

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 w/ celery & ranch 15

Baked Feta Dip

marinated feta, house-made bread 10

Buffalo Chicken Dip

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

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, red & golden beets seasoned with thyme salt, orange 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, apple, marinated chickpea, feta, za'atar croutons, beet chips, kale, olive tapenade dressing. 16.5

BURGERS & SANDWICHES

Big Train Burger*

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

Bluejacket Double Burger*

two 1/4 lb 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 & carrot pickled slaw, fresh cucumber & serrano lemon yogurt sauce, fries 17

Pressed Hot Pastrami

sauerkraut, spicy mustard, million island dressing, havarti, buttered rye, chips 17

Half-Smoke

onions, beef chili, homemade beer cheese, bacon crumbles, served with fries 14

Lamb Shwarma Roll

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

Grilled Cheese

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

Cuban Sandwich

smoked sliced pork, berrkshire ham, pickles, swiss cheese, yellow mustard aioli, sub roll, fries 16.50

Fried Chicken Sandwich

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

Sofrito Pulled Pork Sandwich

pork butt marinated in peppers, onions, & citrus topped with red cabbage curtido & lime crema served with fries 17

French Dip*

thinly shaved beef, swiss cheese, black pepper, sauteed oyster mushrooms, horseradish mayo, toasted italian roll, au jus, fries 17.50

Deli-Style Turkey 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*

served with sauteed carrot ribbons & brussels sprouts with a feta caper aioli 27

1/2 Rotisserie Chicken

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

Shrimp N Creamy Grits*

cheesy grits, pepper medley, bacon, tomatoes 22

Pumpkin Gnocchi

sweet & savory pumpkin puree 20

Pierogies

boursin cheese & potato stuffed served with chive cream sauce, crispy fennel & mushroom 15

Diablo Mussels*

tomatoes, onions, chiles, andouille sausage served with sourdough 20

White Wine Tarragon Mussels*

heavy cream, tarragon, wine, garlic, shallots served with sourdough 20

Classic Risotto

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

New York Strip*

10oz. New York strip served with seasonal veg & cauliflower mash 35

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

Blueberry French Toast

cinnamon french toast, fresh blueberries, blueberry 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

They Both Melt

Dunkel Lager, 5.6%,
4 Oz. Taster 3 - 20 Oz. Draft, 7

Hoppy Brews

Lost Weekend

IPA w/ Citra Hops, 7.0%
4 Oz. Taster 3 - 16 Oz. Draft, 7

All The Stars Align

IPA w/ Citra & Cascade Hops, 7.0%
4 Oz. Taster 3 - 16 Oz. Draft, 7
Retired USAF Major General Steve Schiack Collaboration

9 Pound Hammer

Double IPA w/ Citra & Galaxy Hops, 8.0%
4 Oz. Taster 3 - 16 Oz. Draft, 8

Lo-Fi Nights

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

Near Wild Heaven

Double IPA w/ Nelson Sauvignon Hops, 8.0%
4 Oz. Taster 3 - 16 Oz. Draft, 8

Time Bandit

Double IPA w/ Galaxy & Sabro Hops, 8.0%
4 Oz. Taster 3 - 16 Oz. Draft, 8

For The Time Being

Double IPA w/ Citra & Experimental Hop #09326 Hops, 8.0%
4 Oz. Taster 3 - 16 Oz. Draft, 8

Fruited Sours

Midnight Flowers

Double Fruited Sour Ale w/ Mixed Berries, Plums,
Vanilla & Milk Sugar, 6.0%, 4 Oz. Taster 4 - 13 Oz. Draft, 8

Speed Of Life

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

Forbidden Planet

Dry-Hopped Blond Ale w/ Galaxy Hops, 5.8%,
4 Oz. Taster 3 - 13 Oz. Draft, 7

Stouts

Mexican Radio

Sweet Stout w/ Spices, 8.0%
4 Oz. Taster 4 - 13 Oz. Draft, 8

Run Rudolph Run

Imperial Stout w/ Maple, Hazelnut, Chocolate,
Vanilla & Milk Sugar, 10.0%
4 Oz. Taster 4 - 13 Oz. Draft, 8

Casks

Mexican Radio

Sweet Stout w/ Spices, 8.0%
4 Oz. Taster 4 - 13 Oz. Draft, 8

9 Pound Hammer

Double IPA w/ Citra & Galaxy Hops, 8.0%
4 Oz. Taster 3 - 16 Oz. Draft, 8

WINE BY THE GLASS

Sparkling

Treveri Cellars, Blanc de Blanc Brut
Columbia Valley, Washington NV 9

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

White

Margerum "Sybarite", Sauvignon Blanc
Santa Barbara, California, 2020 12

Brea Wine Company, Chardonnay
Central Coast, California, 2020 14

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

Wonderwall, Pinot Noir
Edna Valley, California 2019 12

Ridge Crest Syrah
Columbia Valley, Washington 2016 10

Bliss Family Vineyards Zinfandel
Mendocino, California 2015 10

CANNED CIDER

Anxo Cider

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

COCKTAILS

Hot Stone Fence

Bourbon, Local Cider, Ginger, Allspice,
Barrel-Aged Beer Reduction *HOT* 11

Mulled Wine

Red Wine, Pomegranate, Our Orangecello,
Cinnamon, Brandy, Citrus *HOT* 11

Cranberry GinGin Mule

Show of Hands' Fresh Cranberry & 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

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.