

f /ATOWNBALLSTON

t @ATOWNBALLSTON

i @ATOWNBALLSTON



LUNCH

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 parmigiano

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

parmeggiano crouton

SOUP OF THE DAY Market price

CAESAR 9.95

baby kale, romaine, garlic croutons & shaved parmeggiano 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 10.95

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

*NY PRIME GROUND BEEF BURGER 11.95

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

PRIME RIB DIP 11.95

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

ROASTED TURKEY CLUB 11.95

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

*CALI SUNSHINE BURGER 11.95

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

SHRIMP FAJITA WRAP 11.95

with sautéed peppers & onions, pepper jack cheese

BACON GRILLED CHEESE 10.95

with pepper jack, provolone, mozzarella & cheddar cheese with applewood bacon

WAGYU MEATBALL PARMIGIANA 11.95

with melted Italian cheeses, marinara sauce sprinkle, parmigiano reggiano cheese on Italian roll

ENTREES

A-TOWN SIZZLING FAJITAS

Veggie 12.99 | Chicken 13.99 | Steak 15.99

Shrimp 16.99 | Combo 16.99

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

GRILLED SALMON 16.95

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

FISH & CHIPS 14.95

beer battered cod, home fries, tartar sauce & cole slaw

PAN SEARED CHICKEN 14.95

with roasted mushrooms, sautéed spinach, creamy potatoes

*GRILLED DRUNKEN BISTRO STEAK 17.95

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

FRIED CHICKEN TENDERLOINS 12.95

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

*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

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 – ALL 6

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

SPECIALTY COCKTAILS

- HAVANA NIGHTS 13** havana club silver rum, maraschino luxardo liqueur, fresh white grapefruit & lime juices
- THE GRAPE GATSBY 12** plymouth gin, sloe gin, white grape juice, fresh lemon
- THE SMOKE SHOW 12** mezcal infused with strawberries (made in house), agave nectar, fresh lime juice
- THE HAWTHORNE 12** bulliet bourbon whiskey, barenjager honey liqueur, muddled mint, fresh lemon squeeze
- BALLSTONIAN 11** new amsterdam citrus vodka, st. elderflower liqueur, muddled blackberries, with honey & lemon
- THE WHISKY EXCHANGE 14** glenlivet founder's reserve whisky, muddled cranberries, ruby red grapefruit juice, agave nectar

JALAPEÑO MARGARITA 11 jalapeño infused tanteo tequila, agave nectar, fresh lime & our house-made margarita mix

MANGO CITRONAGE MARGARITA 12 patron mango citronage, cazadores blanco tequila, lime juice & a splash of orange juice

CROWN APPLE OLD FASHIONED 12 crown royal regal apple whisky, angostura bitters, with hints of orange

THE "A" MULE (choose your style) 11 made with owens mule mixer
mexican mule: made with avion tequila
irish mule: made with jameson whiskey
swedish mule: made with absolut vodka

HOUSE-MADE SANGRIA (ask your server) 9 always made with fresh ingredients & served with fresh fruit

"Don't see your favorite cocktail from the last menu? Ask your server! We'd be more than happy to make it!"

BEER

BOTTLES

Bud Light 5
Budweiser 5
Coors Light 5
Miller Lite 5
Michelob Ultra 5
Angry Orchard Cider 6
Corona 6
Corona Light 6
Heineken 6
Stella Artois 6
Dos Equis Lager 6
Negra Modelo 6
Port City
Optimal Wit 7
Deschutes Black
Butte Porter 7
Dogfish 60 Min IPA 7
Dogfish 90 Min IP 9
Sweetwater 420 APA 7
Allagash White 10
Delerium Tremons 12
Ommegang Hennepin
Saison 10
Ommegang Rare Vos
Amber Ale 10
Buckler (NA) 5

DRAFT

Bud Light 5
Miller Lite 5
Yuengling 5
Sam Adams Seasonal 6
Blue Moon Belgian
White 6
Fat Tire Amber Ale 6
Lagunitas IPA 6
Modelo seasonal 6
Negra Modelo
seasonal 6
Flying Dog Rotator 7
Guinness Stout 7
Beer of the Month

WINE

RED WINE

Cordero Pinot Noir '14 CA 9/42

lively, raspberry-cranberry fruit with sweet rhubarb notes & a hint of white pepper

Cloudfall Vineyards Pinot Noir '14 Monterey, CA 10/38

varietal aromas of cranberry, cherry cola, with hints of spice & fruit; soft finish

Rodney Strong Estate Pinot Noir '14 Russian River Valley, Sonoma County, CA 52

rose petal & pomegranate aromas; medium bodied with vanilla & spice complexity

"Saved" Red Blend '13 CA 48

currants & holiday spiced tannins, with an elegant palate; full-bodied with a lengthy finish

Cordero Merlot '13 CA 9/42

ripe, cherry, blueberry & black currant aromas & flavors; fruit forward & firm, round tannins; cassis & nutmeg tones with a long fruit finish

19 Crimes, Syrah/Cabernet Blend Barossa, Australia 10/38

intense vanilla aromas, with dark berry fruits, soft & fruity, with chocolate & cedary spice

Beringer Knights Valley Cabernet '13 Sonoma, CA 62

ripe black fruit, licorice, mocha & dried herbs build the flavor palate to this versatile wine; silky finish with roasted coffee & dark chocolate

Dona Paula, Los Cardos Malbec '14 Mendoza, Argentina 10/36
sweet, spicy aromas, with hints of herbs & red berries; soft, velvety finish

WHITE WINE

Covey Run Riesling '14 Columbia Valley, WA 9/32

flavors of peach & apricot with crisp acidity; bright citrus notes with a slight minerality

Maso Canali Pinot Grigio '15 Trentino Alto-adige, Italy 10/38

its golden color indicates its crisp, citrus & floral notes; full-flavored, dry, with a rich mouthfeel

Nobilo, Sauvignon Blanc '15 Marlborough, New Zealand 9/32

pineapple, passion fruit & guava start off this fresh, crisp, clean wine

Cordero Chardonnay '14 CA 8/39

citrus-pineapple, lychee fruit aromas; bright acidity with light floral notes; lively & expressive

Storypoint Chardonnay Sonoma/Mendocino, CA 10/38

flavors of ripe yellow apple & aromas of peach & pear; subtle notes of vanilla & toasted oak with a silky finish

Joel Gott Eye Chart Chardonnay CA 42

bright, citrus & tropical flavors on the palate, with aromas of pear & honeydew melon