

• ASHBURN •



BUNGALOW ALEHOUSE

BILLIARDS & BREW  
& GREAT FOOD TOO





## OUR SIGNATURE WINGS

8 PIECE 13 ~ 12 PIECE 16 ~ 20 PIECE 24

*celery, carrots, crafted roasted garlic ranch... bleu cheese dressing on request*

### OUR SIGNATURE WING SAUCES

Our House Wing Sauce - Thai Chili - Habanero BBQ - Old Bay

Three Mile Island - Honey Wild - Kansas City - Buffalo Bay

Spicy Ranch - Far-East Pepper-Garlic - Honey Jalapeno

## APPETIZERS ~ SMALL PLATES

### - QUESADILLAS -

CHEESE 9 ~ CHICKEN 10

STEAK 12 ~ SHRIMP 14

*sofrito, Monterey jack, cheddar, cilantro  
sour cream, tomatoes and green onion,  
house salsa and guacamole*

### LOADED HUMMUS 11

*roasted garlic hummus embellished with kalamata  
olives, campari tomatoes, chick peas, snipped chives,  
ratatouille, feta cheese, served with pita crisps*

### FRIED PICKLES 9

*thinly sliced pickles, buttermilk marinated, spiced  
flour, side car of chipotle-ranch dressing*

### CHESAPEAKE CRAB DIP 14

*toasted baguette and tortilla chips*

### TEXAS CHILI NACHOS

HALF 9 ~ FULL 13

*Terlingua chili, queso,  
pico de gallo, scallions, black beans,  
house pickled jalapeños, sour cream, shaved  
lettuce, charred tomato salsa, guacamole*

ADD GRILLED CHICKEN 4

### STEAMED & SPICED SHRIMP **GF**

*served with classic cocktail sauce  
1/2 POUND 10 ~ 1 POUND 18*

### BAVARIAN PRETZEL STICKS 8

*served with a side car of our  
signature spicy queso*

### FAR EAST CALAMARI 12

*Asian dipping and sweet chile sauce*

## FLATBREAD PIZZA ~hand-rolled dough & fire grilled

### FOUR CHEESE GARLIC 12

*fontina, mozzarella, parmesan cheese,  
ricotta cheese, roasted garlic*

PROSCIUTTO 4 OR GARLIC SHRIMP 6

### DOUBLE PEPPERONI 14

*Tuscan pepperoni, rustic tomato sauce,  
fontina, mozzarella, parmesan*

### LITTLE ITALY PIZZA 14

*Italian sausage, pepperoni, prosciutto ham,  
mushrooms, mozzarella, rustic tomato sauce*

### MARGHERITA 13

*sliced plum tomatoes, fresh mozzarella cheese  
rustic tomato sauce, garnished with basil*

### VEGETARIAN 13

*roasted peppers, mozzarella, caramelized  
onions, roasted garlic, tomatoes, olives,  
mushrooms, garnished with arugula*

### BBQ CHICKEN PIZZA 14

*Smoked Chicken, red onions, Kansas City BBQ,  
mozzarella, garnished with fresh cilantro*

Classic Flatbread: Simple Cheese & Buffalo Chicken are available upon request

**GF** = Gluten Free

### SIDES

CALIFLOWER & BROCOLI 6  
MAC & CHEESE GRATIN 6  
BACON MAC & CHEESE 7

CRISPY POT STICKERS 5  
LOADED MASH POTATO 7  
GARLIC MASH POTATO 5

SWEET POTATO FRIES 5  
BOARDWALK FRIES 5  
SIGNATURE FRIES 5

For Parties of 8 persons or more a 20% Gratuity will be added to the check.

# HAND CRAFTED SANDWICHES

*served with hand-cut fries unless stated otherwise*

**ALEHOUSE CHICKEN SANDWICH 12**  
*grilled marinated chicken breast, applewood smoked  
bacon, avocado, chipotle ranch, chile-jack cheese,  
lettuce and tomato, served on a brioche bun*

**BULGOGI BEEF STREET TACOS 15**  
*seared Korean BBQ beef, creamy Sriracha mayo  
slaw, chopped toasted peanuts, green onion, served  
with flour tortillas and crispy pot-stickers*

**POW-POW SHRIMP TACOS 14**  
*tempura shrimp, lime -dressed slaw, cilantro,  
far-eastern spicy chile sauce, served with  
flour tortillas, black beans and rice*

**CARNE ASADA TACOS 14**  
*marinated beef, cabbage slaw, avocados, corn salsa,  
served with flour tortillas, black beans and rice*

**CARIBBEAN PULLED CHICKEN 12**  
*pulled Caribbean jerk chicken topped with  
sweet onions, brie cheese and a spicy mango  
slaw, served on a toasted brioche bun*

**CRISPY CHICKEN SANDWICH 12**  
*buttermilk battered chicken breast, pickled  
jalapenos, chile-jack cheese, served on brioche  
bun with a side of honey jalapeno jam*

**BBQ PULLED PORK TORPEDO 12**  
*slow and low cooked BBQ'd pulled pork, hand tossed  
with Habanero BBQ or Kansas City BBQ, side of  
Champagne cole slaw, served on a torpedo roll*

**ORIGINAL STEAK N' CHEESE 13**  
*caramelized onions & mushrooms, lettuce,  
tomato, mayo, crispy onions, provolone,  
served on a toasted hoagie roll*

**CORNERED BEEF REUBEN 14**  
*sliced corned beef, Swiss cheese, sauerkraut,  
Russian dressing, served on marbled rye*

**CHICKEN PHILLY 13**  
*grilled boneless chicken breast topped with  
peppers, sweet onions, mushrooms and provolone  
cheese, served on a toasted hoagie with mayo*

## THE BUNGALOW'S BEST BURGERS

*served on a toasted brioche bun with hand-cut fries*

**\*BACON CHEESE BURGER 13**  
*grilled Angus burger, apple-wood smoked bacon,  
Vermont white cheddar, Canadian cheddar,  
tomato, crispy leaf lettuce*

**\*ROYAL BURGER 13**  
*grilled Angus burger topped with Canadian bacon,  
fried egg, shredded lettuce and tomato*

**\*BLACK JACK BURGER 13**  
*blackened Angus burger, chile jack cheese,  
apple-wood smoked bacon, side car  
of habanero BBQ sauce*

**\*CALIFORNIA BURGER 14**  
*grilled Angus burger, house pickled jalapenos,  
chile jack cheese, guacamole, pico de gallo, lettuce*

## SOUPS & SALADS

**LOUISIANA GUMBO CUP 7 ~ BOWL 9**  
*with andouille sausage, crawfish and chicken*

**TOSSED SALAD ENTRÉE 9**  
*artisan lettuce, pretzel croutons, cucumber,  
carrots, tomatoes, Champagne vinaigrette*

**\*CAESAR SALAD ENTRÉE 9 **Gf****  
*chopped romaine hearts, shaved parmesan  
& asiago, crafted Caesar dressing*

**BUNGALOW COBB SALAD 15 **Gf****  
*grilled chicken breast, chopped market greens,  
apple-wood bacon, egg, avocado, tomatoes,  
cucumbers, bleu cheese, cheddar-jack cheese*

**TEXAS CHILI CUP 7 ~ BOWL 9**  
*side cars of black beans, cheese, onions & sour cream*

**\*GRILLED ROMAINE STEAK SALAD 18**  
*grilled Romaine lettuce, sliced steak, blue cheese  
crumbles, grape tomatoes, bacon bits and ranch dressing*

**\*HONEY GRILLED SALMON SALAD 16 **Gf****  
*baby spinach, shaved Bermuda onion, avocados,  
Campari tomatoes, spiced pecans, chile-lemon dressing*

**BABY SPINACH SALAD 9 **Gf****  
*baby spinach, shaved Bermuda onion,  
avocados, Campari tomatoes, spiced  
pecans, chile-lemon dressing*

**ADD GRILLED \*SALMON, \*STEAK, OR SHRIMP 7 ~ ADD GRILLED CHICKEN 4**  
**SIDE HOUSE SALAD 6 ~ SIDE \*CAESAR SALAD 6**

ENTREES

FISH & CHIPS 15

*crispy fried cod served with house made  
tartar sauce and our signature fries*

\*CARIBBEAN FLANK STEAK 21

*Caribbean marinated steak grilled to your  
liking and topped with pineapple salsa,  
served with a side of steamed broccoli,  
cauliflower and mashed potatoes*

\*GRILLED SALMON 21

*Grilled Atlantic salmon topped with a  
lemon butter caper sauce, served with  
steamed broccoli and loaded mash*

CHICKEN FINGER PLATTER 12

*served with our signature fries*

CHICKEN PICCATA 18

*chicken piccata topped with lemon butter  
sauce, served with a pasta marinara*

BLACKENED TILAPIA 18

*Cajun spiced tilapia served over wild  
rice with a lobster ginger sauce*

POT ROAST 16

*slow cooked inside round roast, garlic-mashed  
potatoes, winter vegetables, natural gravy*

DESSERTS

GHIRARDELLI BROWNIE SUNDAE 8

*warmed double rich chocolate brownie,  
salted caramel sauce, house made fudge sauce,  
vanilla bean ice cream and whipped cream*

STRAWBERRY SHORTCAKE 8

*a delicate yellow Genoise cake layered with  
local farm fresh strawberries, with a scoop  
of vanilla bean ice cream & whipped cream*

BROWNIE VANILLA ICE CREAM 6

*chunks of home made brownie pieces blended with our vanilla bean ice cream*

PEPPERED MARY 6

*Absolut Peppar vodka,  
V8 juice horseradish &  
Worcestershire*

BRUNCH MENU

11:00 AM TO 3:00 PM SATURDAY  
11:00 AM TO 3:00 PM SUNDAY

BLACKBERRY BUBBLY 6

*Champagne, pineapple juice  
and raspberry liqueur with  
fresh blackberries*

JUICE 3

*orange, cranberry, tomato,  
grape, grapefruit, pineapple*

CHESAPEAKE MARY 6

*Peppar vodka, V8 juice  
horseradish & Worcestershire  
with an Old Bay rim*

CLASSIC MIMOSA 7

*Champagne, with fresh  
squeezed orange juice*

\*THE ALEHOUSE 10

*two eggs any style, breakfast meat, toast, home fries*

PANCAKES 10

*three large buttermilk pancakes, maple syrup, & whipped butter*

WITH PANCAKES OR BISCIUTS & GRAVY 14

STRAWBERRY, BLUEBERRIES, CHOCOLATE CHIPS 11

BUNGALOW CUSTOM OMELET 12

*three eggs garnished with your favorite ingredients,  
accompanied with home fries and your choice of toast*

FARMER'S SKILLET 13

*cheddar & monterey jack scrambled eggs, home fries,  
topped with a buttermilk biscuit and sausage gravy  
and apple wood smoked bacon*

INGREDIENT OPTIONS: SELECT THREE

*ham, bacon, Italian sausage, peppers, onions,  
mushrooms, spinach, cheese, tomatoes, chorizo*

\*STEAK AND EGGS 16

*grilled hanger steak, eggs any style,  
home-fries, choice of toast*

SANTA FE OMELET 13

*omelet filled with chorizo, jalapenos and cheddar  
cheese, topped with pico de gallo and queso fresco,  
served with home-fries and choice of toast*

MEXICALI 14 entrée or wrap

*chorizo scrambled eggs, tortillas, pico de gallo,  
queso fresco, guacamole, rice and black beans*

SIDES

SMOKED BACON 5  
VIRGINIA HAM 5  
SAUSAGE PATTIES 5  
CANADIAN BACON 5  
SAUSAGE GRAVY 3

BISCUITS & GRAVY 6  
FRESH FRUIT 4  
ADD CHEESE TO EGGS 2  
1 \*EGG ANY STYLE 1.50  
SIDE HOME FRIES 4

BREAD SELECTION  
COUNTRY WHITE  
MULTI-GRAIN WHEAT  
MARBLD RYE, BISCUITS  
ENGLISH MUFFIN

*\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness. Especially if you have certain medical conditions.*