
Small batch Kentucky bourbon. Creamy vanilla and caramel with delicate buttery notes and balanced fruitiness.	
<b>Booker's</b>	<b>\$7.50</b>
Range of oak tannins, smoky vanilla, mocha and coffee flavors.	
<b>Crown Cask No. 16</b>	<b>\$14.00</b>
Blend of 50 different whiskies with a cognac finish.	
<b>Knob Creek</b>	<b>\$7.50</b>
Small batch bourbon named after its birthplace, aged in new American oak barrels. Superior and smooth.	

## TEQUILAS

<b>Dos Lunas Blanco</b>	<b>\$8.00</b>
Clean and simple with a peppery finish.	
<b>Herradura Silver</b>	<b>\$8.00</b>
Aged in oak barrels, hints of vanilla and a warm finish.	
<b>Don Julio Blanco</b>	<b>\$8.00</b>
Pure agave aromas with a crisp, clean flavor, finishing with a touch of black pepper.	
<b>Don Julio Añejo</b>	<b>\$8.00</b>
Very complex flavors which include notes of cherries, strawberries, vanilla and oaky butterscotch.	
<b>El Tesoro Platinum</b>	<b>\$7.50</b>
Crisp and refreshing with hints of citrus and a peppery finish.	
<b>Patron Silver</b>	<b>\$8.00</b>
Smooth, crisp and clean with a slight oaky flavor.	
<b>Cabo Uno Añejo Reserva</b>	<b>\$35.00</b>
Ultra-premium tequila, aged 38 months in oak casks. Vanilla, caramel, slightly smoky and peppery finish.	

# WHISKEY

## SINGLE MALT SCOTCH WHISKEYS

<b>Auchentoshan</b>	<b>10 year</b>	<b>Lowland</b>	<b>\$8.00</b>
A classic Lowland, triple-distilled for extra smoothness.			
<b>Balvenie Doublewood</b>	<b>12 year</b>	<b>Speyside</b>	<b>\$8.00</b>
Matured in Bourbon casks, then transferred into sherry oak after 10 years. Mellow with taste of sherry and a long warming finish.			
<b>Cragganmore</b>	<b>12 year</b>	<b>Highland</b>	<b>\$8.00</b>
From a quite small distillery, Cragganmore is the Speyside choice. Delicate and clean with sweetish notes of cut grass and herbs. (90*)			
<b>Dalwhinnie</b>	<b>15 year</b>	<b>Highland-Speyside</b>	<b>\$8.00</b>
Spicy, grassy and slightly smoked.			
<b>Glenfiddich</b>	<b>12 year</b>	<b>Highland-Speyside</b>	<b>\$8.00</b>
Very easily drinkable: A light, smooth malt with a hint of fruitiness. (75*)			
<b>Glenkinchie</b>	<b>10 year</b>	<b>Lowland</b>	<b>\$8.00</b>
Has a delicate nose and a fresh cream aroma.			
<b>Glenlivet</b>	<b>12 year</b>	<b>Highland-Speyside</b>	<b>\$8.00</b>
Delicate and elegant. These characteristics are sometimes regarded as being “glen” style. (85*)			
<b>Glenlivet Nadurra</b>	<b>16 year</b>	<b>Highland-Speyside</b>	<b>\$9.50</b>
Smooth, dryish, light but firm maltiness, slight earthiness.			
<b>Glenmorangie Original</b>	<b>10 year</b>	<b>Highland</b>	<b>\$8.50</b>
Sweet floral flavor with delicate sweetness of vanilla and honeysuckle. (80*)			
<b>Glenmorangie Quinta Ruban Port Cask</b>	<b>12 year</b>	<b>Highland</b>	<b>\$10.00</b>
Extra matured in Ruby Port casks to produce the chocolate, minty notes and velvety texture.			
<b>Glenmorangie Nectar D'or</b>	<b>12 year</b>	<b>Highland</b>	<b>\$10.00</b>
Extra matured in Sauternes barrels (a French dessert wine). Taste: melting creaminess of lemon tart, toasted almonds and drizzling of honey.			
<b>Highland Park</b>	<b>12 year</b>	<b>Orkney</b>	<b>\$8.00</b>
This is an exceptionally smooth medium body whiskey with a smoky dryness. (90*)			
<b>Lagavulin</b>	<b>16 year</b>	<b>Islay</b>	<b>\$12.00</b>
A big immensely sophisticated whiskey with a sherry character and a powerful peaty, salty finish. (95*)			
<b>Laphroaig</b>	<b>10 year</b>	<b>Islay</b>	<b>\$8.00</b>
A characterful whiskey with a distinctively oily body. (86*)			
<b>Macallan</b>	<b>12 year</b>	<b>Speyside</b>	<b>\$8.50</b>
Hints of sweet cream and vanilla, aged in sherry casks from Spain. (91*)			
<b>Macallan</b>	<b>18 year</b>	<b>Speyside</b>	<b>\$18.00</b>
It is the classic example of this type of Speyside whiskey. The sherry aging and its consistency are a trademark of the Macallan. (94*)			
<b>Oban</b>	<b>14 year</b>	<b>Highland</b>	<b>\$9.00</b>
Rich and smooth body, dry and smoky on the palate with an aromatic and smooth finish. (79*)			
<b>Penderyn Whisky</b>		<b>Welsh</b>	<b>\$10.00</b>
A delicate single malt whisky with bittersweet fruit and blood orange taste.			
<b>Talisker</b>	<b>10 year</b>	<b>Highland</b>	<b>\$9.00</b>
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

<b>Blackbush</b>	<b>County Antrim</b>	<b>\$7.00</b>
Very full bodied and malt-rich with a fine sherry background regarded as the finest blend among drinkers in the North of Ireland.		
<b>Bushmills</b>	<b>County Antrim</b>	<b>\$6.50</b>
This is the lightest in character bearing the Bushmills name.		
<b>Bushmills Malt, 10 year old</b>	<b>County Antrim</b>	<b>\$7.00</b>
Being a light malt, only a little new sherry wood is used in maturation. Taste: a sweet start with an even, gentle fruitiness.		
<b>Bushmills, 16 year single malt</b>	<b>County Antrim</b>	<b>\$10.00</b>
The whiskey is finished off in port pipes after being matured in bourbon and sherry casks, contributing richness not found in Irish whiskeys.		
<b>Jameson</b>	<b>Dublin</b>	<b>\$6.50</b>
This whiskey is on the light side with a long and rounded finish. (80*)		
<b>Jameson 1780, 12 year old</b>	<b>Dublin</b>	<b>\$7.00</b>
This is a whiskey of great charm and poise which delights of old pot still coupled with a short but effective flypast of spice.		
<b>Jameson, Gold Reserve</b>	<b>Dublin</b>	<b>\$10.00</b>
All the creaminess and honey sweetness come together to create a taste sensation of spicy character.		
<b>Jameson, 18 year old</b>	<b>Dublin</b>	<b>\$14.50</b>
Mellow and smooth. Complex flavors of fudge and toffee spice, hints of wood and leather, gentle sherry nuttiness and vanilla.		
<b>Jameson, Vintage Reserve</b>	<b>Dublin</b>	<b>\$25.00</b>
The Godfather of them all, a mouthful of flavors: mellow sweetness and toasted wood are complemented by fruity richness.		
<b>Knappogue Castle</b>	<b>County Clare</b>	<b>\$7.00</b>
Expresses a wonderful balance of maturity and Irishness. Just the proper amount of sherry to balance the oak.		
<b>Michael Collins Blend Irish Whiskey</b>	<b>County Cork</b>	<b>\$6.50</b>
Has a full clean taste, delicately balanced between honey and sweet citrus flavors, with a fresh oak finish.		
<b>Midleton Very Rare</b>	<b>County Cork</b>	<b>\$18.00</b>
An elegant, impeccably balanced, drinkable whiskey. Each year this experiment in quality changes a little, and each release is vintage dated.		
<b>Powers Gold Label</b>	<b>Dublin</b>	<b>\$6.00</b>
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.		
<b>Redbreast</b>	<b>Dublin</b>	<b>\$7.00</b>
This is a pure pot still whiskey produced at Midleton. Hard to find a whiskey as smooth and drinkable.		
<b>Tullamore Dew</b>	<b>County Offaly</b>	<b>\$6.50</b>
Light in flavour for those who prefer their whiskey on the lighter side.		

SUNDAY

# BRUNCH MENU

11AM-3PM

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

## The Capitol Omelet

With sausage, caramelized onions, roasted tomatoes and gorgonzola. \$9.00

## Ratatouille Omelet

Traditional French vegetable melange with eggplant, zucchini, tomatoes, peppers, onions and garlic. \$9.00

## Build Your Own Omelet

Choose any three items below. \$8.50 (each additional item 75¢)  
egg whites +\$1.00 avocado +\$1.00

caramelized onions	bacon	cheddar cheese
bell peppers	steak	swiss cheese
mushrooms	jalapenos	gorgonzola cheese
roasted tomatoes	basil	goat cheese
kalamata olives		brie

## Egg Sandwich

Two eggs, lettuce, tomato, fresh basil, cream cheese and Canadian bacon served on a toasted ciabatta roll. \$9.00

## Eggs Benedict

Two poached eggs with Canadian bacon on an English muffin, covered with hollandaise sauce. \$9.00

## Eggs Norwegian

Poached eggs with smoked salmon and hollandaise sauce on an English muffin. \$10.00

## Lox and Bagel

Bagel topped with cream cheese, smoked salmon, red onions and capers. \$9.00

## Steak and Eggs

Grilled 8oz top sirloin steak with two eggs any way. \$12.00

## American Breakfast

Two eggs any way, two strips of bacon and two slices of toast. \$9.00

## Corned Beef Hash and Eggs

House made corned beef hash with two eggs any way, served with Coleman's English mustard. \$9.00

## SWEET ITEMS

### Banana Bread French Toast

House made banana bread sliced and french toasted. \$7.00

### Caramel Apple Pancakes

Three pancakes covered with caramelized apples in caramel syrup. \$7.00

### House Made Oatmeal

Steel cut oats slow cooked with dried fruits. Served with a side of maple syrup, fresh berries and brown sugar. \$4.00

Greek Style Yogurt, Granola and Fresh Berries \$4.00

## SIDES

Fresh Fruit and Berries	\$3.00
Kuby's Breakfast Sausage	\$3.00
Applewood Smoked Bacon	\$3.00
One Egg	\$1.50
Smoked Salmon	\$5.00
Toast	\$1.50
English Muffin, Plain Bagel or Croissant	\$2.00

## HANGOVER DRINKS

**Julie's Bloody Mary** \$5.00 glass

**Mimosa** \$5.00 glass \$14.00 bottomless

**Mojito** \$5.00 glass

## HOT DRINKS

**\$7.00**

### **Irish Coffee**

Irish whiskey, brown sugar and coffee topped with fresh whipping cream.

### **Mulled Claret**

A mixture of red wine, port, brandy, nutmeg, cinnamon and cloves, garnished with an orange slice.

### **Capitol Café**

Kahlúa, Crème de Cacao, Grand Marnier and coffee topped with fresh whipping cream.

### **Hot Toddy**

Irish whiskey, brown sugar, lemon and hot water garnished with a clove-studded lemon.

### **Hot Buttered Rum**

Dark rum combined with a traditional buttered spice mixture.

## COFFEE, TEA & JUICE

**\$2.00**

**Fresh Italian Roasted Coffee**

**Hot Chocolate**

**Orange Juice**

**Grapefruit Juice**

**Harney & Sons Hot Teas:**

**Earl Grey**

**Assam Black Tea**

**White Vanilla Grapefruit Tea**

### **ALSO AVAILABLE...**

#### **The Capitol Burger**

Sirloin burger with hickory smoked bacon, caramelized onion, dijon mustard and choice of Maytag blue or Cotswold cheese. \$10.00

#### **Hamburger**

Sirloin burger with lettuce, tomato and grilled red onion with cheddar or Swiss. \$9.00

#### **House Made Veggie Burger**

Pinto beans, brown rice, cilantro, jalapeños and walnuts bound with egg. Served with lettuce and tomato and cheddar or Swiss. \$9.00

#### **The BLCT**

Hickory smoked bacon, lettuce, Cotswold cheese and tomato. Served on whole wheat toast. \$7.50

**Hand Cut Fries with a Trio of Sauces** small \$4.00 large \$6.00