

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. *14*

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. *14*

Wings Choose up to two sauces, served with celery & blue cheese dressing. *15*
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. *15*

Hummus & Pita Grilled pita, classic chickpea & roasted red pepper hummuses, mixed country olives & crunchy veggies. *12*

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. *13*

Apple & Chicken Salad Mixed greens, grilled chicken breast, Granny Smith apples, dried cranberries, spiced pecans, crumbled blue cheese & Champagne vinaigrette. *15*

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. *15*

Chicken Avocado BLT Grilled chicken breast with smoked gouda cheese, sliced avocado, arugula, tomato and bacon with avocado mayo on ciabatta bread. *15*

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

Bananas Foster Bread Pudding
House made bread pudding with Makers Mark, cinnamon & vanilla, topped with caramelized bananas & vanilla ice cream. *8*

Chocolate Brownie Sundae
House made chocolate brownie topped with whipped cream, vanilla ice cream, caramel and chocolate sauces. *8*

Crème Brûlée Cheesecake
House made vanilla cheesecake with a graham cracker crumble. Served with whipped cream & brandied cherries. *8*

Key Lime Pie
House made key lime pie, fresh kiwi & mango, finished with a mango coulis & whipped cream. *8*

DRAFTS

Micro of the Month 6.5
Changes Monthly

Dogwood Seasonal
Seasonal Style

Rotating Sour Ale
Seasonal Style

Aslin Rotator
Seasonal Style

Ask your server for details

Elias Hazy Double IPA 8.5
Bay Cannon Beer Co.
Tampa, FL • 8.0% ABV

Freeverse New England IPA 8
Virginia Beer Co.
Williamsburg, VA • 6.8% ABV

Pocahontas West Coast IPA 8
Center of the Universe Brewing Co.
Richmond, VA • 6.8% ABV

Zombie Dust Pale Ale 8
3 Floyds Brewing Co.
Munster, IN • 6.5% ABV

Raspberry Empress Sour Ale 8.5
Crooked Run Fermentation
Sterling, VA • 6.0% ABV

Hefeweizen 7.5
Väsen Brewing Co.
Richmond, VA • 5.5% ABV

Weekend Lager 7
Alewerks Brewing Co.
Williamsburg, VA • 4.8% ABV

High Barbary Amber Lager 7.5
Fair Winds Brewing Co.
Lorton, VA • 5.4% ABV

Wallops Island Brown Ale 7.5
Rocket Frog Brewing Co.
Ashburn, VA • 5.3% ABV

Threat Level Midnight Stout 7.5
Steam Theory Brewing
Dallas, TX • 7.1% ABV

Oma Smith's Cider 7.5
Coyote Hole Ciderworks
Lake Anna, VA • 6.9% ABV

Miller Lite 5.5
Miller Brewing Co.
Milwaukee, WI • 4.2% ABV

CANS

Hoptopus Double IPA (16 oz) 8.5
Reaver Beach Brewing Co.
Virginia Beach, VA • 8.8% ABV

Norse Double IPA (16 oz) 8.5
Vasen Brewing Co.
Richmond, VA • 8.0% ABV

Barbarian Haze New England IPA 7
3 Floyds Brewing Co.
Munster, IN • 6.5% ABV

Hoptropolis IPA 7
New Realm Brewing Co.
Virginia Beach, VA • 6.5% ABV

Liliko'I Kepolo Passion Fruit Witbier 7
Avery Brewing Co.
Boulder, CO • 5.4% ABV

Purple Haze Raspberry Lager 6.5
Abita Brewing Co.
Abita Springs, LA • 4.2% ABV

Maduro Brown Ale 7
Cigar City Brewing Co.
Tampa, FL • 5.5% ABV

Elbow Patches Oatmeal Stout 7
Virginia Beer Co.
Williamsburg, VA • 6.2% ABV

Guinness Irish Stout (16 oz) 8
Guinness LTD
Dublin, Ireland • 4.2% ABV

Schofferhoffer Grapefruit Radler (17 oz) 7.5
Binding-Brauerei AG
Frankfurt, Germany • 3.2% ABV

Wingman Raspberry Cider 7
Lost Boy Cidery
Alexandria, VA • 6.9% ABV

Quirk Seasonal Hard Seltzer 7
Boulevard Brewing Co.
Kansas City, MO • 4.2% ABV

Corona Extra 6
Cerveceria Modelo
Mexico City, Mexico • 4.6% ABV

Budweiser & Bud Light 5.5
Anheuser-Busch Brewing Co.
St. Louis, MO • 4.2% ABV



COCKTAILS



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

SPECIALTY COCKTAILS

Hot Mulled Cider

Choice of Spiced Rum OR Cinnamon Whiskey, Apple Cider, Orange Zest, Cinnamon, Clove, Allspice

Back In Thyme To Sage The Day

Blackberry-Infused Gin, Demerara, Lemon, Rhubarb Bitters, Thyme, Sage

Whack-A-Mole Margarita

Mezcal, Orange Liqueur, Lime, Orange Cocoa Simple, Aztec Chocolate Bitters

Don't Fernet To Set Your Lineup

Rye Whiskey, Fernet-Branca, Simple, Burlesque Bitters

Professor Plum

Plum-Infused Vodka, Rosemary, Lemon, Black Walnut Bitters

What's The Sweetest Cocktail On Your Menu?

Silver Tequila, Lemon, Honey, House-made Grenadine, Clove

A Rickey Situation

New World Gin, Lime, Simple, Basil

New Jack City

Spiced Rum, Vanilla, Allspice Dram, Nitro Cold Brew Coffee

CLASSICS

Dogwood Negroni

New World Gin, Aperol, Campari, Sweet Vermouth

Moscow Mule

Vodka, Lime, House-made Ginger Beer
Only \$7 during Happy Hour!

Dogwood Sazerac

Rye Whiskey, Absinthe, Simple, Angostura Bitter

WINES

REDS

Château Vartely Cabernet Sauvignon
Orhei, Moldova 7.5/28

Mon Frère Pinot Noir
Sonoma, California 9/34

Drumheller Cellers Cabernet Sauvignon
Columbia Valley, Washington 9/34

Portillo Malbec
Mendoza, Argentina 10/36

Mazzei Badiola Super Tuscan
Tuscany, Italy 11/40

WHITES

Château Vartely Sauvignon Blanc
Orhei, Moldova 7.5/28

Villa Sandi Pinot Grigio
Veneto, Italy 9/34

Jean-Christophe Mandard Sauvignon Blanc
Touraine, France 9/34

Alias Chardonnay
Napa, California 9/34

Zestos Rosado
Madrid, Spain 9/34

SPARKLING

Conte Emo Prosecco Veneto, Italy 10/38