

ALEXANDRIA



TRADEMARK

- DRINK AND EAT -

VIRGINIA

Tuesday - Sunday

11am-9pm

Three Ways to
#TrademarkYourself



#TRADEMARKTOGO

38.8037282,-77.063928 -> TO ANYWHERE



WWW.TRADEMARKDRINKANDEAT.COM

2080 Jamieson Avenue
Alexandria, Virginia 22314

703.253.8640

ALL DAY MENU
11:00AM TO 9:00PM

SOUP OF THE DAY \$10

Chef's selection of the season's freshest

BACON CANDY \$7

Smoky, sweet, and slightly spicy

BUFFALO CHICKEN POTSTICKERS \$10

Blue cheese dip

LOADED FRIES \$8

Bacon candy, chipotle cheese sauce, sour cream, scallions, jalapeno

Available after 3pm

TRADEMARK GRILLED SPICED WINGS \$15

Tossed in barbeque sauce, ranch dressing

Available after 3pm

TRADEMARK CHOPPED SALAD \$12

Chopped romaine, tomatoes, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing

with PULLED HERB ROASTED CHICKEN \$16

CRAB CAKE CAESAR \$18

Baby kale and romaine, parmesan cheese, corn, tomatoes, Old Bay Caesar Dressing, topped with seared crab cake

CRAB CAKE SANDWICH \$17

Citrus mustard, potato roll | Fries

CHICKEN SANDWICH \$15

Pulled beer can chicken, basil shallot aioli, Swiss cheese, greens, tomato, multi-grain roll | Fries

MELTED BRIE + PEAR SANDWICH \$17

Cranberry walnut bread, arugula, fig preserves | Fries

THE CLASSIC TM BURGER \$16

Fire grilled 8oz short rib, brisket, chuck blend burger, lettuce, tomato + onion
Choice of Cheese: Cheddar, provolone, swiss, gorgonzola
Potato roll baked fresh daily | Fries

ENGLISH PALE ALE FISH & CHIPS \$23

Old Bust Head English Pale Ale battered haddock, thick fries, tartar sauce
Available after 3pm

MUSHROOM RAVIOLI \$26

Roasted eggplant tomato sauce parmesan

STEAK & FRIES* \$35

10 oz New York Strip, seasonal vegetables, served with fries and compound butter

PAN SEARED SALMON \$28

Fingerling potatoes, seasonal vegetables, lemon basil oil, merlot salt

BEER

DRAFT ON TAP

PORT CITY OPTIMAL WIT \$8

Witbier | VA | 4.9% ABV | 15 IBU

OLD BUST HEAD "BUST HEAD" \$7

English Pale Ale | VA | 5.6% ABV | 21 IBU

2 SILOS SILOBRATION \$8

Märzen | VA | 5.3% ABV | 21 IBU

HEAVY SEAS LOOSE CANNON \$8

American IPA | MD | 7.25% ABV | 45 IBU

OLD BUST HEAD CARAMEL MACCHIATO \$8

Stout | VA | 5.8% ABV | 32 IBU

DOMESTIC

COOR'S LIGHT

American Light Lager | 4.2% ABV | \$5

MILLER LITE

North American Adjunct Lager | 4.2% ABV | \$5

LAGUNITAS IPA

American IPA | CA | 6.2% ABV | \$7

NEW BELGIUM FAT TIRE

Amber Ale | 5.2% ABV | \$6.50

ATLAS BREW WORKS DISTRICT COMMON

California Lager | DC | 5.1% ABV | \$7

IMPORTED

CORONA

North American Lager | 4.5% ABV | Mexico | \$6

HEINEKEN

Euro Pale Lager | 5% ABV | Holland | \$6

WHITE/SPARKLING WINE

5oz/9oz/BTL

CHATEAU STE. MICHELLE RIESLING Washington [\$10/\$16/\$40]

STERLING PINOT GRIGIO California [\$10/\$16/\$40]

MATUA SAUVIGNON BLANC New Zealand [\$10/\$16/\$40]

ESK VALLEY SAUVIGNON BLANC New Zealand [\$12/\$20/\$48]

KENDALL - JACKSON CHARDONNAY California [\$11/\$18/\$44]

LA CREMA CHARDONNAY California [\$60]

LA MARCA DOC PROSECCO 187mL Treviso, Italy [\$18]

MENAGE A TROIS SPARKLING ROSE Italy [\$10/\$40]

RED WINE

DON MIGUEL GASCÓN MALBEC Argentina [\$10/\$16/\$40]

MEIOMI PINOT NOIR California [\$13/\$20/\$58]

CHATEAU ST. JEAN MERLOT Sonoma County, CA [\$10/\$16/\$40]

LOUIS M. MARTINI CABERNET SAUVIGNON CA [\$11/\$18/\$52]

TRADEMARK

HAPPY HOUR

TUESDAY - FRIDAY | 3pm-6pm

FROM THE KITCHEN

SOUP OF THE DAY \$5

LOADED FRIES \$4

BUFFALO CHICKEN POTSTICKERS \$5

GRILLED SPICED WINGS \$8

THE CLASSIC TM BURGER \$13



FROM THE BAR

DRAFT BEER \$5

HOUSE WINE \$5

WELL COCKTAILS \$5

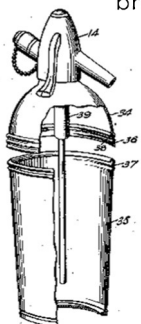
CRAFTED COCKTAILS

TRADEMARK OLD-FASHIONED \$16

Jefferson's whiskey, house-made grenadine, bittermen's hopped grapefruit bitters, brown sugar cube, grapefruit

WATERMELON MARGARITA \$15

Lunazul El Humosa tequila, grilled watermelon, grand marnier, lime



TUSCAN HILLS GIN + TONIC \$12.50

Sunset Hills gin, Mediterranean tonic, basil, orange crisp, passion fruit pearls

GRAPEFRUIT SPRITZER \$13

Fresh grapefruit, rosemary syrup, soda
CHOICE OF:
DEEP RUN VODKA, SUNSET HILLS GIN

TRADEMARK MANHATTAN \$13

Maker's Mark bourbon, sweet vermouth, chocolate and black walnut bitters

BLUEBERRY BASIL MULE \$12

Tito's vodka, house-made blueberry basil syrup, lime, ginger beer