



# HEAVY SEAS ALEHOUSE

**FEARLESS. BOLD. INDEPENDENT.**

## **SNACKS\***

### **Soft Pretzel 7 V**

Ancho pepper mustard  
add *Crab Imperial* +6

### **Onion Rings 8**

Loose Cannon batter served with  
Old Bay saffron mayo dipping sauce

### **Heavy Seas Ale Wings 11**

Smoked wings served with our Loose  
Cannon Rooster sauce

## **SMALL PLATES\***

### **Creamy Chicken Bread Bowl 13**

Roasted chicken and vegetables tossed in a  
hearty cream sauce and served in a golden  
brown bread bowl

### **Blackened Fish Taco 12**

Blackened fish, roasted pineapple salsa,  
ancho pepper spread

## **SOUPS & SALADS\***

add to any salad: *shrimp 5 | chicken 5 | salmon 7 | steak 8*

### **House Salad 7 V**

Mixed greens and romaine lettuce topped with tomatoes, diced cucumbers, feta cheese  
and garlic croutons served with your choice of dressing

### **Caesar Salad** SMALL 8 LARGE 13 V

Young green romaine, focaccia croutons, traditional dressing, hand-shaved parmesan

### **Onion and Ale Soup 7**

Sweet onions, leeks, Gold Ale, melted Swiss cheese

### **Wood Grilled Steak Salad 16**

Romaine, smoked bleu cheese, roasted corn salsa, jalapeño bacon, buttermilk fried sweet  
onions, lime and sage dressing

### **Spinach Salad 10**

Baby spinach topped with grilled apples, red onions, jalapeño bacon, spicy walnuts, feta  
cheese, and served with honey balsamic vinaigrette

### **Cobb Salad 10**

Blended romaine and mixed greens topped with tomatoes, hard-boiled eggs, cucumbers,  
black olives, jalapeño bacon and choice of dressing

## **SANDWICHES\***

### **Crab Cake 14**

Fried jumbo lump crab cake on a potato roll with shredded lettuce and Old Bay aioli

### **Pressed Cuban Sandwich 13**

Roasted pork loin, capicola ham, Swiss cheese, red onion, hop pickles, mayo, Cuban black  
bean and Sriracha spread

### **Reuben on Marbled Rye 12**

Thinly sliced first cut corned beef, sauerkraut, Swiss cheese and Thousand Island dressing

### **Alehouse Steak and Cheese Sandwich 14**

Thinly sliced ribeye, mushrooms, onions, and pepper jack cheese, organic arugula and  
tomato on a toasted roll

### **Crispy Fried Chicken Sandwich 12**

Buttermilk marinated golden fried chicken served with Swiss cheese, house-made honey  
mustard, tomato and organic arugula

### **Meatloaf Sandwich 12**

Meatloaf served on marble rye with smoked cheddar and horseradish mayo

## **LARGE PLATES\***

*We use fresh, local ingredients when available*

### **Meatloaf Platter 15**

Oven roasted meatloaf served with mashed potatoes and steamed broccoli  
RECOMMENDED WITH POUNDER PILSNER

### **Chicken Primavera 16**

Seasonal vegetables in a creamy sauce served over fettuccini noodles topped with  
grilled chicken  
RECOMMENDED WITH TROPICANNON IPA

### **Peg Leg Fish and Chips 17**

Fresh cod fried in our Peg Leg batter served with fries and a house-made spicy  
tasso tarter sauce  
RECOMMENDED WITH LOOSE CANNON AMERICAN IPA

## **OPEN FIRE COOKING\***

### **ATLANTIC SALMON 17**

Roasted corn salsa, jalapeño bacon, chili sage butter,  
and sweet potato fries  
RECOMMENDED WITH CUTLASS AMBER LAGER

### **NY STRIP 18**

Served with garlic mashed potatoes and seasonal vegetable  
medley topped with onion straws  
RECOMMENDED WITH DOUBLE CANNON IPA

### **WOOD GRILLED CHICKEN SANDWICH 12**

Marinated chicken, brie, jalapeño bacon, tomato,  
organic arugula, ancho pepper mustard, and  
Peg Leg "Drunk" onions  
RECOMMENDED WITH POUNDER PILSNER

### **NORTH CAROLINA RUBY RED TROUT 15**

Chili glaze, black cherries, jalapeño bacon, and  
toasted hazelnuts  
RECOMMENDED WITH GOLD ALE

## **WOOD GRILLED BURGERS\***

*with house fries, seasoned chips or mixed field greens*  
*1/2 lb. of certified angus beef 14 | Turkey 12 | Vegetarian 12*

### **Buffalo Burger (+\$2)**

American buffalo topped with smoked shortrib, bacon, smoked cheddar, Peg Leg  
"Drunk" onions, organic arugula, tomato and horseradish mayo

### **Boulevard Burger**

Peg Leg "Drunk" onions, organic arugula, tomato, aged local cheddar, and ancho  
pepper mustard

### **Teddy Burger**

Buffalo chili, tomato, "black 'n black" stout barbecue sauce, organic arugula, tomato  
and jalapeño bacon

### **Arrrlington Burger**

Smoked blue cheese, organic arugula, tomato and Loose Cannon onion rings

VISIT US AT [HEAVYSEASALEHOUSE.COM](http://HEAVYSEASALEHOUSE.COM)

We request no separate checks for large parties – one check per table

VEGETARIAN= V



1501 WILSON BLVD • ARLINGTON, VA 22209

\*Consuming raw or undercooked animal products may increase your risk of contracting  
a foodborne illness, especially if you have certain medical conditions... Arrrrgh!!!!

# \*\*\*\*DRINKS\*\*\*\*

## WINES

**SPARKLING**  
Proseco Brut *Italy*



### WHITE

Luna Nuda, Pinot Grigio <i>2013, Italy</i>	8	32
Barboursville, Pinot Grigio <i>2014, Virginia</i>	11	42
Sokol Blosser, Pinot Gris <i>2015, Oregon</i>	12	46
La Crema, Chardonnay <i>2014, California</i>	12	46
Parallel 43, Chardonnay <i>2013, Bulgaria</i>	7	28
Parallel 43, Sauv Blanc <i>2013, Bulgaria</i>	8	30

### RED

10 Span, Pinot Noir <i>2013, California</i>	8	32
La Crema, Pinot Noir <i>2014, California</i>	12	46
Dona Paula, Malbec <i>2015, Argentina</i>	9	34
Parallel 43, Merlot <i>2013, Bulgaria</i>	7	28
Liberty School, Merlot <i>2012, California</i>	12	46
Goldschmidt "Katherine", Cabernet Sauvignon	14	54
Parallel 43, Syrah <i>2013, Bulgaria</i>	7	28

## HEAVY SEAS BEER

(We know that's why you're really here.)

### AVAILABLE YEAR ROUND

#### Pounder Pilsner *5% abv*

Made with German malts and an plethora of European hops, Pounder Pils is an American interpretation of a classic European Style. This year-round offering is smooth and elegant showcasing a bright yet zesty botanical aroma.

PAIRS WELL WITH CHICKEN AND FISH.

#### Gold Ale *4.5% abv*

Deep gold in color with floral and spicy hop aromas. Brewed with pale, caramel and Munich malts balanced with Cascade, Centennial and Hersbrucker hops. Well rounded, fruity and complex.

PAIRS WELL WITH SALADS, MILD CHEESES AND PULLED PORK BBQ.

#### Cutlass Amber *5.25% abv*

Amber in color with a rich, toasty malt flavor and a slightly sweet finish. Formerly known as Heavy Seas Marzen.

PAIRS WELL WITH SAUSAGE, PIZZA AND PIT BEEF.

#### Powder Monkey Pale Ale *4.75% abv*

Amber in color with a nice earthy hop aroma. Distinctly British in character with a firm malt character and a crisp, angular hop finish.

PAIRS WELL WITH BURGERS, CHILI AND SPICY FOODS.

#### AmeriCannon *5.75% abv*

The newest addition to the Cannon Crew, AmeriCannon is a bold pale ale that's been double dry-hopped with Centennial hops and Simcoe lupulin hop powder. With an ABV that won't turn you into a Loose Cannon, it's a true celebration of American independence. AmeriCannon is an intensely flavorful Pale Ale.

PAIRS WELL WITH BURGERS, WINGS AND MILD CHEESES.

#### Tropicannon IPA *7.25% abv*

Our brand new citrus IPA is exploding with bright citrus aroma and flavor. Creating an exciting new variation on our flagship Loose Cannon, TropiCannon clocks in at the same 7.25%ABV as it's cousin, but packs a full blast of blood orange, grapefruit, mango and lemon flavor.

PAIRS WELL WITH TART FLAVORS, GARLIC FLAVORS AND STRONG CHEESES.

#### Loose Cannon American Hop<sup>3</sup> IPA *7.25% abv*

Burnished gold with a rich citrus hop aroma, it is wonderfully drinkable with a big hop flavor. We've nicknamed it Hop<sup>3</sup> ale to reflect the enormous amount of hops in this beer: over three pounds per barrel! It is hopped three ways: in the kettle, in the hop back and dry hopped.

PAIRS WELL WITH STRONG CHEESES AND STEAK.

#### Double Cannon IPA *9.5% abv*

Hop aromas blast out of this flavor explosion. Massively dry-hopped, with a balanced malt sweetness, this irresistible force showcases the power of bringing in the extra artillery. Hop cubed - then squared (hop to the sixth)! We've kept the same malt recipe proportions as Loose Cannon, pumped up to 22 Plato (from 16.5) and then doubled the hops. We've captured the beautiful balance of Loose Cannon but we've doubled the firepower.

PAIRS WELL WITH STRONG CHEESES, FISH AND STEAK.

#### Peg Leg Imperial Stout *8% abv*

Deep mahogany in color with aromas of roasted coffee, molasses and dark chocolate. Subtly hopped, making it astonishingly smooth and easy drinking for such a big beer.

PAIRS WELL WITH BLEU CHEESES, BEEF AND CHOCOLATE DESSERTS.

### CASK CONDITIONED ALES

These ales are pulled off of the fermenter prior to filtering which leaves behind yeast, unfermented sugars, and a lot of flavor. Handfuls of fresh whole hops are added to give extra flavor and aroma to the ales. Krausen (active wort), is taken from a newly fermenting beer and added into the Firkin to create a second fermentation process which takes about two weeks. This natural process carbonates the ales which are then served on a beer engine that is hand-pumped to order.

*We serve these ales slightly higher than draft temperature.*

## CRAFT COCKTAILS

#### Musket Ball *9.5*

Bulleit bourbon, Bulleit rye, Gold Ale syrup, lemon, walnut bitters

#### Spicy Lost in Pear-adise Martini *9*

Grey Goose pear vodka, elderflower liqueur, house-made Powder Keg syrup

#### Cannon Fuse *9*

House-infused hop vodka, Loose Cannon, house-made ginger syrup, fresh lemon

#### Any Port in the Storm *9*

Gosling's Black Seal Rum, house-made ginger syrup, lime juice, Gold Ale

#### The Ravens Nest *10*

Stoli O, cream de cassis, strawberry basil lemonade, pineapple juice

#### Pirate Pleasure *9.5*

Pineapple vodka, Cruzan pineapple rum, Monin mojito, fresh pineapple, mint

#### Shiver Me Timbers *10*

Woodford Reserve bourbon, Licor 43, sour, orange bitters

#### Sea Legs-Lemonade *9.5*

Cruzan citrus rum, Cointreau, lemonade, Monin mojito, fresh lemon, mint

## CANS & BOTTLES

### CANS

National Bohemian - Lager (MD) 4	Goslings - Ginger Beer (Bermuda) <i>non-alcoholic</i> 6
DC Brau - Pilsner (DC) 7	Jailbreak - Infinite Amber (MD) 6.5
Fairwinds - Kolsch (VA) 6.5	Champion - Czech Pilsner (VA) 7
Old Ox - Alpha Ox IPA (VA) 7	Sly Fox - Helles Golden Lager (VA) 6.5

### BOTTLES

Old Bust Head - Wildcat IPA (VA) 7	Victory - Golden Monkey Tripel (PA) 8
Dogfish - Namaste Belgium White (DE) 7	Buckler (NI) non-alcoholic 5
Widmer Brothers - Omission Lager (OR) 6	Dogfish Head - 60 Minute IPA (DE) 6.5
Bold Rock - Hard Cider (VA) 6.5	Port City - Monumental IPA (VA) 6.5
Evolution - Lucky #7 Porter (MD) 7	Alewerks - Chesapeake Pale Ale (VA) 7
Evolution - Exile Red (MD) 7	

