

# 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

### Gazpacho

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

### 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

### Greek Salad

romaine, pepperoncini, cucumber, marinated heirloom tomatoes, kalamata olives, feta cheese, za'atar croutons served with lemon dill vinaigrette 13.5

### 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, lettuce 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

### 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

### Tuscan Turkey

slow roasted turkey on ciabatta, mayo, basil arugula pesto, sun dried tomatoes, spinach, garlic butter. served with house chips 14

### Red Apron Roast Beef\*

rare tender roast beef, thinly sliced with beer wiz and horseradish aioli served with house chips. (served cold) 19

## BIG PLATES

Saturday & Sunday 3pm-CL, All Day Monday - Friday

### Pan-Seared Salmon\*

tri colored quinoa, mixed vegetables served with a lemon beurre blanc sauce 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

### 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

### Spicy Thai Mussels\*

mussels steamed in our coconut curry sauce, fresno, scallion, served with toast points 19

### Spring Risotto

asparagus, shallots, green pea, spinach, micro pea shoots, arborio rice 19  
add pulled or grilled chicken 5  
add shrimp/salmon 8

### Chicken Florentine

garlic béchamel sauce, herbed chicken breast, spinach, sun dried tomatoes, and penne 17

### Clams & Linguine

linguini tossed in a lemon cream sauce & clams steamed to perfection 19

## BRUNCH

### SATURDAY & SUNDAY 11-3

### 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

**Love Cats**  
Northern German Style Pilsner w/ Loral Hops  
5.0%, 4 Oz. Taster 3 - 20 Oz. Draft, 7

**Change Tomorrow**  
Bavarian Style German Pilsner w/ Hallertau Mittelfruh Hops  
& 100% VA Malt 5.0%, 4 Oz. Taster 3 - 20 Oz. Draft, 7

**Small Conversations**  
Helles Lager w/ 100% Virginia Malt,  
5.2%, 4 Oz. Taster 3 - 20 Oz. Draft, 7

**Metal Guru**  
Helles Bock, 7.0%, 4 Oz. Taster 3 - 20 Oz. Draft, 8

### Hoppy Brews

**Lost Weekend**  
Hazy IPA w/ Citra, 7.0%  
4 Oz. Taster 3 - 16 Oz. Draft, 7

**Smile In Disguise**  
Hazy IPA w/ Mosaic & Kohatu, 7.0%  
4 Oz. Taster 3 - 16 Oz. Draft, 7  
Cushwa Collaboration

**Late Night Thriller**  
Hazy IPA w/ Galaxy, 7.0%  
4 Oz. Taster 3 - 16 Oz. Draft, 7

**The Rainbow**  
Hazy Double IPA w/ Galaxy, 8.0%  
4 Oz. Taster 3 - 16 Oz. Draft, 8

**Going Underground**  
Hazy Double IPA w/ Nelson Sauvin & Citra, 8.0%  
4 Oz. Taster 3 - 16 Oz. Draft, 8

**Yesterday**  
American IPA w/ Centennial, Amarillo & Cascade, 7.0%  
4 Oz. Taster 3 - 16 Oz. Draft, 7

### Fruited Sours

**Escaping Youth**  
Double Fruited Sour w/ Passionfruit, Vanilla & Milk Sugar, 6.0%  
4 Oz. Taster 4 - 13 oz. Draft, 8

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

### Classics

**Love Language**  
English-Style Bitter, 4.8%  
4 Oz. Taster 3 - 20 Oz. Draft, 7

**Pattern Skies**  
Weissbier, 5.6%, 4 Oz. Taster 3 - 16 Oz. Draft, 7

**Glee**  
English-Style Golden Ale, 4%  
4 Oz. Taster 3 - 20 Oz. Draft, 7

### Stouts

**Palace At 4 AM**  
Sweet Stout w/ Coffee, 8.0%  
4 Oz. Taster 4 - 13 Oz. Draft, 8

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

**Rushing Elephants**  
Bourbon BA Imperial Stout w/ Maple, Vanilla, Coffee & Cocoa Nibs  
13.0%, 4 Oz. Taster 4.5 - 13 Oz. Draft, 9

### Casks

**Love Language**  
English-Style Bitter, 4.8%  
4 Oz. Taster 3 - 20 Oz. Handpull, 7

**Essex**  
Extra Special Bitter, 5.1%  
4 Oz. Taster 3 - 20 Oz. Handpull, 7

### Bottles & Cans

**Distant Fantasies**  
Spontaneously Fermented Ale w/ Raspberries & Cherries, 6.0%  
16.9 oz. Bottle, 15

## WINE BY THE GLASS

### Sparkling

**A. Duboy, Brut**  
Spain NV 9

**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

**Broken Dreams, Chardonnay**  
California, 2018 14

**Eola Hills, Pinot Gris**  
Rickreall, Oregon 2019 11

**Left Foot Charley, Dry Riesling**  
Old Mission, Michigan 2017 14

### Rosé

**Maris, Rose**  
Pays D'OC, France 2021 11

### Red

**Fossil Point, Pinot Noir**  
Edna Valley, California 2019 12

**Ridge Crest Syrah**  
Columbia Valley, Washington 2016 10

**Trefethen Eschol Red Blend**  
Napa Valley, California 2019 15

## CANNED CIDER

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

## COCKTAILS

### Strawberry Rhubarb Frose

Rose wine, Strawberries, Rhubarb, Citrus, Mint - FROZEN 12

### Toasted Coconut Pina Colada

Don Q 7 Rum, Coconut Puree, Toasted Coconut, Pineapple, Lime,  
Allspice Dram - FROZEN 12

### Strawberry GinGin Mule

Show of Hands' Fresh Strawberry & Ginger Syrup, J Rieger Gin,  
Fresh Lime and a touch of Ginger Beer 13

### True Hurricane

Rum Blend, Passionfruit, Pineapple,  
Lemon, Pomegranate 12

### Piña Margarita

Pineapple-Infused Corazon Tequila, Blood Orange Liqueur  
Lime Oleo, Fresh Squeezed Lime, Salt 13

### Everyday Is Sunday

Wheatley's Vodka, Homemade Limoncello, Peach Vermouth, Fresh  
Squeezed Lemons, Simple Syrup 13

### Moscow Mule

Wheatley's Vodka, Gosling's Ginger Beer, Lime 13

## 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](http://bluejacketdc.menu) for a list of everything.