

SHOOTER McGEE'S

A MODERN AMERICAN TAVERN

WEEKLY PROMOS

(From 5pm – close)

MONDAY – HALF PRICE BURGERS
Curated specialty burgers sold at half price

TUESDAY – WHISKEY & WINGS
10 wings for $10 + special whiskey & bourbon cocktails

WEDNESDAY – STEAMED MAINE LOBSTER
Steamed to order, baked potato, vegetable & drawn butter
1 ½lbs $29.99 2lbs $37.99

THURSDAY – RIB NIGHT
Half or full rack, choice of sauce, with two sides
Half Rack $14.99, Full Rack $19.99

FRIDAY – PRIME RIB & WINE NIGHT
Cut to order and served with baked potato, vegetable of the day, horseradish cream sauce & au jus PLUS
½ price bottles of wine!

SATURDAY – STEAKHOUSE NIGHT
Feature steakhouse dishes

SUNDAY – SUNDAY SUPPER
Classic comfort foods – one of our favorites every Sunday

ALL weekly promo prices are for **dine-in only**

20% gratuity will be added to parties of 5 or more

REWARDS

DINE • EARN • REDEEM • REPEAT

EARN POINTS - 1 point for every $1 spent

GET REWARDS - 150 points = $10 Reward

USE IT AT ALL - Earn and redeem rewards at any of our restaurants:

Ramparts Tavern & Grill • T.J. Stone's • City Kitchen • Shooter McGee's

IT'S FREE • NO APP NEEDED
ONE REWARDS PROGRAM • FOUR RESTAURANTS

Joining is **easy**! Sign up with your phone number and start earning points on your next visit. Scan to sign up or check your points:

STARTERS

THE PUB BOARD

Hot honey chicken bites, Lancaster soft pretzel bites, crispy truffle parmesan fried artichokes, warm Gouda-beer cheese fondue, honey mustard, lemon roasted garlic aioli, jalapeños & dill pickle chips — $25

FONDUE PRETZEL BITES (V)

Warm soft Lancaster style pretzel bites served with smoked Gouda-beer sauce in a mini fondue pot kept warm by candle flame and a whole grain-mustard sauce — $13.99

HOT HONEY CHICKEN

Boneless buttermilk fried chicken bites, drizzled with hot honey, and served with pickled jalapeños with a mini gravy boat filled with our warm cracked pepper country gravy — $14.99

CRISPY ARTICHOKES (G, V)

Fried artichoke heart quarters, tossed with truffle, parmesan & black pepper, and served with a lemon roasted garlic aioli — $13.99

SWEET CHILI SHRIMP

Tiger shrimp* golden fried, tossed in a sweet & spicy chili sauce over tempura fried green beans— $16.99

CHICKEN WINGS (G)

Served with carrot sticks and house-made bleu cheese dressing: Your choice of Buffalo, Teriyaki, Shooter's BBQ, Kansas City BBQ, or San Antonio Dry Rub — $15.99

STEAK QUESADILLA

Large authentic Sonoran flour tortilla loaded with chopped grilled steak*, smoked Gouda & cheddar cheeses, jalapeños, sauteed onion, pico de gallo, plated with chipotle sour cream and guacamole — $15.99

PHILADELPHIA EGG ROLLS

Filled with beef, cheddar, and caramelized onions, golden-fried and served with smoked Gouda cheese sauce — $13.99



SOUPS

ANDOUILLE & POTATO SOUP

Gold potatoes with smoked andouille sausage, bone broth, amber ale, caramelized onions, roasted garlic, finished with scallions, cheddar, and pretzel croutons — $6 cup or $9 bowl

BEEF CHILI (G)

Slow-simmered beef and beans with tomatoes, onions, peppers and spices, topped with shredded cheddar, sour cream and scallions — $6 cup or $9 bowl

TAVERN FRENCH ONION

Rich stout beef broth with slow-caramelized onions, sherry and fresh thyme, topped with toasted baguette and melted provolone & Swiss — $9 crock

SALADS (Dressings: Balsamic Vinaigrette, Pepper Parmesan, Champagne, Ranch, Blue, Honey Dijon)

HOUSE SALAD

Mixed greens & chopped romaine, tomatoes, cucumber, chopped bacon, red onion, cheddar, carrot tangle, garlic herb soft pretzel croutons & house balsamic vinaigrette — $9.99 small or $11.99 large

ADD A PROTEIN (G): Chicken $7 | Steak* $8 | Shrimp* $9 | Salmon* $9 | Beyond Patty (V) $8

GRILLED CHICKEN COBB (G)

Grilled chicken breast, chopped bacon, hardboiled egg, tomato, cucumber, shredded cheddar cheese, red onion, sliced avocado, with a side of our creamy peppercorn parmesan dressing — $17.99

BLACK & BLUE STEAK SALAD (G)

Grilled blackened steak*, chopped romaine, mixed greens, blue cheese, cucumber, herb marinated tomatoes, onion rings & a side of balsamic vinaigrette — $20.99

CHAMPAGNE GREENS

Harvest mixed greens, sliced avocado, grilled asparagus, cucumber, hardboiled egg, artichoke hearts, and shaved parmesan cheese with a side of creamy champagne dressing — $12.99

ADD A PROTEIN (G): Chicken $7 | Steak* $8 | Shrimp* $9 | Salmon* $9 | Beyond Patty (V) $8

CHARRED CAESAR

Half of a romaine heart lightly char-grilled, drizzled with our Caesar dressing and topped with shaved aged parmesan, diced tomato and our herb pretzel croutons — $11.99

ADD A PROTEIN (G): Chicken $7 | Steak* $8 | Shrimp* $9 | Salmon* $9 | Beyond Patty (V) $8

(G) = Gluten friendly, we cannot guarantee 100% free (note: severe intolerances should avoid all fried items)
(V) = Vegetarian (note: **many** items can be made vegetarian by omitting the protein)

ENTREES (Early Bird Special – 20% off all entrees from 3-5pm, discount not available for takeout)

PRIME SIRLOIN STEAK
Eight-ounce tender Certified Angus beef sirloin filet*, seasoned, grilled and finished with a smoky bourbon & green peppercorn demi, and served with char-grilled asparagus and whipped potatoes — $31.99

CHICKEN & BISCUIT
Boneless buttermilk fried chicken breast over a house southern biscuit, drizzled with a little hot honey and scallions, served with a gravy boat of peppered country gravy, whipped potatoes, and buttered green beans — $20.99

GRILLED SALMON (G)
Hand-cut grilled salmon* topped with a lemon & garlic sauce, finished with pickled black mustard seeds, served with herb wild rice and charred asparagus — $24.99

BEER BATTERED FISH & CHIPS
Hand-cut cod filet dusted with seasoned flour and dipped in a wheat beer batter, golden fried and served with hand-cut fries, coleslaw, and a side of spiced tartar sauce & malt vinegar — $22.99

BARBECUE RIBS (G (ribs & sauce))
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 Basic Sides — $17.99-Half Rack | $27.99-Full Rack

CHICKEN & ANDOUILLE PASTA
Grilled blackened chicken sliced and tossed with sauteed andouille sausage, bell pepper, onion, diced tomato, all tossed with linguini with a creamy Cajun Alfredo sauce — $19.99

BOURBON MEATLOAF
Beef meatloaf with smoked bacon, smothered with a bourbon-peppercorn sauce, and served with whipped potatoes, and sauteed green beans — $20.99

SANDWICHES (All come with one BASIC SIDE)

TAVERN DIP
Shaved roast beef, melted smoked provolone, sautéed onions, horseradish cream, toasted French roll, stout au jus — $16.99

GRILLED CHICKEN BRAVO
Grilled chicken breast, bourbon-bacon jam, herb roasted tomatoes, melted provolone, mayo, on a toasted bun — $14.99

BEER-BRAISED BRAT
Bratwurst slow braised in ale then finished on the grill, served in a toasted soft pretzel brat bun with caramelized onions, chef's house-made sauerkraut, and whole-grain ale mustard sauce — $15.99

BLACKENED FISH SANDWICH
Blackened cod finished with a little lemon butter, shredded lettuce, tomato, Cajun tarter remoulade, buttered potato bun — $18

SMOKED TURKEY CLUB
Thick sliced smoked turkey breast, bourbon-bacon jam, avocado, Swiss cheese, lettuce, tomato, and mayo, on toasted sourdough bread — $14.99

THE BUTCHER'S REUBEN
House-made shaved corned beef, house-made sauerkraut, melted Swiss cheese and our special sauce on toasted marble rye — $15.99

BURGERS (get a gluten free Udi bun +$1.25)

SHOOTER'S SMASH BURGER
Two Angus beef smashed patties*, bacon, American cheese, pepper jack, grilled onions, dill pickle chips, Shooter's special sauce, toasted bun — $18

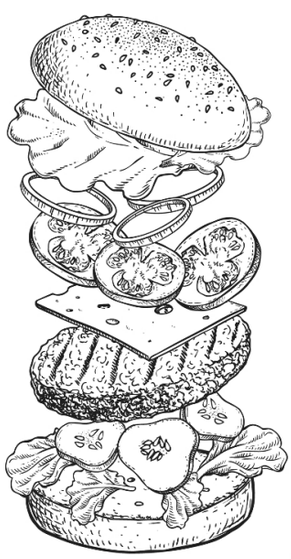
THE HOUSE BURGER
Melted provolone, bourbon bacon jam, sautéed onions, sliced tomato, lettuce, tomato-garlic aioli, toasted bun, dill pickle chips — $19 (choose burger type: Beef*, Turkey, Beyond (v)

GRILLED BURGER
Choose: 8oz Beef*, Turkey, Beyond (v). Served on a toasted bun with lettuce, tomato, raw onion and dill pickle chips — $14.99

ADD TO YOUR BURGER:
$1.50: American, Swiss, Cheddar, Smoked Provolone, Bleu, Gouda, Pepper Jack, Shooter's Special Sauce, Shooter's BBQ sauce, KC BBQ Sauce, Gouda Cheese Sauce, Bourbon Sauce

$1.75: Smoked Bacon, Sautéed Mushrooms, Sautéed Onions, Sautéed Bell Peppers, Pico de Gallo, Caramelized Onions, Blackening Spices

$2.50: Avocado, Guacamole, Marinated Tomatoes, Beef Chili, House-made Sauerkraut



SIDE DISHES

BASIC SIDES (a la carte $4): Hand-Cut Fries, Coleslaw, Baked Beans, Wild Rice

UPGRADED SIDES (a la carte $7): Pub Mac & Cheese, Onion Rings, Green Beans, Grilled Asparagus

SIGNATURE COCKTAILS

HOUSE OLD FASHIONED
Bulleit bourbon, demerara, Angostura & orange bitters, black walnut liqueur, stirred and served over a big ice cube with a flamed orange peel + filthy cherry - $15

BLACKBERRY BRAMBLE
Bombay Sapphire gin, fresh lemon, blackberry puree, and a splash of club soda, shaken and served over ice with lemon and fresh mint - $14

PEAR FRENCH 75
Bourbon, Hendrick's gin, pear nectar, fresh lemon, sparkling wine, gently stirred and served up in a coupe with a dried pear slice and gold dust $14

FIG & ORANGE BOULEVARDIER
Rye bourbon, Campari, sweet vermouth, fig puree, and a splash of club soda, shaken well over and served over ice with an orange wheel - $15

POMEGRANATE COSMOPOLITAN
Citron vodka, Cointreau, pomegranate juice, shaken well over ice and served up with an orange sugar half rim and a fat lime twist - $14

THE SMOKE SHOW
Gran Coramino reposado tequila, jalapeno infused agave and passion fruit puree, shaken and served over ice, smoked with applewood and garnished with a charred jalapeno and smoked chili-salt rim - $15

SEASONAL COCKTAILS

BOOTLEGGERS TOAST
Bulleit bourbon, Amaretto, muddled filthy cherry and fresh lemon juice, fat flamed lemon peel - $15

PEAR & ROSEMARY FIZZ
Gin, pear nectar, fresh lemon juice, sparkling wine, and elderflower liqueur, gently shaken over ice and served with lemon and fresh rosemary - $14

WINTER RUM PUNCH
Warm mulled apple cider, Captain Morgan spiced rum, splash of cranberry juice and served piping hot, garnished with a cinnamon stick - $15

PUMPKIN SPICE
Vanilla vodka, Kahlua, Bailey's Irish Cream, pumpkin spice and a splash of rich coffee, shaken until silky. Served up with a chocolate & graham cracker rim, a dusting of cinnamon and coffee beans - $15

SPIRIT-FREE MOCKTAILS

BLACKBERRY LEMON TEA
Blackberry puree, lemon juice, honey simple syrup, club soda, shaken and served over ice with lemon & fresh rosemary $13

PEAR GINGER MOCKTAIL
Pear nectar, lemon, ginger beer (non-alcoholic), shaken and served over ice with a lime wedge $13



SPIRITS LIST

VODKA
Absolut
Absolut Citron, Mandarin
Grey Goose
Ketel One
Pinnacle Whipped
Smirnoff
Smirnoff Vanilla
Three Olives Cherry, Raspberry, Grape
Tito's

GIN
Beefeater
Bombay Dry
Bombay Sapphire
Empress 1908
Hendrick's
Tanqueray

RUM
Bacardi
Captain Morgan
Kraken Black Spiced
Malibu Coconut
Myer's Dark

TEQUILA
Casamigos Blanco, Reposado
Don Julio Blanco, Reposado
El Jimador Blanco, Reposado
Espolon Blanco, Reposado
Gran Coramino Anejo, Blanco
Gran Coramino Reposado, Cristalino
Jose Cuervo Silver, Gold
Lunazul Blanco, Reposado
Milagro Silver, Reposado
Patron Silver, Reposado
Del Maguey Vida Mezcal
818 Anejo

BOURBON/WHISKEY
Basil Hayden
Bulleit
Bulleit Rye
Bushmills
Crown Royal
George Dickel No 12
George Dickel Rye
Jack Daniel's No 7
Jameson
Jim Beam
Knob Creek
Larceny
Maker's Mark
Old Forrester 1870
Pendleton Canadian Whiskey
Proper No 12
Screwball Peanut Butter
Tullamore Dew
Uncle Nearest 1884
Wild Turkey 101
Wild Turkey American Honey
Woodford Reserve

SCOTCH
Aberfeldy 12yr
Chivas Regal 12yr
Dewars White Label
Glenfiddich 12 yr
Johnnie Walker Black
Lagavulin 8 yr
Laphroaig Single Malt
Monkey Shoulder
Glenlivet 12yr

CORDIALS/OTHER
We carry most classic cocktail cordials
Please ask us

BEERS ON DRAFT

Blue Moon Belgian White (CO) 5.4% ABV $7.50/$9.50
Guinness Stout (IRL) 4.2% ABV, $9/$12.50
Miller Lite (WI) 4.2% ABV, $6/$8
Yuengling Lager (PA) 4.4% ABV, $6/$8
Port City Rotating Draft (VA) $7.50/$9.50
Heavy Seas Rotating Draft (MD) $8.50/$10.50
Feature Monthly Draft

LAGER, PILSNER

Corona (MEX) 4.6% ABV, $6.50
Devil's Back Bone Vienna Lager (VA) 4.9% ABV, $7.25
Heineken (NLD) 5% ABV, $6.50
Modelo (MEX) 4.4% ABV, $8.50
Pabst Blue Ribbon (WI) 16oz 4.7% ABV, $5.00
Shiner Bock (TX) 4.4% ABV, $5.75
Stella Artois (BEL) 5% ABV, $6.50

ALE, PALE ALE, IPA

3 Floyds Zombie Dust Pale Ale (IN) 6.5% ABV, $7.75
Dogfish Head 60 Minute (DE) 6% ABV, $7.75
Flying Dog Raging Bitch (MD) 8.3% ABV, $8
Lagunitas IPA (CA) 6.9% ABV, $7.50
Sierra Nevada Hazy Little Thing (CA) 6.7% ABV, $7.50

BELGIAN, WHEAT

Erdinger Weissbier (GER) 5.3% $9.50
Port City Optimal Wit (VA) 4.9% ABV, $7.50
Victory Golden Monkey (PA) 9.5% ABV, $7.50

PORTER, STOUT

Founders Porter (MI) 6.5% ABV, $7.25
Great Divide Yeti Imperial Stout (CO) 9.5% ABV, $9
Left Hand Nitro Milk Stout (CO) 6.0% ABV, $7.75
Port City Porter (VA) 7.2% ABV, $7.50

CIDER, SELTZER

Angry Orchard Crisp Hard Cider (NY) 5% ABV, $7.50
High Noon Seltzers (assortment) (CA) 4.5% ABV, $7
Magners Irish Cider (IRE) 4.5% ABV, $8.50
Strongbow (GBR) 5% ABV, $9.00
Sun Cruiser (assortment) (MA) 4.5% ABV, $7.50
White Claw (assortment) (IL) 5.0% ABV, $7

DOMESTIC

Bud Light (MO) 4.2% ABV, $5.50
Budweiser (MO) 5% ABV, $5.50
Coors Light (CO) 4.2% ABV, $5.50
Coors Banquet (CO) 5% ABV, $5.50
Michelob Ultra (MI) 4.2% ABV, $5.50
Miller Lite (WI) 4.2% ABV, $5.50

LOW-ALCOHOLIC

Heineken 0.0 (NLD) 0% ABV, $7.25
Michelob Ultra 0.0 (MI) 0% ABV $7.25
Athletica Cerveza (CT) 0.3% ABV, $7.25
Athletica Run Wild IPA (CT) 0.5% ABV, $7.25



WINES BY THE GLASS

Opera Prima Sparkling Brut (ESP) $7
Fleur La Jolie Rose (FRA) $10
SeaGlass Pinot Grigio (CA) $9
Whitehaven Sauvignon Blanc (NZL) $11
Bex Riesling (DEU) $9
Franciscan Estate Chardonnay (CA) $9

A to Z Pinot Noir (CA) $11
Campo Viejo Tempranillo (ESP) $9
Dona Paula Paula Malbec (ARG) $9
Micheal David Old Vine Zinfandel (CA) $9
Drumheller Cabernet Sauvignon (WA) $9
Joel Gott 815 Cabernet Sauvignon (CA) $10

WHITE WINE BOTTLES:

Bex Riesling $35
Franciscan Estate Chardonnay $35
Fleur La Jolie Rose $38
Opera Prima Sparkling Brut $20
SeaGlass Pinot Grigio $35
Starborough Sauvignon Blanc $35
Whitehaven Sauvignon Blanc $46
Risata Moscato Split (ITA) $10
Ruffino Prosecco Split (ITA) $10
J Vineyards Pinot Gris (CA) $46

RED WINE BOTTLES:

A to Z Wineworks Pinot Noir $46
Oko Organic Pinot Noir $35
J Lohr Paso Robles Merlot (CA) $46
Campo Viejo Tempranillo $35
Dona Paula Paula Malbec $35
Don Miguel Gascon Malbec (ARG) $40
Michael David Old Vine Zinfandel $38
Drumheller Cabernet Sauvignon $35
Joel Gott 815 Cabernet Sauvignon $38
Franciscan Estate Cabernet Sauvignon (CA) $46
J Lohr Cabernet Sauvignon (CA)$46

ALCOHOL-FREE WINE:

Nozeco Sparkling Brut (FRA) $6/$20
SeaGlass Sauvignon Blanc (CA) $9/$35

SATURDAY & SUNDAY BRUNCH

Serving brunch Saturday and Sunday 11:00am – 3:00pm

BREAKFAST COCKTAILS

HOUSE OLD FASHIONED
Bulleit bourbon, demerara, Angostura & orange bitters, black walnut liqueur, stirred and served over a big ice cube with a flamed orange peel + filthy cherry - $15

BLACKBERRY BRAMBLE
Bombay Sapphire gin, fresh lemon, blackberry puree, and a splash of club soda, shaken and served over ice with lemon and fresh mint - $14

PEAR FRENCH 75
Bourbon, Hendrick's gin, pear nectar, fresh lemon, sparkling wine, gently stirred and served up in a coupe with a dried pear slice and gold dust $14

FIG & ORANGE BOULEVARDIER
Rye bourbon, Campari, sweet vermouth, fig puree, and a splash of club soda, shaken well over and served over ice with an orange wheel - $15

CHICKEN & BISCUIT BRUNCH BOARD

Buttermilk fried chicken bites, 2 southern biscuits, sausage, bacon, breakfast potatoes, served with hot honey, butter, pickled jalapeños, warm country pepper gravy & warm Gouda-beer cheese sauce— $25

SIZZLING BREAKFAST SKILLET
Andouille sausage, bell peppers, onion, mushrooms, breakfast potatoes, cheddar & Gouda cheese, and Cajun spice, topped with a fried egg* and served on a sizzling platter - $16

CINNAMON BOURBON FRENCH TOAST
Two thick sliced cinnamon loaf bread dipped in a vanilla bourbon egg batter and cooked on the griddle, finished with a little powdered sugar and served with fresh fruit and your choice of bacon, sausage or extra fruit - $15

CORNED BEEF HASH
Our house-made chopped corned beef griddle cooked with potatoes, onion, bell pepper, pinch of Cajun spice and topped with 2 fried eggs* and hollandaise* sauce - $16

BRUNCH SMASH BURGER
Two Angus beef smashed patties*, bacon, American cheese, pepper jack, grilled onions, fried egg*, Shooter's special sauce, on a toasted bun, and served with breakfast potatoes $18

BELGIAN WAFFLE
Classic Belgian waffle made to order and served with maple syrup, fresh fruit and your choice of bacon, sausage or extra fruit - $14

BENEDICT
Thick grilled Canadian bacon, on toasted English muffin halves, topped with poached eggs* and hollandaise, breakfast potatoes and fruit - $15

BRUNCH STEAK BOWL
Grilled steak medallions*, sliced avocado, marinated roasted tomatoes, breakfast potatoes, fried egg, hollandaise*, green onion - $19

McGEE'S TAVERN BREAKFAST
Two eggs any style, breakfast potatoes, fresh fruit, your choice of bacon, sausage or extra fruit, warm southern biscuit and a side of country gravy - $15

OMELET
Three egg omelet* with your choice of 3 ingredients, with home fries & fresh fruit - $15

Tomato, Mushroom, Onions, Bell Peppers, Pico de Gallo, Jalapeno, Sausage, Bacon, Corned Beef, Andouille, Cheddar, Mozzarella, Pepper Jack, Swiss, Provolone, Parmesan, American

BRUNCH SIDE ITEMS

One Egg* $3 | Home Fries $4 | Bacon or Sausage (3 pieces) $4 | Belgian Waffle $8
Fresh Fruit $4 | Toast (2 pieces) Sourdough, Wheat, White, Marble Rye $4
English Muffin or Buttermilk Biscuit $3 | Country Gravy $3

BEVERAGES

Fountain Soda $4:
Pepsi, Diet Pepsi, Starry, Ginger Ale, Lemonade

Freshly Brewed $4.25:
Iced Tea, Coffee, Decaf, Hot Tea

Bottled & Juices $5.00:
Dominion Root Beer, Sparkling Water
Orange, Pineapple, Cranberry, Grapefruit, Tomato

KIDS MENU $9

Choice of soda, lemonade, milk, or apple juice
Choice of fries or carrot sticks

Chicken Nuggets
Grilled Cheese Sandwich
Mac and Cheese
Fish & Chips
Turkey & Cheese Sandwich

* 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.