



SHOOTER MCGEE'S

We are proud to have been serving this neighborhood since 1979.
Thank you so much for your business. Cheers!

SIGNATURE COCKTAILS

SPRING/SUMMER 2022

Coconut Milk Margarita

Don Julio tequila, triple sec, coconut milk, lemon and lime juice, simple syrup, in margarita glass with sugar rim and lime wedge \$13

Blackberry Thyme Bourbon Smash

Blackberry puree, thyme simple syrup, Bulleit bourbon, rhubarb bitters, lemon juice, splash of club soda, over ice with thyme sprig \$13

Lavender Blueberry Gin Fizz

Empress gin, lavender simple syrup, muddled blueberries, lemon juice, topped with lavender soda, served in tulip glass with lavender sprig and lemon twist \$13

Spicy Cucumber Martini

Cucumber and jalapeno infused Smirnoff vodka, simple syrup, lime juice, splash club soda, served in martini glass with cucumber wheel garnish \$13

Pineapple Mojito

Captain Morgan pineapple rum, mint, simple syrup, lime, pineapple juice, and club soda, shaken over ice with lime wedge garnish \$13

BEER BOTTLES, CANS & DRAFTS

VIRGINIA BEER

Bold Rock Green (Nellysford) 4.7% ABV, \$6.00
Bold Rock Red (Nellysford) 4.7% ABV, \$6.00
Devil's Back Bone Vienna Lager (Roseland) 4.9% ABV, \$6.00
Hardywood Pils (Richmond) 5.2% ABV, \$7.75
Hardywood VIPA (Richmond) 5.2% ABV, \$7.75
Legend Brown Ale (Richmond) 6.4% ABV, \$6.50
Pale Fire Deadly Rhythm (Harrisonburg) 4.8% ABV, \$7.00
Port City Optimal Wit (Alexandria) 4.9% ABV, \$6.50
Port City Porter (Alexandria) 7.2% ABV, \$6.50
Solace Suns Out Hops Out (Dulles) 4.7% ABV, \$7.00
2 Silos Cream Ale (Manassas) 6.0% ABV \$7.75
Suncrush (Ask for flavor) (Richmond) 4% ABV, \$6.75

ALE

3 Star Peppercorn Saison (D.C.) 6.5% ABV, \$7.50
Cigar City Maduro (Florida) 5.5% ABV, \$7.00
Dirty Bastard Scotch Ale (Michigan) 8.5% ABV, \$7.00
Lagunitas Hazy Wonder (CA) 6% ABV, \$7.00
Full Sail Amber Ale (Oregon) %6 ABV, \$7.50
Legend Brown Ale (Richmond) 6.4% ABV, \$6.50
New Belgium Fat Tire (Colorado) 5.2% ABV, \$6.50
Dirty Bastard (Michigan) 8.5% ABV \$7.50

PALE ALE

Cigar City Guayabera (Florida) 5.5% ABV, \$7.75
Lagunitas Little Sumpin' Sumpin' (CA) 7.5% ABV, \$7.25
Oskar Blues Dales Pale Ale (Colorado) 6.5% ABV, \$6.00
Terrapin Recreation Ale (Georgia) 4.7% ABV, \$6.50

IPA

3 Star Ghost White IPA (D.C.) 5.1% ABV, \$7.5
Dogfish Head 60 Minute (Delaware) 6% ABV, \$6.75
Dogfish Head 90 Minute (Delaware) 9% ABV, \$10.50
Firestone Walker Union Jack (California) 7% ABV, \$7.50
Flying Dog Raging Bitch (Maryland) 8.3% ABV, \$7.50
Hardywood VIPA (Richmond) 5.2% ABV, \$7.75
Lagunitas IPA (California) 6.9% ABV, \$7.50
Solace Suns Out Hops Out (Dulles, VA) 4.7% ABV, \$7.00

LAGER

Blue Point Toasted Lager (New York) 5.5% ABV, \$7.00
Brooklyn Lager (New York) 5.2% ABV, \$6.00
Devils Backbone Vienna Lager (Virginia) 4.5% ABV \$6.25
Peroni (Italy) 4.7% ABV, \$6.25
Sam Adams Boston Lager (Massachusetts) 5.1% ABV, \$6.00
Shiner Bock (Texas) 4.4% ABV, \$5.75
Narragansett (Rhode Island) 3.8% ABV \$4.5

PILSNER

Eggenberg (Austria) 5.1% ABV, \$7.25
Hardywood Pils (Richmond) 5.2% ABV, \$8.
Pilsner Urquell (Czech Republic) 5.5% ABV, \$7.50

GLUTEN FREE & MISC.

Clausthaler (Germany) Non-Alcoholic, \$5.50
Dogfish Head Seaquench (Delaware) 4.9% ABV, \$7.25
Omission IPA (Oregon) 6.7% ABV, \$6.50
Omission Lager (Oregon) 4.6% ABV, \$6.50
Truly(assorted flavors) 5% ABV \$7.00
White Claw Hard Seltzer (Illinois) 5% ABV, \$7.00

CIDER

Angry Orchard (Ohio) 5% ABV, \$6.5
Austin Eastciders (Texas) (Ask for flavor), \$7.50
Bold Rock Green (Nellysford, VA) 4.7% ABV, \$5.00
Bold Rock Red (Nellysford, VA) 4.7% ABV, \$5.00
Strongbow (England) 5% ABV, \$6.25

WHEAT

Allagash White (Maine) 5.1% ABV, \$8.00
Cigar City Frost Proof (Florida) 5.5% ABV, \$7.00
Hoegaarden (Belgium) 4.9% ABV, \$6.50
Port City Optimal Wit (Alexandria) 4.9% ABV, \$6.50
Strangeway's Albino Monkey (Virginia) 5% ABV, \$7

PORTER

Founders Porter (Michigan) 6.5% ABV, \$6.75
Port City Porter (Alexandria) 7.2% ABV, \$6.50

STOUT

Anderson Valley Oatmeal Stout (CA) 5.8% ABV, \$7.50
Duck Rabbit Milk Stout (NC) 5.7% ABV, \$7.25
Left Hand Nitro Milk Stout (CO) 6.0% ABV, \$7.75
Old Rasputin Russian Imperial Stout (CA) 9.0% ABV, \$8.00

BELGIAN STYLE

Delirium Tremens (Belgium) 8.5% ABV, \$12.50
Duvel (Belgium) 8.5% ABV, \$10.50
Victory Golden Monkey (PA) 9.5% ABV, \$9.50

OTHER

Amstel Light (Holland) 3.5% ABV, \$5.25
Blue Moon (Colorado) 5.4% ABV, \$6.50
Bud Light (Missouri) 4.2% ABV, \$5.00
Budweiser (Missouri) 5% ABV, \$5.00
Coors Light (Colorado) 4.2% ABV, \$4.50
Coors (Colorado) 5% ABV, \$4.50
Corona (Mexico) 4.6% ABV, \$6.00
Corona Light (Mexico) 4.0% ABV \$6.00
Heineken (Holland) 5% ABV, \$6.00
Michelob Ultra (Missouri) 4.2% ABV, \$5.00
Miller Lite (Wisconsin) 4.2% ABV, \$4.25
Pabst Blue Ribbon (California) 4.7% ABV, \$5.00
Stella Artois (Belgium) 5% ABV, \$6.50

ON DRAFT

Guinness Stout (Ireland) 4.2% ABV, \$8.50
Miller Lite (Wisconsin) 4.2% ABV, \$5.50
Port City Monumental IPA (VA), 6.3% ABV, \$7.50
Yuengling Lager (Pennsylvania) 4.4% ABV, \$5.00
Beer of The Month
Feature Local Draft

WINES, COCKTAILS & OTHER

WHITE WINE BOTTLES:

- Stella Pinot Grigio (Italy) \$29
- Joel Gott Pinot Gris (Oregon) \$28
- Casal Garcia Vinho Verde (Portugal) \$22
- Allan Scott Sauvignon Blanc (New Zealand) \$38
- Three Pears Chenin Blanc/Viognier (California) \$31
- Starborough Sauvignon Blanc (New Zealand) \$29
- Cambria Chardonnay (California) \$38
- Michael David Freakshow Chardonnay (California) \$30
- Michael Pozzan Chardonnay (California) \$37
- Clean Slate Riesling (Germany) \$28
- Cucina Mista Moscato (Italy) \$26
- Korbel Brut Split (California) \$9.75
- Wycliff (California) \$20
- M. Chapoutier Belleruche Rosé (France) \$37

RED WINE BOTTLES:

- Mondavi Private Select Pinot Noir (California) \$27
- Sonoma Cutrer Pinot Noir (California) \$40
- Charles Smith Velvet Devil Merlot (California) \$30
- Le Paradou Grenache (France) \$26
- Terrazas Malbec (Argentina) \$29
- Don Miguel Gascon Malbec (Argentina) \$38
- Michael David Petite Petit (California) \$30
- Tortoise Creek Zinfandel (California) \$28
- Prayers of Sinners Red Blend (Washington) \$31
- Ghost Runner Red Blend (California) \$34
- J. Lohr Cabernet (California) \$32
- Robert Mondavi Cabernet (California) \$50

Ask us about our featured wines of the month

WINES BY THE GLASS

- Stella Pinot Grigio (IT) \$7.50
- Allan Scott Sauvignon Blanc (NZ) \$8.00
- Three Pears Chenin Blanc/Viognier (FR) \$7.50
- Cambria Chardonnay (CA) \$8.00
- Clean Slate Riesling (GER) \$7.50
- Belleruche Rose (FR) \$8.00
- Wycliff Brut (CA) \$5.50

- Mondavi Private Select Pinot Noir (CA) \$7.25
- Charles Smith Merlot (CA) \$7.50
- Terrazas Malbec (ARG) \$7.50
- Ghostrunner Red Blend (CA) \$8.00
- Le Paradou Grenache (FR) \$7.50
- Prayers of Sinners Red Blend (WA) \$8.00
- Tortoise Creek Zinfandel (CA) \$8.00
- Murphy Goode Cabernet (CA) \$8.00

SIGNATURE COCKTAILS

Hendricks Elderflower Bubbly

Hendricks gin, elderflower liqueur, simple syrup, and lemon juice topped with champagne and finished with a lemon twist \$13 | \$24

Shooters Blossom

Kettle one botanical grapefruit and rose vodka, elderflower liqueur, champagne, and muddled basil, garnished with a lemon twist, topped with ginger beer and served in a snifter glass \$13 | \$26

Blood Orange Bourbon Smash

George Dickel 12 bourbon, fresh blood orange juice, simple syrup, lemon juice, rhubarb bitters, orange slice \$13 | \$26

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic, Lemonade
Iced Tea (brewed daily), Coffee, decaf, Hot Tea, Dominion Root Beer

APPETIZERS

Firecracker Shrimp

Half-pound of peeled tiger shrimp lightly battered and golden fried, tossed in a sweet & spicy chili sauce and served over an Asian sesame slaw \$16.99

Philly Cheese Flatbread

Grilled flatbread shaved ribeye steak, spinach, artichoke, goat cheese roasted tomatoes, caramelized onion, fresh mozzarella, and a balsamic drizzle \$14.99

Classic Chicken Quesadilla

Large flour tortilla loaded with grilled chicken, tomatoes, bacon, onions, jalapenos, cheddar & Monterey jack cheeses, served with salsa, guacamole, and sour cream \$16.99

Steak & Cheese Egg Rolls

Filled with beef, cheddar cheese and caramelized onions, golden-fried and served with smoked Gouda cheese dipping sauce \$12.99

Jalapeno Popper Dip

Warm cheddar, Monterey jack, Gouda, cream cheese jalapeno dip, applewood smoked bacon, and chives, house fried tortilla chip \$13.99

McGee's Classic Wings

Served with carrot sticks and house-made bleu cheese dressing: Your choice of Hot 'n Spicy, Teriyaki, Shooter's BBQ or Kansas City BBQ \$15.99

Shooter's Sliders

Three mini-Angus burgers* topped with our Mac sauce, American cheese, applewood smoked bacon and pickle chips on potato buns \$13.99

Chili Nachos

Corn tortilla chips smothered with beef chili, melted cheddar & Monterey jack cheese, pico de gallo, sour cream, guacamole & jalapenos \$14.99

SOUPS & SALADS

Bowl of Tomato Crab Bisque \$10.99

Bowl of French Onion \$9.99

Bowl of Beef Chili \$9.99

Farmer's Salad

Mixed greens tossed in a creamy champagne dressing with sundried tomato, spicy toasted pumpkin seeds, sweet corn, goat cheese, tomato & crispy onions \$9.99

ADD: chicken \$8.95 | filet medallions* \$10.95

8oz salmon* \$11.95 | shrimp \$11.95 | lobster-crab cake \$14.95

Green Goddess Salad

Crisp romaine, fresh spinach, grilled zucchini, artichoke, roasted tomato, avocado, alfalfa sprouts, dill Havarti, spiced pumpkin seeds, and green goddess dressing \$14.99

ADD: chicken \$8.95 | filet medallions* \$10.95

8oz salmon* \$11.95 | shrimp \$11.95 | lobster-crab cake \$14.95

Shooter's Signature House Salad

Mixed field greens and romaine lettuce, topped with tomatoes, applewood smoked bacon, cucumbers, dried cranberries, red onion, goat cheese and garlic herb potato matchsticks with choice of dressing \$13.99

ADD: chicken \$8.95 | filet medallions* \$10.95

8oz salmon* \$11.95 | shrimp \$11.95 | lobster-crab cake \$14.95

West End Cobb

Grilled chicken breast sliced over mixed greens with bacon, crumbled bleu cheese, hardboiled egg, avocado, tomato, and cucumber, with choice of dressing \$15.99

Classic Caesar

Crisp romaine lettuce tossed with our Caesar dressing, parmesan cheese and house-made herb croutons \$9.99

ADD: chicken \$8.95 | filet medallions* \$10.95

8oz salmon* \$11.95 | shrimp \$11.95 | lobster-crab cake \$14.95

Dressings: Ranch, Red Wine Vinaigrette, Honey Dijon, 1000 Island, Bleu Cheese, Green Goddess, Champagne Dressing, Caesar

FAMOUS BURGERS

Shooter's Signature Burger

Eight ounce Angus burger*, lightly blackened and grilled, topped with smoked Gouda cheese sauce, a fried egg*, applewood smoked bacon, sautéed mushrooms and thick cut onion rings on a toasted potato Kaiser roll \$16.99

Basic Angus Burger

Our own recipe, 8oz with Angus beef* \$14.99

Turkey Burger

Seven-ounce grilled turkey burger \$14.99

Cheeses \$1.50:

American, Swiss, Cheddar, Smoked Provolone, Bleu, Mozzarella, Parmesan, Goat, Smoked Gouda, Pepper Jack, Monterey Jack, Dill Havarti

Toppings 1.75¢:

Applewood Smoked Bacon, Sautéed Mushrooms, Sautéed Onions, Sautéed Bell Peppers, Sauerkraut, Pico de Gallo, Caramelized Onions, Blackening Spices

Premium Toppings \$2.50:

Avocado, Canadian Bacon, Guacamole, Marinated Tomatoes, Beef Chili

Sauces 1.25¢:

Shooter's BBQ, KC BBQ, 1000 Island, Bleu Cheese, Smoked Gouda Sauce, Jack Daniel's Sauce, Gravy

Want to go low-carb?

All burgers can be plated over a green garden salad (+\$5.99)

All come with choice of one side:

Hand Cut Fries, Coleslaw, or Baked Beans

Other side options:

Sweet Potato Fries (+\$4.00), Mac & Cheese (+\$4.00), Tater Tots or Onion Rings (+\$4.00), Vegetables (+\$5.00)

SIGNATURE ENTREES

Barbeque Ribs

McGee's award-winning pork ribs slow cooked for eight hours, char-grilled and smothered with your choice of Shooter's BBQ or Kansas City BBQ, served with two sides.

\$18.99-Half Rack | \$29.99-Full Rack

Sides: Fries, coleslaw, baked beans
\$4 Sides: Sweet potato fries, tater tots, mac-n-cheese, onion rings

Lobster-Crab Cake

House steamed Maine lobster meat and colossal lump crab, made into a patty and pan seared, finished with a simple lemon butter sauce and served with sautéed green beans and mashed potatoes

\$28.99-2 cakes | \$14.99-1 cake

Texas Strip

12oz New York strip*, Texas style steakhouse rubbed, and simply grilled, served with a side of chef's steak sauce, mashed potatoes, and sautéed green beans with caramelized onion \$28.99

Honey-Lime Salmon

Grilled sustainable 8oz salmon* filet, finished with a honey-lime glaze, served with tomato couscous and sautéed spinach \$24.99

Grilled Pork Chops

Twin boneless brined pork chops, grilled and finished with a brown sugar-cider glaze, served with our house mac n' cheese, and sautéed green beans \$20.99

Meatloaf

A sixty-year-old recipe made with Angus ground beef, finished with a beef gravy and served over garlic mashed potatoes and our fresh vegetable of the day \$17.99

Blackened Chicken Pasta

Grilled blackened chicken sliced and tossed in a creamy Cajun Alfredo sauce with diced tomatoes and scallions over a bed of linguini. \$17.99 (Add 5 shrimp for \$8)

Beer-Battered Fish & Chips

Hand-cut cod filet dusted with seasoned flour and dipped in a wheat beer batter, golden fried and served with French fries, coleslaw and a side of tartar sauce \$18.99

Southwest Bowl

Spicy andouille sausage sautéed with bell pepper, onion & fire roasted corn with black bean cilantro rice, pico de gallo, shredded cheddar & Monterey jack cheese, guacamole, chipotle sour cream drizzle, scallions, jalapenos, lemon & lime wedge \$14.99

Add grilled chicken \$10.99

Add grilled steak* \$13.99

Add grilled shrimp \$13.99

Add grilled salmon* \$13.99

No sausage, sub- grilled zucchini & mushrooms \$14.99

(All blackened or salt & pepper grilled)

SANDWICHES

All come with choice of one side: Hand Cut Fries, Coleslaw, or Baked Beans

Other side options for additional \$3: Sweet Potato Fries, Mac & Cheese, Tater Tots, Onion Rings, Veggies (\$4)

All sandwiches can be made in a flour tortilla wrap for no additional charge

Chicken Avocado BLT

Grilled chicken topped with provolone, freshly sliced avocado, tomato, mesclun greens and bacon, with avocado mayo served on multigrain bread \$13.99

Duke Street Turkey

Sliced smoked turkey griddle cooked, dill Havarti cheese, bacon, avocado, alfalfa sprouts, lettuce, tomato, roasted garlic aioli, and whole grain mustard on marble rye \$13.99

Whiskey Chicken Ciabatta

Grilled chicken sliced, Tennessee whiskey glaze, bacon, melted pepper jack, dill pickle slices, lettuce, spicy mustard, ciabatta roll \$14.99

Lobster Crab Cake

Maine lobster & colossal lump crab cake, pan seared with lemon butter on a toasted potato roll with a champagne aioli, lettuce and tomato \$15.99

Reuben

House made corned beef and pastrami, sauerkraut, melted Swiss cheese and 1000 Island dressing on marble rye \$13.99

Farmer's Market Sandwich

Grilled zucchini, sautéed mushroom & onion, oven roasted herb tomatoes, melted fresh mozzarella, avocado, balsamic reduction, lettuce, and roasted garlic aioli, on a ciabatta roll \$13.99

Grilled Cheese Your Way

Your choice of bread and 2 layers of cheese, then loaded up with your favorite ingredients \$8.99

Bread Choice:

Texas white, multigrain, marble rye

Cheese Choice (2 layers):

American, Swiss, Cheddar, Jack, Pepper Jack, Smoked Provolone, Smoked Gouda, Bleu, Dill Havarti, Goat (+\$1)

1.25¢ each:

Bacon, Tomato, Sautéed Onion, Caramelized Onion, Crispy Onions, Sautéed Bell Pepper, Sautéed Mushroom, Jalapenos, Sauerkraut, Spinach

\$2.25 each:

Canadian Bacon, Avocado, Artichoke, Marinated Tomato

\$3.50 each:

Shaved Chicken, Corned Beef, Pastrami, Turkey

SATURDAY & SUNDAY BRUNCH

Saturday 11:00am-3:00pm and Sunday 11:00am-3:00pm

Candy Bacon \$8.00

Four slices of savory applewood bacon marinated in sriracha-maple glaze topped with spiced pecans and pepper.

Donut Holes \$7.50

Fried donut holes tossed in cinnamon sugar and served with chocolate- syrup dipping sauce.

Deviled Eggs \$7.00

Four Deviled eggs topped with candy honey-sriracha bacon chopped.

Eggs Benedict

A traditional favorite— Toasted English muffin halves topped with poached eggs*, Canadian bacon and hollandaise sauce, served with breakfast potatoes, blueberry bread and fresh fruit \$14.99

Avocado Toast

avocado spread, roasted tomatoes, fried egg* served on multi-grain toast topped with candy bacon, Alfalfa sprouts finished with balsamic drizzle, served with chili flakes hash browns, blueberry bread and fresh fruit \$14.99

Lobster-Crab Cake Benedict

Mini house steamed lobster and lump crab cakes served on an English muffin and topped with poached eggs*, lemon-old bay hollandaise sauce, with breakfast potatoes, blueberry bread and fresh fruit \$17.99

Bistro Steak & Eggs

Grilled blackened bistro steak, sliced, with two eggs* any style, finished with a lemon-old bay hollandaise, served with hash browns \$18.99

Chicken and Waffle

Chicken breast, battered and fried, topped with caramelized peaches and served with a Belgian waffle and your choice of sausage or bacon. With side of maple-bourbon syrup. \$15.99

Chorizo Breakfast Bowl

Two fried eggs* over chorizo sautéed with black beans, tater tots, sautéed bell pepper & onion, fire roasted corn, top Pico de Gallo, shredded cheddar, chipotle sour cream, scallions. \$14.99
Add side guacamole \$1.00

Breakfast Burger

Grilled angus beef burger topped with cheddar cheese, bourbon bacon jam, one sunny side egg, and lemon-old bay hollandaise sauce served on English muffin. Served with a side of seasoned hash browns. \$16.99

Breakfast Crunch Wrap

Large flour tortilla filled with scrambled eggs*, cheddar cheese, potato sticks, onions, black beans, chorizo, and roasted corn salsa. Served with hash browns and fruit \$14.99

Shooter's Slam

Two eggs* any style, sausage or bacon, Hash browns, fresh fruit and half Belgium waffle or French toast \$13.99

Banana-Nut French Toast

Two slices of banana-nut French toast, two eggs* any style, bacon or sausage, and fruit \$14.99

Poblano Pepper Jam Sammy

Smoked Gouda, Grilled Poblano Pepper, Blackberry Jam on texas toast served with tater tots. \$14.99
Add Bacon \$1.50

Create your own Omelet

Three egg omelet* with choice of three ingredients. Served with breakfast potatoes and fresh fruit \$15.99

Tomato, Mushroom, Onions, Bell Peppers,
Pico de Gallo, Artichoke, Jalapeno

Sausage, Bacon, Corned Beef, Chorizo, Canadian Bacon
Cheddar, Jack, Pepper Jack, Swiss, Provolone, Parmesan,
American, Goat, Smoked Gouda, bleu,
Dill Havarti

SIDES AND ACCOMPANIMENTS

Belgian Waffle

Topped with your choice: whipped cream, chocolate chips \$6.00

French Toast

One slice of our thick banana-nut French toast \$6.00

Toast

Texas toast, marble rye, whole grain, English muffin \$4.00

Blueberry Bread

House baked blueberry bread \$4.00

Cinnamon rolls 10.99

Two jumbo cinnamon rolls with vanilla crème icing

One Egg

One egg* cooked any style \$3.00

Hash Browns

\$4.00 (Add cheese and bacon for \$1.50)

Bacon or Sausage

3 pieces of bacon or 2 sausage patties \$4.00

Fresh Fruit

Mixed fresh fruit \$5.00

McGees Mess \$13.99

Crispy hashbrowns tossed with peppers, onions, ham, three scrambled eggs, and cheddar cheese.

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.