

## STARTERS

**LUMP BLUE CRAB & LOBSTER CAKES 12.95**

*chipotle, aioli, cole slaw*

**BEER BATTERED SHRIMP & CALAMARI 11.95**

*with spicy marinara, aioli sauce*

**ROASTED CHICKEN QUESADILLA 11.95**

*with grilled peppers, onions, cheddar jack cheese, guacamole, sour cream*

**WAGYU BEEF MEATBALLS 10.95**

*"wild" mushrooms sauce, shaved parmesgiano*

**HOT CRAB & SPINACH DIP 10.95**

*lump crabmeat, spinach, parmesan & monterey jack cheese with tortilla chips*

**FRESH GUACAMOLE 9.95**

*served with warm tortilla chips*

**FRIED OYSTER MINI TACOS 11.95**

*with shredded lettuces, charred corn & spring onions chutney, cream horseradish*

**ANGUS BEEF (3) SLIDERS 10.95**

*cheddar cheese, sautéed onions/pickles*

**GRILLED CHICKEN WINGS 11.95**

*chili bourbon maple drizzle*

**POTATO SKINS 10.95**

*with crispy applewood bacon, melted cheddar jack cheese, lemon garlic aioli*

## SOUP & SALADS

**FIVE ONION SOUP 8.95**

*parmesgiano crouton*

**SOUP OF THE DAY Market price**

**CAESAR 9.95**

*baby kale, romaine, garlic croutons & shaved parmesgiano cheese with chicken add 5 or steak add 7*

**WEDGE SALAD 9.95**

*baby iceberg lettuce, creamy blue cheese, toasted walnuts, applewood bacon, cherry tomatoes, chives, fried onions with chicken add 5 or steak add 7*

**SPINACH ROASTED BRUSSEL SPROUT SALAD 10.95**

*sliced mushrooms, red onions, chopped eggs, pancetta, toasted almond, yellow roasted peppers, balsamic with chicken add 5 or steak add 7*

## FLATBREAD PIZZA

**MARGHERITA 13.95**

*mozzarella, san marzano tomatoes, fresh basil*

**TRUFFLE MUSHROOM 14.95**

*roasted wild mushrooms, creamy garlic sauce, mozzarella, white truffle oil*

**PHILLY CHEESE STEAK PIZZA 15.95**

*thin slices of rib-eye, caramelized onions & spring onions, cheddar, provolone, mozzarella cheese*

**ITALIAN MEATS 15.95**

*with italian sausage/ham, pepperoni, mozzarella, tomato, fresh basil*

**BBB PIZZA 14.95**

*buffalo sauce, bacon & blue cheese with roasted chicken*

## BURGERS & SANDWICHES

*ALL SERVED WITH HOMEMADE FRIES*

**GRILLED CHICKEN SANDWICH 12.95**

*with crispy applewood bacon, cheddar cheese, arugula, sliced tomatoes, piquillo pepper aioli*

**\*NY PRIME GROUND BEEF BURGER 12.95**

*with wisconsin american cheese, lettuce, tomatoes, caramelized onions, chipotle sauce*

**PRIME RIB DIP 12.95**

*slow cooked with caramelized onions & melted provolone cheese, served on a French roll*

**ROASTED TURKEY CLUB 12.95**

*applewood bacon, lettuce, tomato & cheddar cheese with roasted garlic aioli*

**\*CALI SUNSHINE BURGER 13.95**

*crispy bacon, eggs & cheddar cheese topped with special ketchup sauce, lettuce, tomatoes & onions*

## ENTREES

**A-TOWN SIZZLING FAJITAS**

**Veggie 15.99 | Chicken 17.99 | Steak 18.99**

**Shrimp 19.99 | Combo 19.99**

*served sizzling hot with guacamole, sour cream, sautéed onions, homemade tortillas, pepper rice, charred beans, jack cheese*

**SHORT RIB RAVOLIS 18.95**

*with wild mushrooms, truffle cream*

**GRILLED SALMON 19.95**

*with creamy mashed potatoes, piquillo pepper sauce, shrimp, charred corn salsa*

**PAN SEARED CHICKEN 17.95**

*with roasted mushrooms, sautéed spinach, creamy potatoes*

**\*GRILLED DRUNKEN BISTRO STEAK 21.95**

*with marinade in amber ale, mushrooms, loaded baked potato, baby green salad*

**CERTIFIED ANGUS PRIME RIB 16oz 29.95**

**WHILE IT LASTS...BLACKENED OR TRADITIONAL**  
*mashed potatoes, fresh broccoli & cream horseradish sauce*

**LOBSTER RAVOLIS 19.95**

*"wild" mushrooms, english peas, cherry tomatoes, shaved sweet potatoes in a lobster cream sauce*

**SHRIMP PENNE PRIMAVERA 17.95**

*with broccoli, mushroom, cherry tomatoes, spinach, basil, garlic, reggiano parm cheese in a vodka sauce*

**FRIED CHICKEN TENDERLOINS 14.95**

*with honey mustard sauce, fries, cole slaw*

## SIDES

**Mashed Potatoes 5**

**Truffle Frites 7**

**Vermont White Cheddar Mac & Cheese 7**

**Caramelized Brussels Sprouts with Applewood Bacon & Garlic 7**

**Charred Broccoli with Toasted Pinenuts, Charred Lemon 6**

**Sautéed Wild Mushrooms Demi Glace 6**

**Loaded Baked Potato 6**

# SUSHI

- \***LAVA ROLL 14** *spicy crab, cream cheese, cucumber, tuna, avocado, spicy mayo, eel sauce*
- \***CALIFORNIA ROLL 10** *avocado, crab, masago, cucumber*
- \***SPIDER ROLL 16** *deep fried softshell crab, avocado, cucumber, japanese mayo, topped with red tobiko & eel sauce*
- \***SPICY TUNA ROLL 10** *crunch & tuna mix (tuna, masago, spicy mayo, sesame oil, scallions)*
- \***RAINBOW ROLL 16** *avocado, cucumber, masago, topped with crab, tuna, salmon, tilapia, yellow tail & shrimp*
- \***ARLINGTON ROLL 13** *shrimp tempura & avocado topped with crab sticks, mayo, yuzu tobiko & eel sauce*
- \***SPICY MEXICAN ROLL 12** *spicy tuna & cucumber cream cheese, topped with sliced avocado & jalapeño mayo*
- \***A-TOWN TOWER 18** *layers of rice, fresh avocado, ahi tuna, topped with spicy mayo, eel sauce, red tobiko*
- \***FIRE DRAGON 10** *shrimp tempura, cucumber, topped with flying fish roe, eel sauce*
- \***TYPHOON ROLL 11** *spicy tuna, salmon, cucumber, avocado*
- \***SPICY CRUNCH ROLL 10** *crab, avocado, cream cheese, topped with crunch, spicy mayo, eel sauce*
- \***MIX! VOLCANO ROLL 16** *shrimp tempura, avocado & crunch, topped with spicy crab, shrimp, eel sauce, scallions, red tobiko*
- \***GODZILLA ROLL 12** *spicy tuna, tempura flakes, topped with sliced avocado, spicy mayo, sriracha sauce*
- \***KAMIKAZE ROLL 16** *spicy tuna & avocado, topped with eel, masago, green tobiko, scallions, eel sauce*
- \***FLAMING DRAGON 16** *shrimp tempura & avocado, topped with tuna, salmon, tilapia, white tuna, spicy mayo, eel sauce*
- \***FRIED CALIFORNIA ROLL 10** *avocado, crab, cream cheese, cucumber, deep fried, scallion, spicy mayo, eel sauce*
- \***OH! HONEY ROLL 12** *shrimp tempura, cucumber & avocado, topped with spicy tuna, spicy mayo, eel sauce*
- \***SPICY SALMON & AVOCADO ROLL 10**
- \***SUSHI NIGIRI 20** *selected, 9 pieces of nigiri*
- \***SASHIMI REGULAR (3PC) 6** *salmon, tuna, yellow tail, tilapia, shrimp*
- \***SASHIMI REGULAR (8PC) 16** *salmon, tuna, yellow tail, tilapia, shrimp*
- \***SASHIMI DELUXE (16PC) 28** *salmon, tuna, yellow tail, tilapia, shrimp*
- \***DRAGON ROLL 13** *crab, cucumber, cream cheese, eel sauce, mango, avocado, BBQ sauce, sesame seeds*
- \***ROCK N' ROLL 13** *rice, shrimp tempura, cucumber, spicy mayo, eel sauce, scallions*
- \***LOBSTER ROLL 15** *sriracha, tuna, salmon, yellow tail, asparagus, crab mix*
- \***PHILADELPHIA ROLL 14** *rice, spicy salmon, scallions, cream cheese, cucumber*
- \***LAS VEGAS 12** *eel, asparagus, avocado, jalapeño, salmon, tuna, tobiko, scallions*
- \***EEL CUCUMBER ROLL 14** *eel, cucumber, asparagus, eel sauce, crab, black tobiko, red tobiko, jalapeño*

# HAPPY HOUR SUSHI – ALL 6

- *Spicy Tuna Roll\**
- *Yellow Tail Roll\**
- *Spicy Salmon Roll\**
- *Eel Avocado Roll\**

# SPECIALTY COCKTAILS

**THE GRAPE GATSBY** *new amsterdam gin, sloe gin, white grape juice, fresh lemon*

**THE SMOKE SHOW** *mezcal infused with strawberries (made in house), agave nectar, fresh lime juice*

**THE HAWTHORNE** *bulliet bourbon whiskey, barenjager honey liqueur, muddled mint, fresh lemon squeeze*

**BALLSTONIAN** *new amsterdam citrus vodka, st. elderflower liqueur, muddled blackberries, with honey & lemon*

**JALAPEÑO MARGARITA** *jalapeño infused tanteo tequila, agave nectar, fresh lime & our house-made margarita mix*

**THE "A-TOWN MULE" (choose your style)** *made with owens mule mixer*

**mexican mule:** *made with camarena blanco tequila*

**irish mule:** *made with jameson whiskey*

**swedish mule:** *made with new amsterdam vodka*

**HOUSE-MADE SANGRIA (ask your server)** *always made with fresh ingredients & served with fresh fruit*

# BEER

## BOTTLES

Bud Light	Heineken	Dog ish 60 Min IPA
Budweiser	Stella Artois	Dog ish 90 Min IP
Coors Light	Dos Equis Lager	Allagash White
Miller Lite	Negra Modelo	Ommegang Hennepin Saison
Michelob Ultra	Port City	Bells 2 Hearted Ale
Angry Orchard Cider	Optimal Wit	
Corona	Deschutes Black Butte Porter	
Corona Light		

*See your server or bartender for draft beer selection*

# WINE

## SPARKLING WINE

**La Marca Prosecco** | Veneto, Italy

**Ruffino Rose** | Italy

## WHITE WINE

**Urban Riesling** | Germany

**Maso Canali Pinot Grigio '15** | Trentino Alto-adige, Italy

**Cordero Sauvignon Blanc** | Monterey, CA

**Cordero Chardonnay '14** | CA

## RED WINE

**Cordero Pinot Noir '14** | CA

**Rodney Strong Estate Pinot Noir '14** | Russian River Valley, Sonoma County, CA

**Cordero Merlot '13** | CA

**19 Crimes, Syrah/Cabernet Blend** | Barossa, Australia

**Dona Paula, Los Cardos Malbec '14** | Mendoza, Argentina

\*Arlington County requires us to warn you that consuming raw or undercooked meats, seafood or shellfish may increase the risk of food borne illness.

20% Gratuity will be added to parties of 6 or more.

4100 FAIRFAX DR • ARLINGTON, VA 22203 • 703.528.1110