

Sun-Wed: 10PM to 12AM  
Thurs-Sat: 11PM to 1AM

# DOGWOOD TAVERN

DogwoodTavern.com



## LATE NIGHT MENU

**Warm Bavarian Pretzels & Beer Cheese Fondue** House made beer cheese with Alewerks Weekend Lager, soft pretzel batons, Granny Smith apples & spicy mustard. *13*

**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. *14*  
*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. *14*

**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\*, chicken or beef chili 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*

**Blue Cheese Steak Salad\*** Skirt steak with a balsamic reduction drizzle, grilled romaine hearts, diced tomatoes, bacon, scallions with a blue cheese dressing. *16*

**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*

**Chicken Avocado BLT** Grilled chicken breast with smoked gouda cheese, sliced avocado, arugula, tomato and bacon with avocado mayo on ciabatta bread. *14*

**Jambalaya** Long grain white rice, Cajun spices, Holy Trinity, braised chicken thighs, smoked Andouille sausage & toasted baguette. *18*  
*Add blackened or grilled shrimp 6*

### SIDES 6

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

### 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 *14*

*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\*, American, Swiss, Cheddar, Monterey Jack, Blue, Pimento, Smoked Gouda Cheese*

### DESSERTS

#### Banana Pudding

House made banana pudding with vanilla wafers, sliced fresh banana & topped with whipped cream. *7.5*

#### Chocolate Brownie Sundae

House made chocolate brownie topped with whipped cream, vanilla ice cream, caramel and chocolate sauces. *7.5*

#### Crème Brûlée Cheesecake

A classic version of a vanilla cheesecake with a graham cracker crumble. Served with whipped cream & brandied cherries. *7.5*

#### Key Lime Pie

House made key lime pie fresh kiwi & mango finished with a mango coulis & whipped cream. *7.5*

## DRAFTS

### Dogwood Seasonal

### Micro of the Month 6.5

### Nitro Rotator

### Aslin Rotator

Alexandria, VA

### Spiffy Double IPA 8

Funk Brewing Co.  
Allentown, PA • 7.5 ABV

### Partly Cloudy

### New England IPA 7.5

Solace Brewing Co.  
Sterling, VA • 7.5% ABV

### Pocahontas

### West Coast IPA 7.5

Center of the Universe Brewing Co.  
Richmond, VA • 6.8% ABV

### Ghost of the James 7

American Pale Ale  
Three Notch'd Brewing Co  
Charlottesville VA • 5.1% ABV

### Golden Monkey Belgian Style Tripel 8.5

Victory Brewing Co.  
Downington, PA • 9.5% ABV

### Georgia Ave. Sour 7

Denizens Brewing Co.  
Silver Spring, MD • 4.5% ABV

### Weekend Lager 7

Munich Style Helles Lager  
Alewerks Brewing Co  
Williamsburg, VA • 4.8% ABV

### Hefeweizen 7.5

Väsen Brewing Co.  
Richmond, VA • 5.5% ABV

### High Barbary

### Amber Lager 7.5

Fair Winds Brewing Co.  
Lorton, VA • 5.4 % ABV

### Port City Porter 7

Port City Brewing Co.  
Alexandria, VA • 7.2% ABV

### Oma Smith's Cider 7

Coyote Hole Ciderworks  
Lake Anna, VA • 6.9% ABV

### Miller Lite 5.5

Miller Brewing Co.  
Milwaukee, WI • 4.2% ABV

## CANS

### Silent Disco

### New England IPA (16 oz.) 8

Funk Brewing Co.  
Downington, PA • 6.8% ABV

### Pattern Recognition

### West Coast IPA (16 oz.) 8

Reason Beer Co.  
Charlottesville, VA • 6.0% ABV

### Suns Out, Hops Out

### Session IPA 7

Solace Brewing Co.  
Sterling, VA • 4.7% ABV

### Solera Tart Golden Ale 7

Ommegang Brewing Co.  
Cooperstown, NY • 6.9% ABV

### Liliko'i Kepolo

### Passion Fruit Witbier 7

Avery Brewing Co.  
Boulder, CO • 5.4% ABV

### Purple Haze 6

Abita Brewing Co.  
Abita Springs, LA • 4.2% ABV

### Schofferhoffer Grapefruit Radler (17 oz.) 7.5

Binding-Brauerei • 3.2% ABV

### Maduro Brown Ale 6.5

Cigar City Brewing Co.  
Tampa, FL • 5.5% ABV

### Stone "Delicious" IPA 7

Stone Brewing (Gluten Reduced)  
Richmond, VA • 7.75% ABV

### Hoptropolis IPA 6

New Realm Brewing Co.  
Virginia Beach, VA • 6.5% ABV

### Strawberry, Lemon &

### Basil Hard Seltzer 7

Boulevard Brewing Co.  
Kansas City, MO • 4.2% ABV

### Wingman Dry Cider with Raspberry 7

Lost Boy Cidery  
Alexandria, VA • 6.9% ABV

### Guinness Irish Stout (16 oz.) 8

Guinness LTD – Ireland  
4.2% ABV

### Bud Light & Budweiser 5

Anheuser Busch  
St. Louis, MO • 4.2% ABV

### Corona Extra 5

Cerveceria Modelo – Mexico  
4.6% ABV



## COCKTAILS



*\$11. All hand-crafted with the freshest ingredients.*

### SPECIALTY COCKTAILS

#### My Sunflower

Smirnoff Vodka, Aperol, St. Germain, Grapefruit, Lemon

#### Key West

Bacardi Rum, Velvet Falernum, Triple Sec, Lime

#### IPA Old Fashioned

Old Forester Bourbon, IPA Simple, Angostura, IPA Bitters

#### Spring Fling #2

Captain Morgan's Spiced Rum, Pineapple, Lime, Vanilla Simple, Mint

#### Summer Jam

El Jimador Tequila, Cointreau, Lime, Agave, Orange Marmalade

#### Bloody Bee's Knees

Murlarkey Gin, Rosemary Simple, Lemon, Pomegranate, Lavender Bitters

#### Violet Night

Smirnoff Vodka, Crème De Violette, Lemon, Rosemary Simple

#### Couch Surfer

Jack Daniel's Rye, Triple Sec, Pineapple, Lime, Simple,  
Hellfire Bitters, Lager

### 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

## WINES

### REDS

**Château Vartely Cab Sauv**  
Moldova 7.5/28

**Mon Frère Pinot Noir**  
Sonoma, California 9/34

**Drumheller Cellars Cab Sauv**  
Colombia Valley, Washington 9/34

**Faustino VII Tempranillo**  
Rioja, Spain 9/34

**Tupā Malbec**  
Mendoza, Argentina 9/34

### WHITES

**Château Vartely Sauv Blanc**  
Moldova 7.5/28

**Villa Sandi Pinot Grigio**  
Veneto, Italy 9/34

**Mokoroa Sauv Blanc**  
Marlborough, New Zealand 9/34

**Superbloom Chardonnay**  
Napa, California 9/34

**Zestos Rosado**  
Madrid, Spain 9/34

### SPARKLING

**Conte Emo Prosecco** Veneto, Italy 10/38