

APPETIZERS



CHIP NACHOS

Crisp, thick cut potato chips smothered with our house made chili con carne, pico de gallo, cheddar cheese and jalapeños. 9.5

BEEF EMPANADAS

Argentinean style turnover with chipotle-roasted red pepper coulis and pico de gallo. Ovenbaked or fried. 7.75

CHILI CON CARNE 6

DRINKS

2.95

COKE, DIET COKE, SPRITE, GINGERALE, BARQ'S

SWEET/UNSWEETENED ICED TEA

APPLE, CRANBERRY, ORANGE
& PINEAPPLE JUICE

COFFEE HOT TEA

CRAFT BEER LIST ON THE TABLE

GLUTEN FREE & VEGETARIAN MENU AVAILABLE UPON REQUEST

SESAME CRUSTED TUNA

Seared rare and served with daikon slaw and crispy wontons. Topped with wasabi-soy sauce. 12.25

CHICKEN WINGS

Eight large wings. Your choice of styles; dry rub, barbeque or firehouse. 9.95

ARTICHOKE & SPINACH DIP

A classic combination served with warm focaccia. 9 For a real Southern Maryland treat, try it with crab. +4

HUMMUS

Served with carrots, celery and focaccia bread. 7.25

BAKED SOFT PRETZELS

Served with our house made IPA mustard. 6.95

DUCK A DILLAS

White cheddar, BBQ duck and pico de gallo; served with sour cream. 8.75

DUCK SPRING ROLLS

Four hand-wrapped spring rolls filled with slow roasted duck and Asian slaw; served with teriyaki sauce. 8.5

CALAMARI

Lightly breaded and flash-fried to order; served with house made marinara. 9.5

POTATO SKINS

White cheddar and bacon; served with sour cream. 8.75

MEDITERRANEAN DIP TRIO

Artichoke & spinach dip, spiced cumin yogurt dip and hummus served with vegetable sticks, kalamata olives, freshly made falafel and focaccia bread. 12

CHIPAS A LA CARLOS

Four cheese puffs; the most popular appetizer in Argentina. Baked or Fried. 6.5