



THE BRONSON

APPS & SMALL PLATES

BIER CHEESE & CHIPS \$9

House-made bier cheese and potato chips

GRILLED WINGS \$15

Flavors: Bourbon BBQ - Teriyaki - Buffalo - Old Bay - Lemon Pepper - House Dry Rub
With Ranch or Bleu Cheese

BUFFALO CHICKEN DIP \$15

Served in an iron skillet with house-made tortilla chips

FRIED PICKLES \$10

Flour & panko breaded krinkle cut pickles with ranch

SCHNITZEL FINGERS (CHICKEN TENDERS) \$15

Herb crusted breaded tenders with honey mustard & fries

MAC & CHEESE BALLS \$12

Breaded & deep fried with buffalo sauce

CHEESE CURDS \$14

Breaded & deep fried with ranch

LOADED CRISPY TOTS \$14

Topped with cheese, bacon, ranch, & boom-boom sauce

PIEROGIS \$13

Stuffed with potatoes, bacon, & onions; with sauerkraut & sour cream

SAUSAGE BOARD \$18

Variety of five chef select sausages with honey mustard

CHICKEN QUESADILLA \$10

Flour tortilla stuffed with grilled chicken, cheese, peppers, & onions

CRISPY CALAMARI \$14

Breaded & fried with spicy tomato mustard aioli

TUNA POKE WONTON \$17

Sliced tuna marinated with sesame ginger, wasabi cucumber sauce, asian ginger aioli, wonton chips, & seaweed salad

VAMPIRE TACOS \$10

Flour tortillas with bacon, avocado, salsa roja, sour cream, & cilantro

TEX-MEX EGG ROLLS \$13

Stuffed with a blend of chicken, roasted corn, beans, peppers, & cheese

TERIYAKI STEAK TIPS \$14

Sliced beef, sauteed peppers, onions, & shoestring potatoes

BRONSON NACHOS \$14

Tortilla chips topped with chicken, cheddar jack, jalapenos, sour cream, pico de gallo, and guacamole

CHICKEN LETTUCE WRAPS \$14

With bacon aioli

SALADS

DRESSINGS: RANCH, BLEU CHEESE, CAESAR, CHAMPAGNE VINAIGRETTE, HONEY MUSTARD

SPINACH & BERRIES \$14

Spinach topped with feta cheese, blueberries, strawberries, & walnuts; with a strawberry vinaigrette

CHEF'S SALAD \$14

Mixed lettuce topped with cheddar cheese, turkey, ham, avocado, roma tomatoes, hard boiled eggs; served with your choice of dressing

CAESAR SALAD \$11

Romaine lettuce topped with parmesan & croutons; tossed with caesar dressing

\$6 ADD ONS: CHICKEN | STEAK | SHRIMP

*ARLINGTON COUNTY REQUIRES US TO WARN YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

HOUSE-MADE BRATWURSTS \$13

TOPPED WITH GRILLED PEPPERS & ONIONS ON A BUN; WITH POTATO SALAD, SAUERKRAUT, AND BEER MUSTARD

CLASSIC | CHICKEN | CHICKEN CHIPOTLE
CHORIZO | HALF-SMOKE SAUSAGE

PRETZELS

WITH BIERCHEESE & HOUSE MUSTARD

GIANT MUNICH \$13

STUFFED PRETZELS:

HOUSE CHEESE BLEND \$14

JALAPENO CHEDDAR JACK \$16

BUFFALO CHICKEN DIP \$19

CAPRESE \$16

Tomato, mozzarella, & basil

M.A.C \$16

Pepperoni and mozzarella; with marinara

BLUE CRAB \$22

Lump crab meat, cheddar jack, mozzarella, & old bay

PIZZAS

12-INCH HOUSE-MADE

CLASSIC MARGHERITA \$15

Fresh mozzarella, tomato sauce, basil, evoo, & sea salt

THE ITALIAN \$17

Italian cheese blend, tomato sauce, italian sausage, proscuitto cotto, & soppressata

THE HEAT \$17

Italian cheese blend, tomato sauce, pepperoni, chorizo, & pickled jalapenos

BUFFALO CHICKEN \$16

Shredded mozzarella, buffalo sauce, fried chicken; topped with parsley & bleu cheese drizzle

BBQ CHICKEN \$16

Shredded mozzarella, smoked gouda, bbq sauce, roasted chicken, red onions, & cilantro

AL PASTOR \$16

Shredded mozzarella, tomato sauce, braised pork, pineapple, red onions, & cilantro

SAUSAGE & BRUSSEL SPROUT \$16

Pecorino cheese, house-made sausage, brussel sprouts, & braised onions

WILD MUSHROOM \$16

Fontina cheese, wild mushrooms, garlic, & white truffle oil

VEGGIE \$16

Green & red peppers, green & yellow squash, mushrooms, green stuffed olives, & red onions

SIDES & EXTRAS

BIER CHEESE SMALL \$1.5 / LARGE \$4

ROASTED BRUSSEL SPROUTS \$6

GERMAN-STYLE POTATO SALAD \$5

TATER TOTS \$10

SIDE SKIRT STEAK \$6

SIDE GRILLED CHICKEN \$5

SIDE SALAD \$5

HAND-CUT FRIES \$5

MAC & CHEESE \$5

SWEET POTATO FRIES \$5

SAUERKRAUT \$3

THREE TORTILLA SHELLS \$3

SANDWICHES

SERVED WITH FRIES

DOUBLE SMASH BURGER \$14

Double patties, double cheese, grilled onions, & special sauce; served on a toasted brioche roll

BRONSON REUBEN \$17

Corned beef & pastrami, gruyere, sauerkraut, & thousand island on rye bread

THE CUBAN \$16

Slow roasted pork, ham, swiss cheese, pickles, mustard, & mayo on a grill pressed roll

GRILLED CHICKEN & AVOCADO \$17

Chili rubbed chicken, swiss cheese, lettuce, roasted tomatoes, & lemon basil aioli on a brioche bun

CHICKEN PARMESAN \$16

Tender chicken coated with parmesan breadcrumbs topped with tomato sauce & melted cheese on a grilled french roll

HOUSE PHILLY CHEESESTEAK \$16

Shaved ribeye, white american, mushrooms, onions, & roasted garlic aioli on a hoagie roll

FRENCH DIP \$17

Slow-roasted steak, gruyere, onions, & dijonaise on a baguette; with a side of au jus

NASHVILLE HOT CHICKEN \$15

Tossed in a nashville spicy sauce, breaded, & fried, topped with coleslaw & pickles on a brioche bun

ENTREES

SCHNITZEL \$18

Breaded pork loin topped with black pepper gravy; with a side of potato salad & sauerkraut

FISH & CHIPS \$19

Breaded & fried cod fish filet; with fries & coleslaw

FLAMING FAJITAS

CHICKEN \$21 | STEAK \$24 | SHRIMP \$25 | COMBO \$25

Served with charcoal black beans, tex-mex rice, sour cream, guacamole, shredded jack cheese, pico de gallo, & flour tortillas

LOMO SALTADO \$15

Marinated steak strips, onions, & tomatoes tossed in a aji amarillo sauce; topped with cilantro & shoestring fries

GIANT BURRITO \$14

CHICKEN OR STEAK

Stuffed with beans, rice, & cheese

DESSERTS

VANILLA ICE CREAM \$4

HOT COOKIE \$7

Warm chocolate chip cookie topped with vanilla ice cream

KEY LIME PIE \$8

Topped with whipped cream

NY CHEESECAKE \$8

With strawberries, strawberry sauce, & whipped cream

Brunch WITH US AT BRONSON

SATURDAYS & SUNDAYS 11AM - 2PM



6OZ NY STRIP STEAK & EGGS \$21

CHALLAH FRENCH TOAST \$15

FLORENTINE OMELETE \$16

HUEVOS RANCHEROS \$17

CROISSANT SANDWICH \$14

CHICKEN & WAFFLES \$14

BREAKFAST BURRITO \$16

SOUTHWEST FRITTATA \$16

EGGS BENEDICT \$17

CHILAQUILES ROJOS \$17

TWO EGGS \$14

WAFFLE \$7

Brunch bar

CREATE YOUR OWN
BLOODY MARY
TITOS \$5

SUNRISE MULE \$5
VODKA - GINGERBEER - OJ

CHAMPAGNE BOTTLE \$17

FRIDAYS & SATURDAYS 11PM - 1AM



Late night

GRILLED WINGS \$15

SCHNITZEL FINGERS \$15

GIANT MUNICH PRETZEL \$13

CHEESE CURDS \$12

BIER CHEESE & CHIPS \$9

TATER TOTS \$5

HAND-CUT FRENCH FRIES \$5

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WWW.BRONSONBIERHALL.COM



INSTAGRAM



WEBSITE



TIKTOK



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