

BLUEJACKET

STARTERS & SALADS

Jumbo Everything Pretzel

house-made beer mustard & beer cheese 14

Crispy Potato Skins

beer cheese, bacon crumble, spicy ranch, green onion 13

Tots

served w/ ketchup & dijonaise 9.5

Fries

served w/ ketchup & dijonaise 8.5

Sweet Potato Fries

brown sugar cayenne salt, smoked maple aioli 8.5

Spicy Cilantro and Lemon Hummus

a blend of cilantro garbanzo beans, serrano, & lemon garnished with red onions, serrano & lemon zest served with house made pita or chips 10

Chicken Wings

w/ your choice of buffalo, mumbo sauce, or sweet & smokey dry rub 14

Baked Feta Dip

marinated feta, house-made bread 10

Buffalo Chicken Dip

roasted chicken, cream cheese, scallions, buffalo sauce, home-made potato chips 13

Gazpacho

classic chilled tomato soup topped with marinated tomatoes and herb oil 12.5

Caesar Salad

romaine, pretzel crumbs, parmesan crisps 13

Cobb Salad

romaine, bacon, avocado, roasted tomato, chicken, egg, blue cheese, lemon herb vinaigrette 16.75

Roasted Beet Salad

goat cheese, citrus vinaigrette, candied walnuts 16

Caprese Salad

heirloom cherry tomatoes, basil, arugula, cucumber, burrata, olive oil & balsamic reduction 15.5

Farmstead Salad

shaved brussels sprouts, beet chips, marinated garbanzo beans, squash dressed in a tapenade on a bed of baby kale 16.5

BURGERS & SANDWICHES

Big Train Burger*

1/2 lb patty, bacon, cheddar, smoky onion rings, jalapeño relish, house steak sauce, mayo, potato roll, fries 17.5

Bluejacket Double Burger*

two beef patties, dill pickles, american cheese, grilled onions, million island dressing, sesame bun, fries 17.5

Falafel Burger

handmade falafel on toasted potato bun with house made beet and carrot pickled slaw, fresh cucumber & serrano lemon yogurt sauce, fries 17

Pressed Hot Pastrami

sauerkraut, spicy mustard, million island dressing, swiss, buttered rye, chips 16.5

Allen Brothers All Beef Hot Dog

mustard, ketchup, diced onion 7.5

Lamb Shwarma Roll

caramelized onions, havarti cheese, pickled red onion, harissa labne, herb aioli, chips 16.5

Grilled Cheese

cabot cheddar, smoked tomato jam, sourdough loaf, chips 13.5

Fried Chicken Sandwich

house buffalo, mumbo sauce, or sweet & smokey dry rub coleslaw, pickles, potato roll, fries 16.5

Tuna Melt

tuna, celery, onion, roasted red peppers, sharp cheddar & herb aioli, sourdough bread, chips 16

French Dip*

shaved beef, swiss cheese, black pepper, sauteed oyster mushrooms horseradish mayo, toasted italian roll, au jus, fries 17

Cuban Sandwich

smoked pulled pork, berkshire ham, pickles, swiss cheese, yellow mustard aioli, sub roll, fries 16.5

Deli-Style Turkey S sammie

herb-roasted turkey breast, whipped avocado, bacon, lettuce, tomato, mayo, sourdough, chips 15

BIG PLATES

Saturday & Sunday 4pm-CL, All Day Monday - Friday

Pan-Seared Salmon*

succotash of green beans, corn, peas, red peppers & red potatoes, pesto 27

1/2 Rotisserie Chicken

slow roasted chicken with creamy polenta, white wine braised mushrooms, seasonal veggies & topped with a veal demi-glace 20

Smoked Tomato Mussels*

steamed pei mussels, smoked beefsteak tomatoes, tarragon butter, toasted sourdough 19

Classic Risotto

mushrooms, basil, tarragon, chives 19
add pulled chicken 5
add shrimp/salmon 8

Steak Frites*

pan-seared flat iron, demi-glace, chimichurri tossed fries, simple salad 29

BRUNCH

SATURDAY & SUNDAY 11-4

Breakfast Burrito*

scrambled eggs, bacon, cheddar, rice, herb salsa, sour cream, guacamole 12

Bacon Egg & Cheddar Breakfast Sandwich*

bacon, scrambled eggs, cheddar, chili aioli, tots 12

Cinnamon Roll

house made cinnamon rolls with a brown sugar molasses & orange butter cream frosting 10

Strawberry French Toast

cinnamon french toast, fresh strawberries, strawberry drizzle, house made chocolate sauce, house made whipped cream 12

Pastrami Scramble

shallot, tomatoes, green squash, white cheddar, and jalapeno 14

The Continental

2 eggs, scrambled, sunny side, over easy or fried, 2 bacon slices, homestyle potatoes, sourdough toast 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BLUEJACKET

BLUEJACKET DRAFTS

Lagers

For The Company
Helles Lager, 5.2%, 4 Oz. Taster 3 - 20 Oz. Draft, 7

Love Cats
Pilsner 5%, 4 Oz. Taster 3 - 20 Oz. Draft, 7

Hoppy Brews

Slow Bullet
IPA with Mosaic Hops, 5.0%, 4 Oz. Taster 3 - 16 Oz. Draft, 7

Build Or Destroy
IPA w/ BRU-1 & Citra Hops, 7.0%
4 Oz. Taster 3 - 16 Oz. Draft, 7

Distant Morning
Double IPA with Galaxy & Simcoe, 7.0%,
4 Oz. Taster 3 - 16 Oz. Draft, 7

Lo-Fi Nights
Double IPA w/ Galaxy & Mosaic Hops, 8.0%
4 Oz. Taster 3 - 16 Oz. Draft, 8

Brand New Vandals
Double IPA w/ Nelson Sauvin & Citra Hops, 8.0%
4 Oz. Taster 3 - 16 Oz. Draft, 8

Fruited Sours

Double Jam
Double Fruited Sour Ale w/ Strawberries, Raspberries, Vanilla
& Milk Sugar, 6.0%, 4 Oz. Taster 4 - 13 Oz. Draft, 8

Double Wedding Ale
Double Fruited Sour Ale w/ Peaches, Apricots, Passionfruit,
Vanilla & Milk Sugar, 6.0%, 4 Oz. Taster 4 - 13 Oz. Draft, 8

Stouts

Mexican Radio
Sweet Stout w/ Spices, 8% 4 Oz. Taster 4 - 13 Oz. Draft, 8

Party Enemy #1
Coconut & Peanut Butter Imperial Sweet Stout, 8%
16 Oz. Can Pour, 8

Classics

Pattern Skies
Weissbier, 5.6%, 4 Oz. Taster 3 - 16 Oz. Draft, 8

Goldfinch
Belgian Blond Ale, 5.8%, 4 Oz. Taster 3 - 13 Oz. Draft, 7

Collaborations

Perennial In Droves **Cushwa Schneller Geist**
Dark Lager, 3.8% Wee Marzen, 4%
Perennial & Great Raft Collab **Cushwa Collab**
4 Oz. Taster 3 - 20 Oz. Draft, 7 4 Oz. Taster 3 - 20 Oz. Draft, 7

Cask

We Are Family
Kolsch-Style Ale, 4.8%
4 Oz. Taster 3 - 20 Oz. Handpull, 7

Mars Hotel
Sweet Stout w/ Horchata 8%
4 Oz. Taster 4 - 13 Oz. Handpull, 8

WINE BY THE GLASS

Sparkling

Treveri Cellars, Blanc de Noirs Brut, Sparkling Pinot Noir
Columbia Valley, Washington NV 9

Poe Wines, Ultraviolet Sparkling Rose, Cabernet Franc
Napa Valley, California NV 14

White

Big Cork, Sauvignon Blanc
Rohrersville, Maryland 2020 12

Matthew Fritz, Chardonnay
North Coast, California, 2018 10

Eola Hills, Pinot Gris
Rickreall, Oregon 2019 11

Left Foot Charley, Dry Riesling
Old Mission, Michigan 2017 13

Rosé

Haywater Cove Rose
Long Island, New York NV 9

Red

Fossil Point Pinot Noir
Edna Valley, California 2017 12

Trefethen Eschol Red Blend
Napa Valley, California 2019 15

Ridge Crest Syrah
Columbia Valley, Washington 10

Fluture Wines, The Rooster Piquette, Norton
Mideleburg, Virginia 12

CANNED CIDER

Anxo Cider
Cidre Blanc, 6.9%, Washington, DC, 12 Oz. Can 9

COCKTAILS

Frosé

Rose, Watermelon, Mint, Housemade Orangecello, Citrus 12

Pina Colada

Caribbean Rum, Fresh Pineapple, Coconut, Fresh Lime 12

Strawberry GinGin Mule

Show of Hands' Fresh Strawberry & Ginger Syrup, J Rieger Gin,
Fresh Lime and a touch of Q Sodas' Ginger Beer 12

True Hurricane

Rum Blend, Passionfruit, Pineapple,
Lemon, Pomegranate 12

Piña Margarita

Pineapple-Infused Corazon Tequila, Blood Orange Liqueur
Lime Oleo, Fresh Squeezed Lime, Salt 12

Everyday Is Sunday

Wheatley's Vodka, Homemade Limoncello, Peach Vermouth, Fresh
Squeezed Lemons, Simple Syrup 12

Moscow Mule

Wheatley's Vodka, Gosling's Ginger Beer, Lime 12

The Unexpected

Smoky Spicy Mezcal Margarita with Basil & Strawberry 12

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale / 2

Unsweetened Iced Tea 16 oz / 2

TAKE IT HOME!

We have a HUGE list of canned beer, liquor, and cocktails all available for
carryout!

Visit bluejacketdc.menu for a list of everything.