

Mon–Sat: 10PM to 12AM
Sun: 10PM to 11PM

DOGWOOD TAVERN

DogwoodTavern.com



LATE NIGHT MENU

Warm Bavarian Pretzels & Beer Cheese Fondue House made beer cheese with Fancy Clancy's Pilsner, soft pretzel batons, Granny Smith apples & spicy mustard. **12**

Quesadilla Jack & cheddar cheese, green onion & diced tomatoes. Served with fresh pico, guac & sour cream. **10**
Add grilled veggies 2 Add grilled skirt steak, chicken or shrimp 6*

Flash Fried Calamari House made marinara, crispy cherry peppers & fresh lemon. **13**

Wings Choose up to two sauces, served with celery & blue cheese dressing. **13**
Sauces: Buffalo, Honey Pepper, BBQ, Honey Sriracha, Hot BBQ

Grilled Wings Dry rubbed, lager basted & grilled over open flame. Served with a green goddess dipping sauce. **13**

Hummus & Pita Grilled pita, classic chickpea & roasted red pepper hummuses, mixed country olives & crunchy veggies. **11**

Heaping Nachos Crispy corn tortilla chips with cheddar & jack cheese, house pickled jalapeños, fresh pico & sour cream. **13** *Add grilled skirt steak* or chicken 6 Add fresh guac 3*

Dogwood Spring Rolls Crispy spring roll wrapper, smoked Andouille, blackened chicken, black beans, sautéed peppers, onions & shredded cheese. Served with pepper jelly ranch for dipping. **12**

Apple & Chicken Salad Mixed greens, grilled chicken breast, Granny Smith apples, dried cranberries, spiced pecans, crumbled blue cheese & Champagne vinaigrette. **14**

Steak Salad* Fresh arugula, grilled skirt steak, cherry tomatoes, roasted corn, blue cheese crumbles, roasted shallot vinaigrette & balsamic reduction drizzle. **15**

Buttermilk Fried Chicken Sandwich House made herb ranch, iceberg, sweet onion, pickles, tomato, potato roll. **14**

Buffalo Chicken Wrap Crispy buffalo chicken, iceberg, tomato, jack cheese, house blue cheese dressing, flour tortilla. **14**

Philly Cheese Steak Shaved ribeye, melted cheese, caramelized onions, pepper, shrooms, mayo, iceberg, crispy sub roll. **14**

Big Meadows Sandwich Grilled chicken, sprouts, tomato, avocado, jack cheese, chipotle mayo, ciabatta. **13**

Jambalaya Long grain white rice, Cajun spices, Holy Trinity, braised chicken thighs, smoked Andouille sausage & toasted baguette. **16**
Add blackened or grilled shrimp 6

SIDES 6

Tater Tots & Dogwood's Special Sauce
Waffle Fries • Coleslaw • Virginia
Ham Mac & Cheese

Big Chimney Build-A-Burger* 14

In 1699, Virginia settlers built the Big Chimney House and began the city we call Falls Church.
Build your own culinary history.

Choice of: Certified Angus Beef, Veggie or Grilled Chicken Breast

No Charge: Blackened, BBQ Sauce, Dogwood's Special Sauce

Add \$1: Caramelized Onions, Grilled Onions, Sautéed Mushrooms, Pico de Gallo or Pickled Jalapeños

Add \$1.50: Bacon, Guacamole, Fried Egg*, Pimento, Swiss, Cheddar, Monterey Jack, Blue, American, Pepper Jack

DESSERTS

Cold Brew Nitro Coffee
Chyrus Coffee Company, Washington D.C. **6**

Seasonal Pie
Handmade pies from Arlington's own ACME pie company.
Served a la mode. *Ask your server for today's selection.* **7**

Chocolate Brownie Sundae
House made chocolate brownie topped with whipped cream, vanilla ice cream, caramel and chocolate sauces. **7**

Crème Brûlée Cheesecake
A classic version of a vanilla cheesecake with a graham cracker crumble. Served with whipped cream & brandied cherries. **7**

DRAFTS

Micro of the Month 6.5

Georgia Ave. Sour 7
Denizens Brewing Co. 4.5% ABV

Dogwood Seasonal

Fancy Clancy's Pilsner 6
Eschutcheon Brewing Co.
4.4% ABV

Aslin Rotator

Seasonal Style
Alexandria, VA

Hefeweizen 7
Väsen Brewing Co. • 5.5% ABV

The Truth Double IPA 8.5

Flying Dog Brewing Co.
8.7% ABV

High Barbary Amber Lager 7
Fair Winds Brewing Co.
5.4 % ABV

Partly Cloudy

New England IPA 7.5
Solace Brewing Co. • 7.5% ABV

**Witness Tree
Nut Brown Ale 7**
Antietam Brewing Co. • 5.2% ABV

Dance Of Days Pale Ale 7

Atlas Brewing Co. • 5.7% ABV

Best Buddy Milk Stout 7.5
Rocket Frog Brewing Co.
5.3% ABV

Golden Monkey

Belgian Style Tripel 8.5
Victory Brewing Co. • 9.5% ABV

RVA Cider 7
Buskey Cider • 5.5% ABV

Pocahontas

West Coast IPA 7.5
COTU Brewing Co. • 6.8% ABV

Miller Lite 5.5
Miller Brewing Co. • 4.2% ABV

CANS

Silent Disco

New England IPA 8
Funk Brewing Co. • 6.8% ABV

Purple Haze 6
Abita Brewing Co. • 4.2% ABV

**Schofferhoffer Grapefruit
Radler (17 oz.) 7.5**
Binding-Brauerei • 3.2% ABV

Pattern Recognition

West Coast IPA 7
Reason Beer Co. • 6.0% ABV

Ellie's Brown Ale 6
Avery Brewing Co. • 5.5% ABV

Suns Out, Hops Out

Session IPA 7
Solace Brewing Co. • 4.7% ABV

Stone "Delicious" IPA 7
Stone Brewing • 7.75% ABV

Zona's Revenge Witbier 7

Greenbrier Valley Brewing Co.
5.2% ABV

Guinness Irish Stout (16 oz.) 8
Guinness LTD – Ireland • 4.2% ABV

Liliko'i Kepolo

Passion Fruit Witbier 7
Avery Brewing Co. • 5.4% ABV

Bud Light 5
Anheuser Busch • 4.2% ABV

Corona Extra 5
Cerveceria Modelo • 4.6% ABV

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COCKTAILS



\$10. All hand-crafted with the freshest ingredients.

SPECIALTY COCKTAILS

Apple Old Fashioned
Bourbon, Simple, Angostura Bitters, Unfiltered Apple Cider

My Sunflower
Vodka, Aperol, St. Germain, Grapefruit, Lemon

Embarcadero
Amaro, House-made Sweet Vermouth, Jack Daniel's Rye Whiskey

Winter Manhattan
Jack Daniel's Rye, House-made Sweet Vermouth, Vanilla Syrup, Boston Bitters

Spicy Paloma
Habanero infused el Jimador, House-made Grapefruit Soda

Espresso Grog
Mount Gay Rum, Honey, Kahlua, Allspice Dram, Chocolate Bitters

CLASSICS

Dogwood Negroni
MurLarkey Imagination Gin, Aperol, Campari, Sweet Vermouth

Moscow Mule
Smirnoff Vodka, House-made Ginger Beer
Only \$7 during Happy Hour!

Dogwood Sazerac
Jack Daniels Rye, Absinthe, Simple, Angostura Bitter

HOT & FROZEN

Hot Mulled Cider
Unfiltered Apple Cider Mulled with Clove, Cinnamon, Allspice and Orange with your choice of Spiced Rum, or Cinnamon Whiskey
Non-Alcoholic Version 7

Hot Chamomile Toddy
Chamomile-infused Bourbon, Cream Sherry, Grapefruit and Cinnamon Syrup, Lemon

Rotating Frozen Patio Pounder
Ask your server for today's selection

WINES

WHITES

Château Vartely Sauv Blanc
Moldova 7.5/28

Villa Sandi Pinot Grigio
Veneto, Italy 8.5/32

Mokoroa Sauv Blanc
Marlborough, New Zealand 9/34

Athena Chardonnay
Modesto, California 9/34

Zestos Rosado
Madrid, Spain 8.5/32

REDS

Château Vartely Cab Sauv
Moldova 7.5/28

Avalon Pinot Noir
California 8.5/32

Drumheller Cellars Cab Sauv
Colombia Valley, Washington 8.5/32

Faustino VII Tempranillo
Rioja, Spain 9/34

Tupã Malbec
Mendoza, Argentina 9/34

SPARKLING

Segura Viudas Cava
Catalonia, Spain 9.5/34