

Starters

- Chicken Tenders** \$6.00
served with your choice of honey mustard, Citrus-Chipotle BBQ, or teriyaki sauce
- Buffalo Chicken Tenders (spicy)** \$6.00
served with Bleu Cheese dressing
- Oven Roasted Wings** 10/ \$6.00 20/ \$11.00
served with celery and choice of chipotle ranch or Bleu Cheese dressing
(Choice of styles: Roasted, Buffalo, Honey BBQ or even Old Bay style!)
- Mozzarella Sticks** \$6.00
Crispy beer battered mozzarella sticks served with a side of marinara sauce.
- Nachos** \$6.00 / Add chicken \$7.50
Tortilla chips piled high with melted cheese, tomatoes, chili, and onions. Served with sour cream, salsa and guacamole.
- Tortilla Chips** \$4.00
Served with your choice of salsa, queso or guacamole.
- Grilled Quesadillas**
red and green peppers, red onions, and a blend of Mexican cheese, served with sour cream, pico de gallo, and guacamole
- just cheese \$6.00
 - with grilled chicken \$8.00
 - with steak \$9.00
- Chicken Skewers** \$7.00
marinated chicken breast strips served with choice of Hickory BBQ, Buffalo, Asian Sesame Ginger or Honey BBQ sauce.
- Loaded Potato Skins** \$6.00
Potato half shells stuffed with cheese, and topped with sour cream, apple-wood smoked bacon, and fresh green onions
- Two Large Salted Soft Pretzels** \$4.00
Served with spicy mustard or cheese dipping sauce.
- Jalapeño Poppers** \$6.00
Breaded jalapenos stuffed with melted cheese
- Hummus Dip** \$6.00
Traditional hummus served with baked pita rounds

Sliders

- Hickory Smoke BBQ sliders** \$6.00
2 to an order, served with homemade coleslaw, chipotle BBQ sauce and chips
- All beef mini dogs** \$6.00
3 to an order with ketchup, mustard, and onions
- Mini Crab Cake** \$8.00
2 to an order, served with green leaf lettuce, red onions, and chipotle ranch sauce

Side Salads

- Side Caesar Salad** \$5.00
served with creamy Caesar, homemade croutons, and shaved Parmesan
- Side Mixed Greens** \$6.00
served with zinfandel dressing, slices of Roma Plum tomatoes, dried cranberries, crumbled Bleu cheese and candied pecans.
Or add goat cheese for \$1.95

Entrees Salads

- Classic Caesar** \$7.00
fresh Romaine lettuce tossed with our creamy Caesar dressing, homemade croutons, and shaved Parmesan cheese.
- With grilled chicken \$10.00
 - With grilled steak \$12.00
 - With grilled salmon \$13.00
- Mixed Green Salad** \$7.00
served with zinfandel dressing, slices of Roma Plum tomatoes, crumbled Bleu cheese dried cranberries and candied pecans.
Or add goat cheese for \$1.95
- With grilled chicken \$10.00
 - With grilled steak \$12.00
 - With grilled salmon \$13.00
- Caprese Salad** \$7.00
Roma plum tomatoes, fresh Buffalo Mozzarella, drizzled with extra virgin olive oil, balsamic vinegar, cracked black pepper, served with mixed greens
- Southwestern Chicken Salad** \$9.00
Grilled chicken served on bed of mixed greens and Romaine, black beans and corn, tossed in a chipotle ranch dressing. Served with crispy tortilla wedges.
- Classic Cobb Salad**
served with Romaine, boiled eggs, ham, roasted corn, apple-wood smoked bacon, avocados, Roma Plum tomatoes, fresh chopped spring onions tossed with zinfandel vinaigrette
- With grilled chicken \$10.00
 - With grilled steak \$12.00
 - With grilled salmon \$13.00
- Taco Salad** \$9.00
served with shredded Romaine lettuce, blend of Mexican cheese, chopped Roma Plum tomatoes, black beans, corn, chopped red onions, seasoned ground beef, sour cream, guacamole, and crushed tortilla chips, tossed with a chipotle ranch dressing
- Asian Chicken Salad** \$10.00
served with mixed greens, Roma Plum tomatoes, crispy wonton noodles, sliced avocados, mandarin oranges, tossed with an Asian Sesame Ginger dressing
- Chicken Tender Salad** \$10.00
oven baked chicken tenders, served with mixed greens, Roma Plum tomatoes, red onions, cheddar-Monterey cheese, tossed with chipotle ranch dressing
- Buffalo Chicken Tender Salad** \$11.00
oven baked chicken tenders, served with mixed greens, Roma Plum tomatoes, red onions, cheddar-Monterey cheese, tossed with blue cheese crumbles and blue cheese dressing
- Mediterranean Salad**
served on bed of mixed greens, Roma plum tomatoes, feta cheese, red onions, sliced cucumbers, roasted red peppers, and olives, tossed with a balsamic vinaigrette.
- With grilled chicken \$10.00
 - With grilled steak \$12.00
 - With grilled salmon \$13.00

Pizza(9" square)

- Margarita** \$7.50
Roma Plum tomatoes, fresh Buffalo mozzarella, fresh basil
- Pepperoni \$8.50
 - Italian Sausage \$8.50
- Pesto Chicken** \$8.50
Roma Plum tomatoes, fresh Buffalo mozzarella, fresh basil
- BBQ Chicken** \$9.00
BBQ sauce, red onions, mozzarella cheese, red & green bell peppers, and topped with shredded Romaine and chipotle BBQ sauce
- Four Cheese** \$7.00
feta, mozzarella, crumbled Bleu, and goat cheese

Beer Brunch



EVERY SAT & SUN 11am - 3pm \$30.00 per person

One menu item & bottomless draft beers, mimosas & bloodies

Large hungover groups Please call ahead. 202-331-5800 • info@EnjoyYourRound.com

Sandwiches

Sandwiches and Paninis are served with a pickle and your choice of chips, potato salad or cole slaw. • Add a side House or Caesar Salad for \$1.99

Chicken Pesto Panini \$7.50
grilled chicken breast, pesto, fresh basil, Fresh Buffalo mozzarella, and Roma Plum tomatoes

Southwestern Turkey Panini \$7.50
oven roasted turkey breast, provolone, red onion, roasted red peppers, Roma Plum tomatoes, and southwestern chipotle pesto, served on ciabatta bread

Roast Beef Panini \$7.50
slices of roast beef, cheddar cheese, Roma Plum tomatoes, red onions, Dijon mayo or horseradish creme, served on ciabatta bread

The Caprese (Sub or Panini style) \$7.00
Fresh Buffalo mozzarella, Roma Plum tomatoes, fresh basil, and pesto, served on ciabatta bread

Smoked Ham & Cheese \$7.00
smoked ham slices, provolone or cheddar, Roma Plum tomatoes, green leaf lettuce, slice red onions and Dijon mayo, served on mini sub roll

Italian Sandwich \$7.00
slices of Mortadella, Cappicola, ham, salami, provolone and red onions, Roma Plum tomatoes, extra virgin olive oil, red wine vinegar and mayo, served on mini sub roll

Black & Blue Sandwich \$7.50
slices of roast beef, green leaf lettuce, red onions, Roma Plum tomatoes, crumbled Bleu Cheese, and horseradish cream or Dijon mayo, served on a mini sub roll or on Kaiser

19th Club \$8.00
classic triple layer of turkey, ham and apple-wood smoked bacon, green leaf lettuce, and Roma Plum tomatoes, mayonnaise served on rustic farm bread

Hickory Smoked Pulled BBQ Pork \$7.50
perfected done hickory smoked pulled pork, homemade coleslaw, citrus-chipotle BBQ sauce, served on Kaiser bun

Grilled Chicken Sandwich \$7.50
grilled chicken breast, provolone cheese, mayonnaise, green leaf, Roma tomato, and red onion served on ciabatta bread

19th Crab Cake Sandwich \$9.00
served with lettuce, Roma plum tomatoes, red onions, and mayo

Tacos \$6.00
Three hard shell tacos with spicy ground beef, lettuce, tomato and sour cream

19th Dogs!!

Jumbo Club House Hot Dog \$4.50
All beef dog served on a warm bun with your traditional ketchup, mustard & onions.

fully loaded with chili and cheese \$5.00

Get 2 Jumbo Club House Hot Dogs \$7.00
fully loaded with chili and cheese \$7.50

Grilled Kielbasa \$5.50
served with chopped onions, Dijon mustard mayo

South-of-the-Border \$6.50
2 all beef dogs, served with taco beef, blend of Mexican cheese, chopped onions, and chopped Roma Plum tomatoes
Guacamole extra \$0.99

Dessert

Chocolate Brownie Addiction \$6.25

Our incredibly moist chocolate brownie, served with a scoop of vanilla ice cream and generously drizzled with chocolate and caramel sauces.

He was a wise man who invented beer.
-Plato

DRAFT:

Guinness Stout
Harp Lager
Peroni
Sam Adams
Miller Lite
Blue Moon

BOTTLES:

Miller Lite
Yuengling
Bud Light
Amstel Light
Heineken
New Castle
Corona
Sierra Nevada
Stella

CLASSICALLY CANNED:

Miller High life
Coors Lite
Pabst Blue Ribbon (16 OZ)
Iron City Lite

White Wine

Glass \$8.00 Bottle \$30.00

Ruffino Lumia, Pinot Grigio Floral, pear, sage notes
Noblio, Sauvignon Blanc Crisp, Grapefruit, Citrus notes
Estancia, Chardonnay Fresh pear, crisp apple, toasty oak notes

Red Wine

Glass \$8.00 Bottle \$30.00

Noblio Pinot Noir Black Cherry, Plum, Spice notes
Blackstone Cabernet Plum, Oak, Cassis notes
Ravenswood Lodi Zinfadel Vanilla, Cocoa, Spice notes

Bubbles

Cristalino Cava bottle \$45 glass \$9
Veve Clicquot Brut Yellow Label bottle \$120 split \$70
Dom Perignon Champagne bottle \$325

We Love Brown Booze

Bourbons
Makers Mark
Eagle Rare
Jim Beam
Wild Turkey
Russells Reserve
Woodford Reserve

Tennessee Whiskey
Jack Daniels
Gentleman Jack

Rye Whiskey
Jim Beam Rye
R1

Single Malt Scotch

Glenlivet 12, 18
Glenfiddich 12
Macallan 12, 15, 18, 21
Talisker

Blended Scotch Whiskey

Johnny Walker Black Label
Johnny Walker Red Label
Chivas 12
Dewars White Label

*"We liked John Daly
better when he drank"*

5 ounces of GREY GOOSE VODKA
1 ounce FIRE FLY SWEET TEA VODKA
4 ounces FRESH LEMONADE
4 ounces ICED TEA

This drink is guaranteed to bring
your swing back!