



TRADEMARK
• DRINK AND EAT •

LUNCH
11:30AM – 2:00PM

"It is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words like "What about lunch?"

— A.A. MILNE

FIRST SIPS

TEA FORTE TEA OVER ICE \$7

BLACK: Ceylon Gold | WHITE: Ginger Pear
GREEN: Mango Peach | HERBAL: Raspberry Nectar

VOSS WATER

Still or Sparkling 375ml \$5

STARTERS & SHARERS

BACON CANDY \$8

Smoky, sweet, and slightly spicy

SOUP OF THE DAY \$9

Chef's selection of the season's freshest

GNOCCHI MAC + CHEESE

#1 TRUFFLE & WILD MUSHROOM \$13

Caramelized onions, Truffle Parmesan Crust

#2 SHRIMP BLT \$18

Bacon candy nugget, kale, roasted tomato
Old Bay crust, topped with sautéed shrimp

BIGGER BITES

WHISKEY CAESAR SALAD \$12

Long leaf romaine, corn, tomato, parmesan crisp, cabbage crunch, whisky barrel aged Caesar dressing

WITH: PULLED CHICKEN +\$6

LEMON GARLIC SHRIMP +\$7

SRIRACHA SEARED SALMON +\$8

RAINBOW KALE SALAD \$12

Baby kale, bell pepper, red onion, mango, dried cranberries, garbanzo beans, candied walnuts

Tossed in balsamic vinaigrette

WITH: GRILLED SKIRT STEAK +\$9

PULLED CHICKEN +\$6

LEMON GARLIC SHRIMP +\$7

GRILLED SKIRT STEAK WEDGE SALAD \$21

Iceberg wedge, blue cheese, roasted tomatoes, roasted onions, bacon candy bites, corn, smoked shoyu blue cheese dressing

ENGLISH PALE ALE FISH & CHIPS \$21

Old Bust Head English Pale Ale

battered haddock, thick fries, tartar sauce

SALMON PAELLA \$26

Pan seared salmon, Calasparra saffron paella with green beans and tomato, herb butter

* May contain raw or undercooked ingredients. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

All sandwiches served with our thick cut herbed sea salt fries or substitute: SWEET POTATO FRIES, SIDE SALAD, CUP OF SOUP +\$2

BAVARIAN CHEESESTEAK \$17

Thinly sliced prime rib beef, caramelized onions, bell peppers, sweet mustard, provolone cheese, pretzel roll

TURKEY REUBEN \$17

Thin sliced turkey breast, thousand island, creamy coleslaw, swiss cheese on marble rye

IMPOSSIBLE® CAPRESE BURGER \$17

Caponata spread, mozzarella, guacamole
Whole-wheat roll

TRADEMARK BURGER* \$17

Fire grilled 8oz short rib, brisket, chuck blend burger, lettuce, tomato + onion, potato roll

CHOICE OF CHEESE: Cheddar, provolone, swiss, gorgonzola

SANDWICH OF THE DAY

MONDAY

CRAB CAKE SANDWICH \$18

Lettuce, tomato, remoulade

TUESDAY

CUBANO SANDWICH \$17

Slow roasted pork roast, thin slice ham, Swiss cheese, sliced pickle, mustard in a pressed Cubano roll

WEDNESDAY

MELTED BRIE + PEAR SANDWICH \$16

Cranberry walnut bread, arugula, fig preserves

THURSDAY

CHICKEN SANDWICH \$16

Herb roasted chicken, basil shallot aioli, Swiss cheese, greens, tomato, multi-grain roll

FRIDAY

OLD TOWN LOBSTER ROLL \$19

Lobster, Celery and a Touch of Lemon Mayo on Grilled Butter New England Soft Bun

A gratuity of 20% is automatically added to groups of 6 or more
We allow a maximum of 6 split checks per table

ALEXANDRIA

...



VIRGINIA

...

TRADEMARK

• DRINK AND EAT •

DINNER

2:00PM – 10:00PM

VOSS WATER

Still or Sparkling 375ml \$5 | 800ml \$9

STARTERS & SHARERS

BACON CANDY \$8

Smoky, sweet, and slightly spicy

BUFFALO CHICKEN FLATBREAD \$12

Pulled chicken, blue cheese crumbles, white cheddar, Smoked shoyu blue cheese drizzle, micro celery

MUSHROOM & ASPARAGUS ARANCINI \$12

Marinara sauce, parmesan cheese

IMPOSSIBLE® CHILI NACHOS \$13

Crispy fried corn tortillas, chipotle cheese sauce, avocado, fresh salsa, sour cream drizzle

SOUP OF THE DAY \$9

Chef's selection of the season's freshest

GNOCCHI MAC + CHEESE

#1 TRUFFLE & WILD MUSHROOM \$13

Caramelized onions, Truffle Parmesan Crust

#2 SHRIMP BLT \$18

Bacon candy nugget, kale, roasted tomato

Old Bay crust, topped with sautéed shrimp

TRADEMARK GRILLED SPICED WINGS \$14

Sweet Baby Ray's® Buffalo or Chipotle Barbecue Sauce +\$1

Served with buttermilk ranch

or smoked shoyu blue cheese dressing

Join us for...

TRADEMARK

HAPPY HOUR

Join us for Drink and Eat Specials

MONDAY – FRIDAY | 3pm to 6pm

SALADS & SANDWICHES

WHISKEY CAESAR SALAD \$12

Long leaf romaine, corn, tomato, parmesan crisp, cabbage crunch, whisky barrel aged Caesar dressing

WITH: PULLED CHICKEN +\$6

LEMON GARLIC SHRIMP +\$7

SRIRACHA SEARED SALMON +\$8

RAINBOW KALE SALAD \$12

Baby kale, bell pepper, red onion, mango, dried cranberries, garbanzo beans, candied walnuts

Tossed in balsamic vinaigrette

WITH: PULLED CHICKEN +\$6

LEMON GARLIC SHRIMP +\$7

All sandwiches served with our thick cut herbed sea salt fries or substitute: SWEET POTATO FRIES, SIDE SALAD, CUP OF SOUP +\$2

BAVARIAN CHEESESTEAK \$17

Thinly sliced prime rib beef, caramelized onions,

bell peppers, sweet mustard, provolone cheese, pretzel roll

TRADEMARK BURGER* \$17

Fire grilled 8oz short rib, brisket, chuck blend burger, lettuce, tomato + onion, potato roll

CHOICE OF CHEESE: Cheddar, provolone, swiss, gorgonzola

TRADEMARK MAINS

AVAILABLE 4PM – 10PM

ENGLISH PALE ALE FISH & CHIPS \$21

Old Bust Head English Pale Ale

battered haddock, thick fries, tartar sauce

SALMON PAELLA \$26

Pan seared salmon, Calasparra saffron paella

with green beans and tomato, herb butter

GRILLED NEW YORK STEAK* \$37

10oz NY strip steak, grilled to your liking,

Heirloom potatoes, sautéed baby kale,

grilled peppers, herb butter

LEMON ROASTED HALF CHICKEN \$26

Heirloom potatoes, rainbow cauliflower

Salsa verde

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A gratuity of 20% is automatically added to groups of 6 or more

We allow a maximum of 6 split checks per table

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

CHICKPEA HUMMUS

Half 10 | Full 18**
Lemon olive oil, paprika,
Baked pita chips
** *Shareable 3-4 people*

WATERMELON SALAD

Half 7 | Full 12
Feta cheese, pistachio, mint
sherry vinaigrette *gf*

HEIRLOOM TOMATO CAPRESE

Half 8 | Full 12
Buffalo mozzarella, basil, arugula
olive oil, balsamic reduction *gf*

FIELD GREENS SALAD

Half 7 | Full 12
Beet, fennel, grape tomato,
mozzarella cheese, chia seeds,
lemon vinaigrette *gf*

RAINBOW TROUT*

Half 15 | Full 26
Heirloom carrots, beets, leek,
toasted almonds, lemon, olive oil

HARVEST PASTA

Half 17 | Full 21
Fettucine, squash ribbons, red onion,
Peas, lemon oil, basil, parmesan cheese

OUR SOURCING PROMISE

We actively seek out
suppliers we trust,
to source ethical,
sustainable and
organic ingredients
wherever possible.

AVAILABLE

11:30am to
10:00pm

TRADEMARK HAPPY HOUR

Join us for Drink and Eat Specials
MONDAY – FRIDAY | 3pm to 6pm

Always a bright idea!

WWW.TRADEMARKDRINKANDEAT.COM

2080 Jamieson Avenue, Alexandria, Virginia 22314 | 703.253.8640

GET FREE FOOD!



Ask about our loyalty program

DRINK, EAT, REPEAT