

TRADEMARK LUNCH

first sips

TEAS BY TEA FORTÉ

TEA OVER ICE \$7

White Ginger Pear
Raspberry Nectar
Green Mango Peach

SIGNATURE HOT TEA \$5

Apple Spice
White Ginger Pear
Lemon Sorbetti
Estate Darjeeling

ALEXANDRIA



TRADEMARK

- DRINK AND EAT -

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VIRGINIA

FROM THE BAR

Trademark Cocktails

CARLYLE SOUR \$10

Bowman Brother's whiskey, apricot brandy, house-made sours, Lillet Rouge, bitters

PEARL DIVER \$10

Vodka, Licor 43, guava nectar, simple, yogurt pearls

BEERS ALWAYS ON DRAFT

PORT CITY OPTIMAL WIT \$7

Witbier | Virginia | 4.9% ABV | 15 IBU

OLD BUST HEAD WILDCAT IPA \$7

Indian Pale Ale | Virginia | 6.2% ABV | 48 IBU

BASS PALE ALE \$7

English Pale Ale | UK | 5.1% ABV | 49 IBU

UNION ANTHEM \$7

American Golden Ale | Maryland | 5% ABV | 35 IBU

3 STARS GHOST WHITE IPA \$7

White IPA | DC | 5.9% ABV

GUINNESS \$7

Irish Dry Stout | Ireland | 4.3% ABV | 45 IBU

PORT CITY PORTER \$7

American Porter | Virginia | 7.5% ABV | 45 IBU

STRONGBOW CIDER \$7

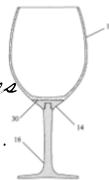
English Dry Cider | UK | 5% ABV

MORE CRAFT BEER

We have four rotating taps that offer seasonal and limited release treats!

WINES BY THE GLASS

*Ask about our wines
by the glass selection.*



COME AND JOIN US
FOR HAPPY HOUR

MONDAY - FRIDAY

5pm - 7pm

Ask your server about our
Drink & Eat Specials



WWW.TRADEMARKDRINKANDEAT.COM

2080 Jamieson Avenue
Alexandria, Virginia, 22314
703.253.8640

TRADEMARK | *drink local & eat local*

We are passionate about the treats and treasures that can be found in our local area. Whether it's the incredible craft brews from our friends at local breweries, locally distilled whiskies or the local produce and proteins used in our eats. We seek and use the freshest local produce, finding many delights from the fields of Tuscarora's Organic Co-operative in Pennsylvania. And it's not just booze and veg -- We are proud to use local Bell & Evans chicken. The Bell & Evans Humane Animal Welfare Standard™ assures all of their chickens are humanely raised and compassionately handled, in a minimal-stress environment, throughout their lives.



*Drink and Eat
Always a bright idea!*

STARTERS & SHARERS

GF TOMATO & KALE SOUP \$7

This twist on a classic tomato soup is vegan and gluten free

CRISPY CALAMARI \$9

Fresno pepper, pea shoots, bloody mary dip

GF BLUE HEAVEN NUGGETS \$9

Sweet Potato nuggets with Rogue Creamery® blue cheese dusting

TRADEMARK CHILI \$10

All beef, cooked Port City Porter ale and espresso, served with sour cream, cheddar cheese, tortilla chips

SALADS

CRISPY SHRIMP CAESAR \$14

Leaves of romaine, parmesan cheese, corn, tomatoes, Cajun Caesar dressing, topped with crispy shrimp

GF SEARED TUNA MOJITO SALAD \$15

Sriracha and lime seasoned yellowfin tuna seared rare, chopped romaine, tomatoes, cucumbers, radish, fennel, mojito vinaigrette

GF TRADEMARK CHOPPED SALAD \$10

Chopped romaine, tomatoes, egg, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing with PULLED CHICKEN \$14

GF with JUMBO LUMP CRAB \$16

GF BABY FIELD GREENS \$8

Shaved radish, fennel, carrots, champagne vinaigrette

SANDWICHES

Our sandwiches come with a choice of fries or coleslaw

GF All of our sandwiches and burgers are available on a gluten free roll

CHICKEN SANDWICH \$13

Pulled beer can chicken, Basil shallot aioli, swiss cheese, field greens and tomato, multi-grain roll

PHILLY CHEESESTEAK PRESS \$13

Thinly sliced prime rib beef, onions and peppers, provolone cheese, pressed white roll

CRAB CAKE SANDWICH \$16

Red pepper aioli, micro greens, sesame seed roll

TRADEMARK TURKEY BLT \$13

Smoked turkey, thinly sliced bacon candy, lettuce, tomato, whole grain mustard aioli, freshly baked rustic ciabatta



Items marked with the GF logo are made using ingredients that do not contain gluten/wheat. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Many additional items can be prepared gluten free through a few minor substitutions.

Please make your server aware of any specifics regarding allergies and food intolerances and we will accommodate as best as possible.



TRADEMARK
- DRINK AND EAT -

Trademark Burgers

Our burgers come with Lettuce, Tomato, Onion, Pickles and a choice of Fries or Coleslaw

TRADEMARK CLASSIC BURGER* \$14

Choice of: cheddar, swiss, provolone

THE B.E.L.T. BURGER* \$18

Bacon candy, fried egg

BLACK BEAN BURGER \$12

Cheddar cheese, guacamole, pico de gallo, sesame seed roll

INVENT YOUR OWN

ADD FOR \$1 EACH

Caramelized onions, smoked bacon, sautéed mushrooms

ADD FOR \$2 EACH

Bacon candy, fried egg, avocado

TRADEMAC & CHEESE

#1 THE CUBAN \$13

Ham, bacon candy, mustard-crust, deep-fried pickle

#2 EASTERN SHORE \$16

Lump crab, lobster and mascarpone

ENTRÉES

GF GRILLED SALMON* \$21

Parmesan risotto, broccolini, Jack Daniel's and Coke butter

VEGAN MUSHROOM RAVIOLI \$20

Roasted eggplant tomato sauce, sautéed kale

DAILY LUNCH SPECIALS

We offer a selection of daily lunch specials. Come by and see what we have special today.

*MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS