

COLONEL BROOKS TAVERN

901 Monroe St. NE (202) 529-4002

Warmers & Stews

Today's Soup - served with crackers	cup 1.95 bowl 2.95
Chili Con Carne - beef, spices, kidney beans; served with tortilla chips	cup 2.50 bowl 3.50
Northern Bean Soup - served with crackers	cup 1.95 bowl 2.95
Lamb Ragout - a stew of marinated lamb, carrots and onions over wild rice; topped with feta cheese	6.95
Chicken & Seafood Gumbo - with okra, green peppers and onions over rice	4.95
Beef Pot Pie - served in our English muffin bread	5.25

Salads

House Salad - romaine and iceberg lettuce, red cabbage, chick peas, carrot, mushrooms and a cherry tomato	2.25
Spinach Salad - spinach, bean sprouts, mushrooms, bacon, croutons, chopped egg and a cherry tomato; served w/ crackers	4.95
Chef Salad - romaine and iceberg lettuce, turkey, salami, ham, swiss cheese, artichoke heart, cherry tomato and hard-cooked egg; served with crackers	5.95
Marinated Steak Salad - grilled, marinated flank steak, spinach, carrots, whole wheat pasta and a garlic yogurt dressing	6.95
Monte's Antipasto - marinated cannellini beans, prosciutto ham, smoked mozzarella, roasted red peppers, sicilian olives, glazed onions and cheese straws	5.95

Side Orders

basket of bread, coleslaw,
cajun fries, vegetable of the
day or rice (EACH) 1.25

Snacks

Potato Skins - with sour cream	3.95
Redskins - potato skins with cheddar cheese, bacon and sour cream	4.95
Blackened Chicken Fingers - with a chive and roasted red pepper aioli	4.25
Samosa's - diced chicken, scallions, cilantro and cheddar cheese wrapped in wontons and served with a hot-sour sauce	4.50
Basket Of Cajun Fries	2.95
Nachos - jalapeño peppers and melted cheese tortilla chips; served with salsa	4.95

Appetizers

Marinated & Grilled Shrimp - with a ginger-lime vinaigrette and toasted sesame seeds	5.25
Wild Mushroom Sauté - with roasted sweet garlic in puff pastry with a saffron-thyme cream sauce	4.25
Buffalo Wings - spicy, hot chicken wings; served with bleu cheese dressing	4.50

Burgers

Hamburger	4.95
Cheeseburger - with, swiss, cheddar, provolone or bleu cheese	5.25
Bacon Cheeseburger - with, swiss, cheddar, provolone or bleu cheese	5.75
Country Burger - with diced peppers, onions, bacon & provolone	5.95
Boursin Burger - with sautéed mushrooms	6.50

(our burgers are charbroiled
and served on a kaiser roll with lettuce,
tomato, pickle and cajun fries)

Quesadillas

Tomato, Jalapeño and Cheese	4.95
Chicken, Mushroom, Salsa and Cheese (quesadillas served with salsa) sour cream and guacamole	5.50

Sandwiches

The Turkey's Sandwich - smoked breast of turkey, lettuce, tomato and mayonnaise on white toast; served with coleslaw	5.25
The Reuben - corned beef, sauerkraut, russian dressing and melted swiss on rye bread; served with coleslaw	5.95
Grilled Cheese Woodstock - cheddar cheese, wild mushrooms, roasted red peppers and an herbed mayonnaise; all grilled on pumpernickel bread; served with coleslaw	5.95
The Butcher Block - smoked turkey, ham, melted swiss tomato and barbeque sauce on toasted pumpernickel bread; served with coleslaw	5.95
Rare Roast Beef - with fried bermuda onions and melted brie with a mustard-horseradish aioli on a kaiser roll; served with cajun fries	6.95
The Colonel's Favorite - a triple decker of pastrami, turkey and swiss cheese, homemade coleslaw and russian dressing on pumpernickel and rye; served with coleslaw	6.25
Grilled Chicken Sandwich - boneless breast, grilled with jalapeño cheese, pico de gallo and avocado mayonnaise on a kaiser roll; served with cajun fries	6.25
Fried Catfish Sandwich - with a Louisiana remoulade on an onion roll with lettuce and tomato; served with cajun fries	6.95
Italian Sausage Sub - hot Italian sausage, sautéed onions and green peppers, topped with melted jalapeño cheese; served with cajun fries	6.95
Winter Veggie Sandwich - grilled eggplant, spinach, onions, tomatoes, smoked chiles and boursin cheese on pita bread; served with coleslaw	5.95

Entrées

Quiche Of The Day - served with today's vegetable, cajun fries and a house salad	7.95
Fettucine Baton Rouge - fettucine, andouille sausage, smoked shrimp, tomatoes and scallions; all tossed in garlic, white wine and olive oil with fresh herbs	11.95
Lamb Kebobs - marinated lamb kebobs over a minted cous-cous with grilled peppers, fried spinach and a green curry sauce	9.95
Shrimp & Scallop Brochette - served over a black pasta primavera of shiitake mushrooms, roasted red peppers, bermuda onion and fresh herbs	11.95
Teriyaki Steak - grilled New York strip marinated in soy, honey, ginger, sherry and garlic; served with grilled sesame eggplant	12.95
Cajun Mixed Grill - blackened shrimp, smoked mussels and andouille sausage; served over a scallion-horseradish creme fraiche	10.95
Grilled Norwegian Salmon - on a bed of braised lentils with a lemon-thyme butter sauce	11.95
Coho Salmon - stuffed with spinach, wild mushrooms and parmesan cheese; served over rice with the vegetable of the day	8.95
Trout Parmesan - baby rainbow trout dredged in parmesan cheese, pan-fried and placed over fettucine alfredo	10.95
Stuffed Chicken - with prosciutto ham, roasted red peppers, mozzarella cheese and fresh herbs with a pasta crust	9.95
London Broil - served with mushroom gravy, new potatoes and the vegetable of the day	9.95

Desserts

Hazelnut Bread Pudding - with a kentucky bourbon sauce	2.95	Creme Brulee - a different flavor daily	2.95
German Chocolate Cake - with caramel icing & toasted coconut	2.95	Chocolate Mud Cake - with fresh whipped cream	2.50
Pecan Pie - with a dollop of whipped cream	2.25	Homemade Cheesecake - a different flavor daily	2.95



IF YOUR GROUP CONTAINS EIGHT OR MORE, WE WILL ADD A 15% GRATUITY TO YOUR CHECK. PAYMENT OF THIS GRATUITY IS Completely Discretionary. YOU MAY LEAVE MORE OR LESS AS YOU DEEM APPROPRIATE.

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National Restaurant
Association
Menu Collection

Fine
Food... If Only
I weren't
Standing In
This Keg



PRICES

	(MUG)	(PINT)	(PITCHER)
DOMESTIC	1.75	2.25	7.50
PREMIUM	2.00	2.50	9.00
IMPORT	2.50	3.00	11.00



The Colonel Recommends:

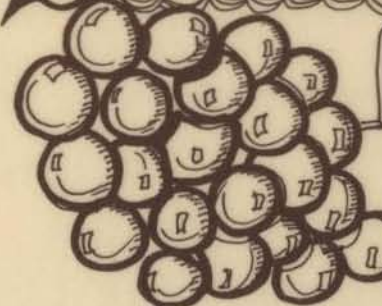
Wild Goose ~ CAMBRIDGE, MARYLAND, English brewmaster Alan Pugsley has blended selected malts and hops with rare imported yeast to produce this flavorful pale ale

Samuel Adams Boston Lager ~ thrice voted "BEST BEER IN AMERICA" at the Great American Beer Festival. Currently the only American beer exported to Germany.

Dominion Lager ~ ASHBURN, VIRGINIA, a fresh, full-bodied, golden lager brewed in the European style. Voted "Best Draft Beer" at "Washington DC Taste Of The Town" August 1990.

	(MUG)	(PINT)	(PITCHER)
	250	300	1100

Wines



A Loaf Of Bread, A Jug Of Wine And Chow...
WAIT, WAIT THATS WRONG
A Loaf Of Bread, A Jug Of Wine And How.....
No, No, WAIT!



House Wines - Red/white
Glass 250 Carafe 795

Sparkling Wines
Lembey Brut (Spain) 1595
Cheap Champagne (Glass) 195
(bottle) 850



Ask Your Waiter About Our Fine Selection Of Varietal Wines
Available By The Glass Or Bottle