

ALEXANDRIA

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TRADEMARK

- DRINK AND EAT -

...

VIRGINIA

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

first sips

TEAS BY TEA FORTÉ

TEA OVER ICE \$7

White Ginger Pear
Raspberry Nectar
Green Mango Peach

SIGNATURE HOT TEA \$5

Ginger Lemongrass
White Ginger Pear
Lemon Sorbetti
Estate Darjeeling

Trademark Brunch Cocktails

CARLYLE SOUR \$11

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

BLOODY MARY \$9

Absolut Peppar, House Made Mix, Celery Bitters

RED CARPET REVIVER \$9

Aperol, Lillet Blanc, Blood Orange Syrup, Bitters, Champagne

BEERMOSA \$7

Schöfferhofer Grapefruit Hefeweizen Radler, Prosecco



BLOODY MARY + MIMOSA INVENTION BAR

TITO'S BLOODY MARY BAR \$10 +\$1 REFILLS
MIMOSA \$10 + \$1 REFILLS

Available Sundays 10am-2pm

BEERS ALWAYS ON DRAFT

HEAVY SEAS LOOSE CANNON \$7
American IPA | Maryland | 7.25% ABV | 45 IBU

OLD BUST HEAD "BUST HEAD" \$7
English Style Pale Ale | VA | 5.6% ABV | 21 IBU

PORT CITY PORTER \$7
American Porter | VA | 7.5% ABV | 45 IBU

DOGFISH HEAD PERFECT DISGUISE \$8
Imperial IPA | Delaware | 8% ABV | 70 IBU

EVOLUTION EXILE RED ALE \$7
Red Ale / ESB | Maryland | 5.9% ABV | 24 IBU

STELLA ARTOIS \$7
Lager - Euro | Belgium | 5.0% ABV | 24 IBU

MORE CRAFT BEER

We have 12 taps, including rotating taps that offer seasonal and limited release treats!

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.

TRADEMARK BRUNCH



BREAKFAST CLASSICS

BLUEBERRY PANCAKES \$14

Fresh berries, maple syrup

EGGS YOUR WAY* \$16

Skillet potatoes, choice of toast,

Choice of:

bacon, links, ham or chicken sausage

CRANBERRY FRENCH TOAST# \$16

Fresh berries, maple syrup

OMELET INVENTION \$15

CHOOSE UP TO THREE FILLINGS:

Spinach | Tomato | Asparagus | Onions |
Peppers | Ham | Mushroom

ADD CHEESE:

Swiss, Cheddar, Goat Cheese

Served with potatoes, choice of toast

SMOKED SALMON PLATE* \$13

Toasted bagel, snipped chives
and cream cheese

GF 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.

Westin Weekend – These items are available until 3 pm on weekends

A gratuity of 19% is automatically added to groups of 6 or more

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

SIGNATURE TRADEMARKS

GF TRADEMARK CHOPPED SALAD \$11

Chopped romaine, tomatoes, egg, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing
with PULLED CHICKEN \$15

GF with JUMBO LUMP CRAB \$18

CRAB CAKE BENEDICT* \$16

Poached egg, served over Crab cake, spinach, English muffin, topped with hollandaise

GF PHILLY CHEESESTEAK OMELET \$15

Sliced prime rib, onions, peppers, cheddar cheese, skillet potatoes

TRADEMARK BURGER* \$15

Lettuce, tomato, onion, choice of cheddar, swiss, provolone, gorgonzola

EGG, HAM & CHEESE \$14

Sunny side up egg*, country ham, tomato, swiss cheese, potato roll
ADD BACON CANDY +\$2

GF Our sandwiches are available on gluten free roll. Choice of Breakfast Potatoes, Fries or Coleslaw

SIDES

GF FRESH CUT FRUIT & BERRIES \$10

GF BLUE CRAB HASH \$9

GF BACON, BREAKFAST LINKS, HAM or

GF CHICKEN SAUSAGE \$7

GF YOGURT# \$5

OTHER DRINKS

FRUIT JUICE \$4.50

STARBUCKS® COFFEE \$5.50

ESPRESSO \$4

CAPPUCCINO \$4.50

ASSORTED TAZO® HOT TEAS \$4

BLUEBERRY GREEN TEA

ORANGE SMOOTHIE

Immune boosting blend with banana and soy milk \$9.00

BERRY, APPLE AND BANANA MUESLI

Low fat vanilla yogurt, banana, walnuts, pomegranate essence \$12.00

SCRAMBLED EGG, TURKEY

& CHEDDAR WRAP

Rolled with avocado in soft tortilla, chipotle salsa \$11.00

STEEL CUT CINNAMON

SCENTED OATMEAL

Bananas, cinnamon and honey drizzle \$10.00

EGG WHITE AND YOUNG

SPINACH OMELET*

Sautéed onions, low-fat cheddar cheese mini tomato and arugula salad \$14.00

CONTINENTAL BREAKFAST

Choice of squeezed orange, grapefruit or apple juice; season's best fresh fruit; choice of pastry, butter, fruit preserves, Starbucks® brewed coffee or Tazo® tea \$15.00

Westin Fresh by the Juicery

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery | \$9.00 each

Carrot, orange, ginger turmeric & mango juice

Kale, spinach, banana, Mango & cinnamon smoothie

Sweet potato, pineapple, kale Chia seed & almond milk smoothie

Raspberry, strawberry, mint, rosewater, dates & almond milk smoothie