



Welcome to National Pastime! The Official Sports Bar and Grill of the Washington Nationals

The National Pastime team is happy to serve you an eclectic mix of regional specialties, as well as an array of fun ball park foods from around the country.

All of our food products arrive fresh daily, and we take the upmost pride in preparing all of our specialties. Please notify your server of any special dietary requirements or food allergies before ordering and our team of Chef's will be more than happy to accommodate you!

PLAY BALL!

**Gratuity of 18% will be added to parties six or more. **

SPRING TRAINING

WINGS PREPARED THREE WAYS

Choice of Hot...BBQ...or Baltimore Rub

Carrots, celery

ranch dressing or blue cheese dressing 12.00

NATIONAL PASTIME CHILI

Slow cooked ground beef, fresh cut onions,

sharp cheddar and monterey jack cheeses

sour cream topped with jalapeño pepper 9.50

CRISPY CHICKEN BASKET

French Fries,

BBQ sauce and honey mustard dressing 14.00

SPINACH & ARTICHOKE DIP

Our special recipe of fresh spinach,

artichoke hearts, onions, cream cheese

topped with Reggiano cheese 11.00

SCREECH'S NATIONAL NACHO

Crispy tortilla chips, smothered in Pastime's

original chili or chicken

cheddar cheese, jalapeño peppers,

guacamole, pico de gallo and sour cream 13.00

**Consuming raw or undercooked animal foods may increase your risk of contracting illness especially if you have certain medical conditions*

SPRING TRAINING

POTOMAC CRAB BALL

Fresh lump crab, tabasco aioli, dijonnaise 12.00

CRISPY SHRIMP TEMPURA

Sweet Thai chili and fresh lemon 11.00

BASES LOADED COMBO PLATTER

Original hot wings, boneless
chicken tenders, and shrimp tempura,
served with three dipping sauces 19.00

OUR SIGNATURE CRAB BISQUE

Laced with sherry
accompanied by a small crab cake 10.00

INFIELD GREEN SALAD

Field greens, diced tomatoes,
cucumbers, red onion, carrots,
garden herb vinaigrette 7.00

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BATTER UP

CHESAPEAKE CHOPPED SALAD

Oven roasted turkey, crispy bacon, tomato, shredded cheese, hard boiled egg and fresh avocado

Dijon honey mustard dressing 13.00

add Jumbo lump crab 18.00

BUFFALO CHICKEN SALAD

Mixed greens, blue cheese crumbles, diced tomatoes, hard boiled eggs, bleu cheese dressing 13.00

PASTIME CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons

Grilled Chicken Breast 13.00

*Grilled Salmon 14.00

Charcoal Burger cooked to your desired temperature 13.00

Jumbo lump crab cake 17.00

OUR HOT DOGS

THE NATIONAL

Our chili and cheddar cheese 9.00

THE CONEY

Jumbo 100% All Beef Boar's Head hot dog smothered in sweet spicy onions and sauerkraut 9.00

THE CHICAGO

Mustard, relish, pickle spear, tomato slice, sport peppers on poppy seed bun "Absolutely no ketchup" and celery salt 9.00

can't decide which dog you want add 4.00 for each additional hot dog

TAILGATE TIME

All our sandwiches come with seasoned fries and cole slaw

PULLED BBQ PORK SANDWICH 15.00

THE CATCHERS WRAP

Oven roasted turkey, swiss cheese, crisp lettuce,
fresh tomato, applewood bacon, horseradish sauce.

Spinach flour tortilla 14.00

CHESAPEAKE BLUE CRAB CAKE

Lump crab, traditional recipe, tartar sauce 17.00

GRILLED CHICKEN SANDWICH

Aged provolone cheese on toasted brioche bun. 14.00

***HICKORY BURGER**

BBQ sauce, cheddar cheese, applewood bacon,
lettuce, tomato, onion rings 12.00

***BASELINE BURGER**

Swiss cheese, caramelized onions,
mushrooms, lettuce, tomato, onions 12.00

***BIG BLUE BURGER**

Signature spice rub, blue cheese, lettuce, tomato, onions 12.00

"THE BABE"

12 oz's of 100% all natural angus chuck,
cooked to perfection and served on a 3 oz brioche bun
garnished with lettuce, tomato and onion
served at minimum temperature of medium 15.00

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SECOND INNING

All BBQ Entrees served with Pastime Fries,
Cole Slaw, Baked Beans and homemade cornbread

NATIONAL PASTIME ST. LOUIS STYLE BBQ RIBS

Full Rack 28.00 Half Rack 18.00

HALF ROASTED CHICKEN

Spiked fresh lemon and herbs, vegetables of the day 19.00

***CERTIFIED ANGUS RIBEYE**

12 oz. hand cut, Premium Angus ribeye steak
grilled to your specifications and garnished with
onion rings, Pastime steak fries, fresh vegetable 28.00

DOUBLE PLAY CHICKEN & RIB COMBO

Roasted half BBQ chicken paired with
a half rack of ribs 22.00

***ATLANTIC SALMON FILLET**

Pan seared and basted with
Honey Balsamic Glaze
vegetable of the day 24.00

XL CHICKEN BASKET

Fried golden brown, Pastime steak fries,
cornbread, brown gravy 19.00

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POST GAME

MARTHA'S OWN WARM BREAD PUDDING

House made bread pudding

Amarena cherry

vanilla cream sauce 8.00

BANANA SPLIT SUNDAE

Häagen Dazs vanilla ice cream

hot fudge, whipped cream

sprinkles, maraschino cherry

whole banana

strawberry sauce 9.00

CHOCOLATE LOVERS CHOCOLATE CAKE

Chocolate sauce

whipped cream 8.00

APPLE CRISP A LA MODE

Brown sugar streusel

vanilla ice cream 7.00

SPECIALTY DRINKS

CLUB LEVEL COSMOPOLITAN

A shaken blend of Grey Goose Citron, Cointreau and a splash of cranberry juice, served up in a chilled martini glass with an orange twist 12.00

TRIPLE PLAY APPLETONI

Smirnoff, Sour Apple Pucker with a splash of Midori, shaken and served up with a cherry garnish 12.00

PERFECT GAME BLOODY MARY

Absolut Peppar paired with our homemade bloody mary mix, shaken with a few secret ingredients, served on the rocks, garnished with an Old Bay rim and large cocktail shrimp 14.00

KNUCKLE BALL

Ketel One makes the perfect vodka martini. We like ours straight up with dry vermouth and a splash of olive juice, garnished with two bleu cheese stuffed olives 9.00

MAJOR LEAGUE LEMONADE

A shaken blend of Jack Daniels, Triple Sec, Sour and sprite, served up with a lemon wedge 12.00

HOME RUN MARTINI

This deceptively smooth martini is a blend of Grey Goose, Chambord, Grand Marnier and pineapple juice 12.00

GRAND SLAM LONG ISLAND

The perfect blend of Bacardi, Smirnoff, Triple Sec, Beefeater, sour and coke, served up with a chilled sugar rim glass and lemon twist 14.00

SEVENTH INNING STRETCH

Stoli Vodka, Full Throttle energy drink and a splash of grenadine, served over ice with a cherry 9.00

UPPER DECK MARGARITA

José Cuervo Tradicional Tequila, Cointreau and sour mix, served with a salted rim and lime 9.00

ICE DRINKS

NAUGHTY SANTA

Red Stag Black Cherry Bourbon, Deky Amaretto,
Dekuyper Pomegrante and Cranberry 10.00

THIN MINT

Kahlua Mocha, Dekupher creme de caca,
Dekuyper Peppermint Schnapps, Coffee 9.00

GINGERBREAD COOKIE

Absolut Vodka, Hiram Walker Gingerbread Liqueur,
Kahlusa and Cream 9.00

BIG GINGER

Jameson and Ginger Ale 10.00

CHRISTMAS MANHATTAN

Knob Creek Bourbon, Sweet Vermouth
Garnished with a Cherry 10.00

O'VANILLA NIGHT

Absolut Vanilla, Kahlua and Dekuyper Armaretto 9.00

CANDY CANE

Absolut Vodka, Dekuyper Pomegrante Liquor,
Dekuper Peppermint Schnapps garnished with a candy cane 10.00

ELF KISS MARTINI

Absolut Vodka, Dekuyper Sour Apple Schnapps,
Dash of Sprite and Sour Mix 9.00

CHRISTMAS COSMO

Absolut Citron and Absolut Mandrin, Triple Sec
Cranberry Juices with a lime garnish 10.00

ABSOLUT SLEIGH RIDE

Absolut Mandrin Vodka, Club Soda, a touch of Cranberry
a Lemon Twist served over ice 9.00

BEERS

BOTTLE

Corona	5.75
Heineken	5.75
Amstel Light	5.75
Bud Light Aluminum Bottle	5.75
Budweiser Aluminum Bottle	5.75
Coors Light	4.75
Sam Adams	4.75
Shiner Bock	4.75
St. Pauli Girl N/A	4.75

DRAFT

Miller Lite	4.75
Blue Moon	4.75
Sam Seasonal	4.75
Yuengling	4.75
Stella Artois	5.75
Guinness	5.75
Bass Ale	5.75
Bud Light	4.75
Coors Light	4.75
Loose Cannon IPA	5.75