

**BRUNCH**  
11AM-3PM SAT&SUN

# BLACKFINN

— AMERIPUB —

**HAPPY HOUR**  
4PM-7PM MON-FRI

## PUB SNACKS

### CRISPY DEVILED EGGS

panko crusted, flash fried deviled eggs with hot sauce and coleslaw **V** 7.99

### FINN FRIES

crispy fries tossed in our sweet and smoky spice blend, with bbq and buttermilk parmesan dipping sauces 5.99

### GARLIC PARMESAN PRETZELS

baked soft pretzel bites, brushed with garlic butter and parmesan with creamy mustard cheese sauce **V** 8.99

### CAULI TOTS

buffalo style cauliflower tots, buttermilk parmesan for dipping **V** 7.99

### NASHVILLE CHICKEN SLIDERS

buttermilk brined chicken, tossed in our nashville hot sauce, with coleslaw and housemade pickles on potato rolls 9.99

### CHIPOTLE QUESO

with housemade tortilla chips **V** 7.99

## APPETIZERS

### YING YANG SHRIMP

crispy shrimp, sweet and spicy asian sauce, ring of sriracha 13.99

### SHRIMP & CRAB DIP

from the chesapeake bay, chopped shrimp, jumbo lump crab, cream cheese, old bay with tortilla chips 14.99

### WINGS

jumbo chicken wings, tossed in bbq, buffalo, or alabama white bbq sauce 12.99

### TUNA AND WATERMELON POKE\*

ruby red yellowfin tuna, juicy sweet watermelon, avocado, fresh jalapeno, sesame seeds, and cilantro in a ginger soy glaze with crispy wonton chips **GFO** 14.99

### FRIED CALAMARI

tender calamari and italian cherry peppers, flash fried and tossed in garlic butter, with housemade marinara and cajun tartar 13.99

### SOUTHERN NACHOS

tortilla chips, chipotle queso, pickled jalapenos, roma tomatoes, green onions, sour cream, guacamole and our 12 hour bbq pulled pork 12.99

### CHEESE STICKS

cheddar, pepperjack, and mozzarella cheeses, wrapped in a wonton wrapper and fried, with housemade marinara **V** 10.99

### CHICKEN TENDERS

hand battered chicken tenders - straight up with bbq and buttermilk parmesan sauce for dipping or tossed in buffalo or alabama white bbq sauce 11.99

### CRAB CAKES

two lump crab and butter cracker cakes, apple slaw, housemade remoulade on the side 14.99

### MEDITERRANEAN HUMMUS DUO

traditional and roasted red pepper hummus, with artichoke hearts, cherry peppers, kalamata olives and warm pita points **V GFO** 10.99

### BLACKENED BRIE

danish baby brie, cast iron blackened with cajun spices, ciabatta toast, tart apples, and cranberry apricot chutney **V GFO** 13.99

### MARGHERITA FLATBREAD

garlic butter, buffalo mozzarella, roma tomatoes and basil on crispy garlic buttered lavosh **V** 12.99

### BUFFALO CHICKEN FLATBREAD

fried chicken, buffalo sauce, bleu cheese crumbles, mozzarella, parmesan, green onions, celery and ranch on crispy lavosh 12.99

### ROASTED VEGETABLE FLATBREAD

roasted beets, sweet potato, carrots, brussels sprouts, feta cheese, and balsamic glaze on crispy garlic buttered lavosh **V** 12.99

### SAUSAGE & PEPPERONI FLATBREAD

sweet italian sausage, pepperoni, pizza sauce, mozzarella and basil on crispy lavosh 12.99

## MAINS

### BACON WRAPPED MEATLOAF

slow roasted with honey chipotle ketchup, sweet potato casserole, bacon brussels sprouts 17.99

### CRAB CAKE ENTREE

three lump crab and butter cracker cakes, with apple slaw, steamed broccoli and housemade remoulade on the side 21.99

### 12 HOUR PORK MAC & CHEESE

aged cheeses, corkscrew pasta, bacon, roma tomatoes and toasted bread crumbs, topped with our slow roasted bbq pulled pork 15.99

### LIME SEARED SALMON\*

fresh atlantic salmon, lime and peppercorn glaze, quinoa succotash, steamed green beans **GF** 21.99

### STIR FRY

your choice of wok seared chicken or shrimp, broccoli, snow peas, red peppers, mushrooms, carrots, green onions, toasted sesame seeds and rice noodles **GF** 16.99 *combo* 19.99

### FISH & CHIPS

beer battered haddock with coleslaw, tartar sauce and crispy fries 16.99

### BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew pasta, alfredo sauce, roma tomatoes, green and red onions with garlic bread 16.99

### CHIPOTLE STEAK FRITES\*

chargrilled skirt steak with garlic butter, crispy fries, baby kale and lemon oregano vinaigrette 21.99

### CHICKEN FRIED CHICKEN

buttermilk breaded and seasoned with our chicken shake, with garlic roasted potatoes, steamed green beans and black pepper gravy 17.99

### BBQ RIBS

full rack of dry rubbed, bbq glazed baby back ribs, served with mac & cheese and coleslaw 23.99 *half rack* 18.99

### SHRIMP & GARLIC LINGUINE

shrimp, spinach, roma tomatoes, and linguine in scampi butter with garlic bread 19.99

### FILET MIGNON\*

7 oz. chargrilled filet with garlic roasted potatoes and steamed broccoli **GF** 29.99

### LEMON CHICKEN

chicken cutlets, lemon caper sauce with veggie rice and steamed broccoli 15.99

### PAN ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with quinoa succotash, steamed broccoli, and alabama white bbq sauce on the side **GF** 15.99

## SIDES

4.99 EACH

SWEET POTATO CASSEROLE **V**  
STEAMED GREEN BEANS **V GF**  
QUINOA SUCCOTASH **V GF**  
BACON BRUSSELS SPROUTS **GF**

GARLIC ROASTED POTATOES **GF**  
VEGGIE RICE  
STEAMED BROCCOLI **V GF**  
COLESLAW **V GF**

SIGNATURE FRIES 3.99  
MAC & CHEESE  
SIDE SALAD 5.99  
*house, caesar, or kale quinoa*

SIDES PLATE - CHOICE OF 3 SIDES FOR 11.99

## GREENS

### GOAT CHEESE BEET AND BERRY

mixed greens, goat cheese, beets, fresh strawberries, apples, spiced pecans, dried apricots, sunflower seeds, carrots, and honey champagne vinaigrette **V GF** 12.99

### MANGO AVOCADO SHRIMP

mixed greens, ginger soy shrimp, avocado, mango, red onions, celery, cucumbers, red bell peppers and mango vinaigrette **GF** 16.99

### BBQ SALMON & SPINACH\*

baby spinach, bbq glazed salmon, red peppers, red onions, chopped egg, carrots and balsamic vinaigrette **GFO** 17.99

### ROASTED CHICKEN AVOCADO

mixed greens, roasted chicken, fresh avocado, bacon, red onions, roma tomatoes, cucumbers, carrots and green goddess dressing **GF** 14.99

### BUFFALO WEDGE

crisp iceberg wedge, bacon, bleu cheese crumbles, roma tomatoes, red onions, bleu cheese dressing and buffalo chicken tenders 13.99 *just the wedge* 10.99

### KALE QUINOA SALAD\*

baby kale, quinoa, red pepper, dried cranberries and apricots, carrots, pine nuts, and lemon oregano vinaigrette **V GF** 10.99  
*with pan roasted chicken or grilled salmon* **GF** 14.99

### HOUSE SALAD\*

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onions, and buttermilk parmesan dressing **V GF** 10.99  
*with pan roasted chicken or grilled salmon* **GF** 14.99

### STEAK SALAD\*

mixed greens, bleu cheese crumbles, roma tomatoes, roasted red peppers, chargrilled steak, fried onion strings, and balsamic dressing **GFO** 17.99

## HANDHELD

### BAMA BUTTERMILK CHICKEN SANDWICH

buttermilk fried chicken, alabama white bbq sauce, housemade pickles on a fresh baked bun and crispy fries 13.99

### AHI TUNA SANDWICH\*

seared sushi grade ahi tuna, wasabi mayo, shredded lettuce, fresh tomato on a ciabatta roll and crispy fries 15.99

### FISH TACOS

cajun seared haddock with cabbage, avocado crema and cilantro on fresh corn tortillas, served with veggie rice 14.99

### BLT CHICKEN TACOS

hand cut, battered to order chicken tenders on flour tortillas with chipotle queso, bacon, shredded lettuce, roma tomatoes and ranch, served with veggie rice 13.99

### BALBOA\*

shaved roast beef and melted provolone, on toasted garlic bread with au jus and crispy fries 16.99

### BLACKFINN CHICKEN WRAP

buttermilk brined roasted chicken, mixed greens, parmesan, roma tomatoes, pine nuts, red onions and housemade buttermilk parmesan dressing with steamed broccoli 13.99

### BUFFALO CHICKEN SANDWICH

fried or grilled buffalo style chicken with fresh tomato, shaved carrots and celery, choice of ranch or bleu cheese, on fresh baked brioche and crispy fries 13.99

## BURGERS

Choose any of our burger styles, served on a fresh baked brioche bun or naked on a lettuce cup with crispy fries

- fresh ground beef burger - vegetarian burger  
- housemade turkey burger - fresh grilled chicken breast

### PUB BURGER\*

american cheese, duke's mayo, shredded lettuce, fresh tomato, red onion, housemade pickles 13.99

### CALI BURGER\*

pepperjack cheese, chive aioli, bacon, sliced avocado, shredded lettuce, fresh tomato, housemade pickles 15.99

### BOURBON STREET BURGER\*

iron skillet blackened, herbed cream cheese, beer mustard braised onions, shredded lettuce, fresh tomato 14.99

### HEATER\*

pepperjack cheese, chipotle mayo, pickled jalapenos, shredded lettuce, fresh tomato 14.99

### ULTIMATE BACON CHEDDAR\*

aged cheddar, thick cut bacon, bbq glaze, fried onion strings 15.99

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## DRINK LOCAL

ON TAP			BOTTLES & CANS		
	STYLE	ORIGIN		STYLE	ORIGIN
BLACKFINN PILS	Pilsner	Sterling, VA	NATIONAL BOHEMIAN	Pilsner	Baltimore, MD
PORT CITY OPTIMAL WIT	Witbier	Alexandria, VA	SOLACE SUNS OUT HOPS OUT	Session IPA	Ashburn, VA
DEVILS BACKBONE	Vienna Lager	Roseland, VA	LOST RHINO FACE PLANT (6.2%)	IPA	Ashburn, VA
DOGFISH HEAD 60 MINUTE (6.0%)	American IPA	Milton, DE	DOGFISH HEAD SEAQUENCH	Sour	Milton, DE
EVOLUTION LOT #3 (6.8%)	American IPA	Salisbury, MD	3 STARS PEPPERCORN SAISON (6.5%)	Belgian Style Farmhouse Ale	Washington, DC
SOLACE PARTLY CLOUDY (7.5%)	New England IPA	Ashburn, VA	ATLAS BREW WORKS	Seasonal	Washington, DC
DC BRAU	Seasonal	Washington, DC	DC BRAU	Seasonal	Washington, DC
LIQUOR					
	STYLE	ORIGIN		STYLE	ORIGIN
FILIBUSTER	Gin	Maurertown, VA			
FILIBUSTER	Dual Cask Bourbon	Maurertown, VA			
FILIBUSTER	Dual Cask Rye	Maurertown, VA			
MURLARKEY	Smokehouse Whiskey	Bristow, VA			

## BEER

ON TAP	STYLE	ORIGIN
ANGRY ORCHARD (GF)	Hard Cider	Boston, MA
MILLER LITE	Light Lager	Milwaukee, WI
BUD LIGHT	Light Lager	St. Louis, MO
BLUE MOON	Witbier	Golden, CO
TUCHER HELLES	Hefeweizen	Germany
HEINEKEN	European Pale Lager	Netherlands
STELLA ARTOIS	European Pale Lager	Belgium
DOS EQUIS LAGER	Mexican Lager	Mexico
YUENGLING LAGER	American Amber	Pottsville, PA
SAM ADAMS BOSTON LAGER	Vienna Lager	Boston, MA
FOUNDERS ALL DAY	Session IPA	Grand Rapids, MI
BELL'S TWO HEARTED (7.0%)	American IPA	Kalamazoo, MI
SAM ADAMS NEW ENGLAND IPA (6.8%)	New England IPA	Boston, MA
GUINNESS	Irish Dry Stout	Ireland

### BOTTLES & CANS

	STYLE	ORIGIN
AMSTEL LIGHT	Light Lager	Netherlands
BUD LIGHT	Light Lager	St. Louis, MO
COORS LIGHT	Light Lager	Golden, CO
CORONA LIGHT	Light Lager	Mexico
HEINEKEN LIGHT	European Pale Lager	Netherlands
MICHELOB ULTRA	Light Lager	St. Louis, MO
BUDWEISER	Pale Lager	St. Louis, MO
CORONA	Pale Lager	Mexico
HEINEKEN	European Pale Lager	Netherlands
TECATE	Mexican Lager	Mexico
BELL'S SEASONAL	Seasonal	Kalamazoo, MI
NEWCASTLE	Brown Ale	England
STRONGBOW	Hard Cider	United Kingdom
STIEGEL GRAPEFRUIT	Radler	Austria
HEINEKEN 0.0	Zero Alcohol	Netherlands

## COCKTAILS

### BOURBON SMASH

filibuster dual cask bourbon, simple syrup, lemon wedge, fresh mint leaves on the rocks 14

### CUCUMBER COOLER

gin, st-germain, cucumber infused simple syrup, cucumber slices, lemon, splash of lemon lime soda 12

### ORANGE CRUSH

orange vodka, triple sec, fresh squeezed orange juice, lemon lime soda 12

### LEMON BERRY COOLER

berry vodka, mint, simple syrup, lemon wedges, fresh squeezed lemonade, lemon lime soda 12

### WHITE CRAN SANGRIA

pinot grigio, apricot brandy, peach schnapps, white cranberry juice, fresh squeezed lemonade, lime and lemon slices, lemon lime soda 12

### BLACKFINN ICED TEA

vodka, housemade sweet tea, fresh squeezed lemonade 12

### CHERRY BLOSSOM TINI

vodka, peach schnapps, cranberry juice, pineapple juice, shaken 13

### COCKTAILS ON TAP

### PEACH CABERNET SANGRIA

cabernet sauvignon, peach schnapps, fresh squeezed orange juice, cranberry, pineapple, lime and lemon slices, lemon lime soda 12

### BLACKFINN SOUR

single grain whiskey, fresh squeezed lemon juice, simple syrup, red wine floater 12

### LEMON RASPBERRY MARTINI

vodka, grand marnier, razzmatazz, fresh squeezed lemonade, cranberry juice, sugar rim 13

### APEROL SPRITZ

prosecco, aperol, soda, orange slice 12

### BEE'S KNEES

gin, honey simple syrup, fresh squeezed lemonade, seasonal assorted edible flower 13

### BLACKFINN MARGARITA

tequila, triple sec, fresh squeezed lime juice, cane sugar, shaken, on the rocks, salt or no salt 13

### MOJITO

your choice of classic, caribbean or dragon berry 12

### DARK & STORMY

spiced rum, ginger beer, pineapple 13

### IRISH MULE

kilbeggan irish whiskey, fresh squeezed lime juice, ginger beer 12

### BARREL AGED OLD FASHIONED

kilbeggan small batch rye, earl grey infused simple syrup, bitters 14

## WINE

### BUBBLES & WHITES

	ORIGIN	GLASS	BOTTLE
BELLE JARDIN SPARKLING	France	9	34
LA MARCA PROSECCO	Italy	11	42
MIRASSOU MOSCATO	California	10	38
J LOHR RIESLING	California	10	38
PARADISE SPRINGS NANA'S ROSE	Clifton, VA	10	38
MASO CANALI PINOT GRIGIO	Italy	11	42
PARADISE SPRINGS SOMMET BLANC	Clifton, VA	10	38
STONECROSS CHENIN BLANC	South Africa	11	42
OYSTER BAY SAUVIGNON BLANC	New Zealand	11	42
CAVE DES GRANDS CRUS BLANCS CHARDONNAY	France	11	42
KENDALL-JACKSON CHARDONNAY	California	14	54

### REDS

	ORIGIN	GLASS	BOTTLE
JARGON PINOT NOIR	California	10	38
LA CREMA PINOT NOIR	California	14	54
KENNEDY SHAH MERLOT	Washington	10	38
GASCON MALBEC	Argentina	11	42
APOTHIC RED BLEND	California	10	38
CHARLES & CHARLES RED BLEND	Washington	10	38
PARADISE SPRINGS MELANGE	Clifton, VA	10	38
FEUDI DEL DUCA MONTEPULCIANO D'ABRUZZO	Italy	10	38
BAROSSA VALLEY ESTATE SHIRAZ	Australia	11	42
CAMP CABERNET SAUVIGNON	California	12	46
JUSTIN CABERNET SAUVIGNON	California	14	54

## SOFT DRINKS

AQUAFINA WATER | FRESH SQUEEZED JUICES: GRAPEFRUIT, ORANGE & LEMONADE | SAN PELLEGRINO  
HOUSE BREWED ICED TEA | COFFEE | PEPSI BRANDS | GINGER BEER | RED BULL PRODUCTS