



THREE WHISTLES

*coffeehouse*

# MENU

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2021 Arlington  
Restaurant Week

Oct 20 - Oct 24

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**WET YOUR  
WHISTLE**  
&  
*feed your belly*

Casual Dining  
Place your Order at  
the Counter



# EVENING WHISTLE

Served from 6 pm until 9 pm

## STARTERS

- Wild Mushroom Ravioli 7  
w/ marinara tomato sauce & shaved manchego
- Salami & Soft Pretzel Sticks 6  
w/ honey Dijon mustard

## SALADS

- House Salad & Balsamic Honey Vinaigrette 8  
crispy romaine, spring mix, tomato, onion, cucumber,  
Select: feta, mozzarella, cheddar .....+ .50  
add chicken turkey, ham, bacon .....+ 2.00  
add: hickory smoked almonds .....+ .50  
add: chick peas, black beans .....+ .50  
add: quinoa/brown rice .....+ 2.00
- Caesar Salad 7  
crispy romaine, Parmesan cheese, croutons & Caesar dressing

## PANINI

- Grilled Multigrain Press - You design 7  
Select: Cheddar, Mozzarella, Provolone, Swiss  
add: avocado, chicken, turkey, ham, bacon.....+2  
add: tomato, red onion, pickle, spinach .....+.50  
add: pesto, sauerkraut, Thousand Island, mayo...+50

## HERBAL PIZZA 10

- Just Cheese  
mozzarella mix w/ marinara tomato sauce or Pesto or no sauce  
add: chicken salami, sausage, bacon .....+2.00  
add: tomato, Red Onion, Spinach ..... +.50

## DESSERT

- Gelato Sorbet Selection - 24 Flavors 8  
2 scoops with two macaroons
- Chocolate Cake w/ Vanilla Gelato
- Warmed Brownie w/ Vanilla Gelato



# BEER & WINE

Happy Hour Special starting at 5:30pm

## SELECT DRAFT

Lager - IPA - Wheat- Dark 8

## BOTTLES/CANS

7

8

DC Brau El Hefe

Angry Orchard Cider

Natty Bohemian

Black Ox Porter

Sam Adams Boston Lager

Blue Moon Belgian White

Lagunitas Little Sumpin

## WINE

### SPARKLING

Dibon Cava Brut Reserve (12/36)  
Light Bodied, Apple and Pear Spain

### WHITE

Lageder Riff Pinot Grigio (10/34)  
Light Bodied, Lemon & Citrus, Italy 2018

Sauvignon Blanc (13/42)

Complices de Loire  
Light Bodied, Grapefruit & Green Apple  
Loire, France 2018

Chardonnay (12/38)

Annabella  
Full Bodied, Vanilla & Mandarin  
Napa, CA 2016

Clean Slate Riesling (11/34)  
Medium Bodied, Apples & Apricots  
Mosel, Germany

### SWEET/DESSERT

Stella Moscato (9/32)  
Dry, Strawberry and Tangerine Spain

### RED

Pinot Noir (11/37)  
Le Charmel  
Light bodied, Raspberry & Cherry  
Southwest France 2018

Cabernet Sauvignon  
Sean Minor 4B (10/38)  
Full Bodied, Black Currant, Baking  
Spices - Columbia Valley, WA 2017

Malbec (10/34)

Santa Julia  
Full bodied, Red Plum, Vanilla  
Argentina

Di Majo Norante  
Sangiovese (11/37)  
Light bodied, Espresso & Red  
Cherry - Italy

### ROSÉ

Rose (10/34)

Borsao Garnacha  
Dry, Strawberry and Tangerine  
Spain 2018

### HALF BOTTLES

Angeline Chardonnay (21)  
Full Bodied, Lemon Custard & Vanilla, CA

Le Prieure (20)  
Blend: Cinsaut, Syrah, Mourvedre, Cabernet  
Sauvignon  
Medium Bodied, Black Cherry, Lebanon

Angeline Pinot Noir (22)  
Full Bodied, Lemon Custard & Vanilla, CA

Blanc de Blancs (22)  
Blend: Sauvignon blanc, Semillon & Chardonnay -  
Full Bodied, Blue Berry & Black Berry, Lebanon

### MIMOSA (10)

Citrus Orange served with sparkling Dibon Cava champagne