

Wine List

Sparkling

- Castell d'or de Pro Cava – Spain 8/32
Cherry notes and round bubbles.
- Prosper Maufoux Cremant – France 12/48
Notes of exotic fruits, lemon, and white flowers with a hint of brioche.

White

- Flannery Hill Sauvignon Blanc – New Zealand 11/44
Citrus, tropical fruit and bracing acidity.
- Suavia Soave Classic – Italy 10/40
Fresh aromas of apple, pear and almond balance clean minerality and a hint of fresh herb.
- Foral de Melgaco Vinho Verde – Portugal 10/40
Aromas of citrus, green apple and floral scents with a tropical background.
- Cantina Colterenzio Pfefferer Blanco – Italy 12/48
Delicate fruit aromas. Dry and zesty, with grapefruit. Well-balanced acidity.

Rose

- Domaine des Herbauges Grolleau Gris – France 8/32
Crunchy, bright red berries. Zesty palate with ripe pink grapefruit and raspberry.
- Lustig Zweigelt Rose – Austria 8/32
Red currant and cranberry notes.
- Inazio Urruzola Txakoli Rose – Spain 11/44
Aromas of fresh strawberry with white flower, green touches, and balanced acidity.
- Elk Cove Vineyards Pinot Noir Rose – Oregon 10/40
Bright strawberry notes. Exuberant with berry fruit. Dry finish with refreshing acidity.

Red

- Casa Santos OMG Lisboa Tinto – Portugal 8/32
Black fruits, vanilla and spice.
- Girasole Vineyards Charlie's Blend – California 9/36
Full-bodied with beautiful blackberry flavors and rich mouth-feel
- Equoia Pinot Noir – California 9/36
Silky and balanced with great cherry hints and a soft finish.
- Bodegas Tempore Independent Garnacha – Spain 10/40
Bold Garnacha bursting with aromas of berries and sweet spices.

Cornerstone Signature Drink Descriptions:

Macho Chacho: \$14

A playful twist on the classic Margarita. Chacho, DC's own spicy cane sugar spirit, mixed with house-made sour mix and a touch of smoky 400 Conejos mezcal.

Brick & Mortar Mules:

Choose your country and your flavor. We have choices for you to play with. Picking the original works too.

Moscow: \$14 (Ketel One) Mexican: \$14 (1800 Silver) 'Merican: \$16 (Uncle Nearest 1884)

Cherry Limeade: +\$1

Pineapple: +\$1

Black Raspberry: +\$1

Sparkling Cosmo: \$14

Our spin on the Tito's Cosmo, plus the addition of sparkling wine, makes this the perfect Summer sipper.

Cornerstone Old Fashioned: \$14

Fresh muddled orange and chocolate bitters added to 1792 Small Batch bourbon will make you change your at-home recipe. Might as well have another one here instead.

Lavender Collins: \$14

Whether with Citadelle gin or Grey Goose vodka, let the lavender relax you as you sip the day away.

The Pike Paloma: \$14

Jose Cuervo Silver and grapefruit keep it classic, but basil and lemon set this Paloma apart from the rest.

The Chocolate Martini:

Finish off your night with a decadent chocolate dessert you can drink. You can also start with this one too.

Draft Beer Descriptions:

1: Guinness (Stout) 4.2% ABV

\$10 16oz glass

Smoothly balanced with bitter, sweet, roasted notes.

2: # Floyds Zombie Dust (American Pale Ale) 6.5% ABV

\$10 13oz tulip

Intensely hopped, medium bodied single hop beer.

3: Narragansett Shandy (Shandy) 4.7% ABV

\$8 16oz glass

Slightly sweet lemon flavor with a hint of malt.

4: Vibrissa Park Pass (Helles) 5% ABV

\$9 16oz glass

Crisp, clean german style lager.

5: The Veil White Ferrari (Double IPA) 8% ABV

\$10 13oz tulip

Dry-hopped with Citra and Galaxy hops with flavors of tropical fruit, white wine, melon, peach and candied orange.

6: Right Proper Senate (American-Style Light Lager) 4.7% ABV

\$8 16oz glass

A post-prohibition lager brewed with flaked corn and hopped with Oregon varietals available in the 1940s.

7: Crooked Run Raspberry Empress: (Sour) 6% ABV

\$10 13oz tulip

Refreshing and fruity with tons of fresh raspberries and Mosaic hops

8: Port City Optimal Wit: (Witbier) 4.9% ABV

\$8 16oz glass

Unfiltered wheat beer with crisp citrus fruit flavor, a bit of spice and subtle pepperiness on the finish.

9: Bold Rock IPA (Hard Cider) 4.7% ABV

\$9 16oz glass

Blends the tartness of fresh-pressed Granny Smith apples with the slightly sweet hops of passion fruit, grapefruit and citrus.

10: Other Half Green City: (New England Style IPA) 7% ABV

\$10 16oz glass

Oat IPA, Citra, Centennial, and Simcoe with juicy notes of peach, grapefruit, mango and tropical candies.

11: Blue Mountain Kolsch 151: (Kolsch) 5%ABV

\$8 16oz glass

Light German-style beer with a crisp and clean balance of German Pilsen, Vienna malts, and Hallertau region hops.

12: Vasen Hefeweizen: (Wheat Beer/Hefeweizen) 5.5% ABV

\$9 16oz glass

Traditional hazy German-style wheat beer with strong banana character and light notes of vanilla and clove.

Cans:

- Miller Lite - \$6
- Coors Light \$6
- Allagash - \$7
- Fairwinds High Barbary Amber - \$7
- Mich Ultra \$6
- Budweiser - \$6
- Cobblestone Sour - \$8
- High Noon Peach - \$7
- High Noon Flavor Black Cherry - \$7
- Long Drink Zero - \$7
- Down East Peach Mango Cider -\$8
- Athletic N/A Golden or Hazy IPA - \$7

Appetizers/Shareables

Cornerstone Wings: 15.99

Fried or Grilled. Tossed in buffalo, honey sriracha, mambo, garlic/parmesan, hot or plain. Served with carrots/celery and your choice of homemade ranch or blue cheese.

Bavarian Pretzel: 16

The big one, baked in light butter and salt, served with homemade queso and a spicy mustard dipping sauce.

Pike Nachos: Regular 12 / Large 22

Fresh fried corn tortilla chips with layered melted cheddar, cheddar jack and homemade queso, topped with pico di gallo, sour cream, and garnished with green onions.

Add seasoned beef \$3/\$6 beef chili \$3/ \$6 chicken \$4/\$8 steak* \$6/\$12

Add guacamole \$2/\$4

Chips & Dips: 8

Fresh fried corn tortilla chips served with salsa rojas.

Add guacamole \$2/ homemade queso 3

Cheese Fries: 10

French Fries layered with cheddar cheese, homemade queso and bacon bits.

Sub tots \$2/ add beef chili \$3

Homemade Spicy Garlic Hummus: 14

Served with toasted pita bread, fresh fried corn tortilla chips, carrots, celery and kalamata olives.

BBQ Meatballs: 13

Homemade bbq meatballs to share. (contains breadcrumbs)

Pesto Mini Skewers: 16

Grilled shrimp marinated in a pesto & lemon sauce with tricolor peppers and onions.

Fried Pork Belly: 11

Served with homemade guacamole and salsa rojas.

Chicken Bites: 13

Shredded chicken, celery, cheddar cheese, jalapeno cream cheese, and panko rolled up and deep fried. Served with a homemade avocado ranch dipping sauce.

Beef Chili: 6/9

Homemade beef chili with blended spices and seasonings, red beans, bell peppers & onions.

Salads

Classic Caesar Salad: 11

Romaine lettuce, parmesan cheese, homemade croutons and caesar dressing topped with a parmesan chip.

Add chicken 4/ salmon 6/ steak* 6/ shrimp \$8

Taco Salad: 11

Fresh fried flour tortilla shell, shredded lettuce, cheddar cheese and jalapenos. Served with pico di gallo & sour cream.

Add season beef 3/chicken 4/ steak* 6

Add guacamole 2

Pasta Salad: 11

Penne pasta, bell peppers, black olives and cherry tomatoes tossed in a homemade italian dressing with shredded parmesan cheese. Topped with a crisp parmesan chip.

Add chicken \$4/ salmon \$6/ steak* \$6/ shrimp \$8

House Salad: 10

Mixed greens, carrots, cucumbers, broccoli, onions, cherry tomatoes, homemade croutons and cheddar cheese with your choice of homemade ranch, blue cheese, balsamic or Italian dressing.

Add chicken \$4/ salmon \$6/ steak* \$6/ shrimp \$8

Sandwiches/Handhelds

Cross Street Burger:* 15

Fresh classic ½ pound burger with lettuce, tomato & onions served on a sesame seed bun with pickles and your choice of a side.

Add cheese \$1/ bacon \$1

Sub homemade veggie burger \$2

Veggie Burger Lettuce Wrap: 15

Homemade lentil patty with tofu and other vegetables, topped with carrots and cherry tomatoes in a lettuce wrap, drizzled with tzatziki sauce, and served with pickles and your choice of a side.

Chipotle Patty Melt:* 15

Fresh ½ pound burger topped with sauteed onions, monterey jack cheese, and chipotle mayo served on Texas Toast bread. Served with pickles and your choice of a side.

Chicken Sandwich: 14

Grilled or fried chicken breast, plain or buffalo, on a sesame seed bun topped with lettuce, tomato, and onions. Served with pickles and your choice of a side.

Add cheese \$1/ bacon \$1

Grilled Cheese Sandwich: 9

Layered american and swiss cheese on Texas Toast served with tomato soup or your choice of a side.

Chipotle Chicken Bacon Wrap: 12

Chipotle seasoned grilled chicken topped with bacon, lettuce, tomato and onions, drizzled with a homemade chipotle mayo sauce and wrapped in a flour tortilla. Served with pickles and your choice of a side.

Caesar Wrap: 10

Romaine lettuce, parmesan cheese, and homemade croutons tossed in a homemade caesar dressing and wrapped in a flour tortilla. Served with your choice of a side.

Add chicken \$4/ steak* \$6/ salmon \$6/ shrimp \$6

Mains

2900 Rice Bowl: 11

Rice, broccoli, bell peppers, fried carrots, and celery. Garnished with sesame seeds, green onions and a soy/thai chili sauce on the side.

Add chicken \$4/ orange chicken \$4/ pork belly bites \$3/ tofu \$4/ steak* 6/ shrimp \$6/ salmon \$6

Garlic Lemon Seafood Pasta: 20

Salmon and shrimp seared then cooked in a garlic lemon sauce with baby spinach rested on top of linguine pasta. Served with garlic bread.

Flank Steak:* 16

6 oz fresh cut flank steak cooked to your desired temperature with a delicious homemade chimichurri sauce on a bed of french fries.

Sub tots \$2

Chicken Pot Pie: 13

Cornerstone's twist on the classic chicken pot pie. Puff pastry stuffed with grilled marinated chicken, peas, carrots, celery, onions, herbs, spices and more! **Contains dairy**

Grilled Salmon: 15

8 oz salmon grilled served with seasonal vegetables or your choice of a side.

Sides available with sandwiches and entrees:

Fries, side salad, tortilla chips, seasonal veggies \$2, tots \$2, pasta salad \$2, mac & cheese \$3, Beef Chili \$2

Desserts

Chocolate Chip Sundae: 8

Chocolate chip cookies freshly baked in a mini skillet topped with vanilla ice cream, whipped cream and chocolate sauce.

South Arlington Cake: 8

Mini cake (seasonal) with fresh berries, whipped cream and puree (seasonal).

Seasonal Specials based on availability.

Please let staff know of food allergies before ordering

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Brunch Specials

Saturday & Sunday 11am-3pm

Brunch Burrito \$15

Scrambled eggs, bacon, brunch potatoes, shredded cheddar cheese wrapped in a toasted flour tortilla covered in pepper jack cheese and a homemade salsa rojas served with a side of bbq baked beans

Chicken & Waffles \$14

Fried chicken tenders & waffles smothered in a homemade chorizo gravy garnished with green onions

The Mo Platter \$16

2 eggs cooked your way, chorizo sausages, a chicken enchilada served with brunch potatoes and bbq baked beans

\$5 Mimosa Specials!

Mimosa(s) done your way!! Chose between grapefruit, peach, cranberry, pineapple or orange

\$5 Bloody Mary Special!

House Bloody Mary(s)

Menu

