



https://menulist.menu 800 North Glebe Road Arlington, VA 22203, United States (+1)7035669189 - http://www.cheesetique.com/



The menu of Cheesetique - Ballston from Arlington includes <u>186</u> meals. On average, meals or drinks on <u>the</u> <u>menu</u> cost about \$9.7. The categories can be viewed on the menu below. What <u>David Kelly</u> likes about Cheesetique - Ballston:

Nothing not to love here. We had half the menu and it was all amazing. The only thing I'd say is that if you have kids, my youngest is 8, maybe steer clear of the traditional Mac n Cheese. So he ended up with my grown up grilled cheese with ham (of course) and tomato soup, and I ate his Mac n Cheese. This place is great and the Ballston location is much bigger than Shirlington. If you haven't tried this spot yet you'... read more. When the weather conditions is pleasant you can also be served outside, And into the accessible rooms also come guests with wheelchairs or physical disabilities. What Chadrick Weimann doesn't like about Cheesetique - Ballston: Unfortunately, eating is not good enough to display with the inconspicuous slow service. the first time we came, the server spilled a boiling pot of fondu on the arm of my friend who sent her into the one he sent. the second time that we came, the server has abandoned our meal to go, which explains why our eating never sat on the table after 45 minutes. the server never came by to check us, we had to find someone who... read more. At Cheesetique - Ballston from Arlington it's possible to enjoy delicious vegetarian meals, that were made without any animal meat or fish, At the bar, you can unwind with a cool beer or other alcoholic and non-alcoholic drinks. Even if you're not so famished, you can treat yourself to one of the scrumptious sandwiches, a healthy salad or another snack, This sports bar is a popular hangout for visitors who enjoy watching the latest games or races on the big TV while enjoying food and drinks.

STEAKHOUSE

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Non alcoholic drinks WATER		Dessert KEY LIME PIE	\$7.0
WATER		RET LIME PIE	\$7.0
Appetizers		Halloumi	
STEAK TARTAR		HALLOUMI	
Pizza		Kraut & Rüben	
WESTERN		MAC AND CHEESE	
Mains		Postres	
FILLET		MEMBRILLO	\$2.0
Main courses		Sweet Bites	
SIDE SALAD		CINNAMON BUN	\$5.0
Antipasti		Indische Suppen	
MARINATED TOMATOES	\$2.0	TOMATO SOUP	\$6.0
Salad		Schwarze Tees	
CAESAR SALAD		EARL GREY	
Sandwiches		Happy Hour - Classic	
GRILLED CHEESE SANDWICH		Cocktails	
Gourmet Burgers		BLOODY MARY	\$10.0
THE BIG CHEESE	\$46.0	Para Picar	
Starters & Salads		MARCONA ALMONDS	\$3.0
		Accompaniments	
SHRIMP		Accompaniments	40.0
Meat		CLOVER HONEY	\$2.0

ROASTED TOMATOES

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\$11.0

Теа		Breakfast Side Orders	
SENCHA GREEN TEA		GRITS	
Sweets & Desserts		Mixed Boards	
SUNDAE		MIXED BOARDS	
Signature		Flavors	
WILD HIBISCUS		GINGERSNAP	
Coffee & Tea		Salad Area	
SANTA LUCIA COFFEE	\$3.5	PEPPADEW PEPPERS	\$1.0
Build Your Burger		Grilled Cheese Add-ons	
APPLEWOOD BACON	\$2.0	SOPRESSATA SALAMI	\$2.0
Omelets		Petite	
GREEN EGGS HAM	\$12.0	QUICHE DU JOUR	\$11.0
Dessert Menu		Etc.	
CHOCOLATE MOUSSE	\$7.0	HOME FRIES	\$4.0
Breakfast Plates		Drinks	
PORK HASH*	\$14.0	DRINKS	
Brunch Drinks		Harney & Sons Sachet S	Teas
BUBBLY BAR	\$10.0	POMEGRANATE OOLONG	
Satisfying Sandwiches		Housemade Preserves	
GROWN-UP GRILLED CHEESE	\$12.0	SEASONAL JAM	\$2.0
Homemade Pizza		Brunch Mains	

THÉ CLASSIQUE

\$2.0

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Biscuits and Cookies		Main	
CHEESECAKE	\$8.0	CASTELVETRANO OLIVES	\$3.0
		PULLED PORK	\$4.0
Coffee Selections			
NESPRESSO ESPRESSO	\$3.5	Soups	
		CREAMY TOMATO (TEMPRANILLO)	\$6.0
Premium Loose Leaf Teas		FRENCH ONION (RED BORDEAUX)	\$8.0
DRAGON PEARL JASMINE		TOMATO SOUP	
Brunch (Mon-Sat Morni	ng)	Popular Items	
CROISSANT JAM	\$5.0	ARUGULA WARM GOAT CHEESE SALAD	\$12.0
Al Fresco		TIQUE CHEESESTEAK	\$15.0
FLANK STEAK	\$4.0	MAC 'N CHEESETIQUE	\$12.0
Espresso/Coffee/Tea		Macs	
ORGANIC ENGLISH BREAKFAST		LOBSTER MAC (CHARDONNAY)	\$15.0
		MAC 'N CHEESETIQUE (OREGON PINOT NOIR)	\$12.0
Eight Club Classics		MAC OF THE MOMENT	\$12.0
LOBSTER MAC	\$15.0		
		Harney & Sons Teas	
Boards - Accompanimen	ts	PARIS (FRUIT CARAMEL BLEND)	
EXTRA CORNICHONS	\$2.0	CHAMOMILE (DECAFFEINATED)	
41		MINT VERBENA (DECAFFEINATED)	
Uncategorized			
MIMOSA BUCKET	\$25.0	Restaurant Category	
Cooldella		VEGETARIAN	
Cocktails		VEGETARIA	
KIR ROYALE		DESSERT	
OINK FASHIONED	\$12.0		
		Dishes are prepared with	

AVOCADO \$2.0

CHEESE		Hearty	Sandwiches	
TOMATE		'TIQUE CH	EESESTEAK (SHIRAZ)	\$15.0
		THE FUNK	Y CHICKEN (RIOJA)	\$14.0
Brunch		THE FUN (GUY (MALBEC)	\$13.0
OOH LA LA FRENCH TOAST	\$11.0	LA CUBAN	IA (TANNAT)	\$15.0
MONTIQUE CRISTO	\$13.0			
ALL-DAY BREAKFAST SANDWICH	\$12.0	Fizzy		
GRILLED PIMIENTO CHEESE	\$11.0	BRUT ROS SOUTH AF	SE, GRAHAM BECK RICA	\$17.0
Entrees		CRÉMANT LAFONT F	DE BOURGOGNE, RANCE	\$14.0
YOUR OWN LASAGNA (BARBERA D'ALBA)	\$18.0	BRUT CAV	A, MARFIL SPAIN	\$9.0
CHICKEN ALFREDO CON PIAVE (PINOT GRIGIO)	\$18.0	PROSECC ITALY	O, ADAMI GARBEL	\$11.0
STEAK BLUE (CABERNET)	\$20.0	C-1d-		
SHRIMP CYPRUS (SANTORINI)	\$19.0	Salads		
Rose			BACON SPINACH BLUE (SOUTH AFRICAN RED)	\$11.0
VINHO VERDE ROSÉ, MESSIAS SANTOLA PORTUGAL	\$7.0		ARUGULA WARM GOAT CHEESE (WHITE BORDEAUX)	\$12.0
PROVENCE ROSÉ, FIGUIÈRE SAINT ANDRÉ FRANCE	\$10.0	FARRO ME	EDLY (SANTORINI)	\$12.0
PINOT NERO ROSATO, JF	\$9.0	SALAD		
COQUARD ITALY		CAESAR S	SALAD	
RIOJA ROSADO, CUNE SPAIN	\$8.0	_		
Etc		Dessert	Wine	
MOSCATO D 'ASTI, ELIO PERRONE	\$10.0	SAUTERN FRANCE	ES, ROŨMIEU-LACOSTE,	\$11.0
SOURGAL ITALY		MOSCATO	, ELIO PERRONE, ITALY	\$10.0
RUBY PORT, GRAHAM'S FINE RUB' PORTUGAL	^Y \$6.0		AWNY, SMITH JSE, PORTUGAL	\$8.0
TAWNY PORT, QUINTA DE LA ROSA PORTUGAL	\$8.0	RUBY POF	RT, QUINTA INFANTADO, L	\$6.0
SAUTERNES, CLOS L'ABEILLEY FRANCE	\$11.0	DRINK YO	UR DESSERT!	\$16.0

Grilled Cheeses		POTTER'S, FARMHOUSE DRY CIDER VIRGINIA	\$8.0
THE GROWN-UP (WHITE BURGUNDY)	\$12.0		
THE CAPRESE (CHENIN BLANC)	\$11.0	These types of dishes are	
THE RED WHITE GREEN (TEMPRANILLO)	\$13.0	being served ROASTED CHICKEN	\$4.0
THE PIMIENTO (DRAGON SLAYER)	\$11.0	SALAD	Ψ4.0
THE SASSY GOAT (SAUVIGNON BLANC)	\$13.0	STEAK	
THE BRIE PEARSCIUTTO (PINOT NOIR ROSÉ	\$12.0	FILET BREAD	
		PANINI	
Specialty Cocktails		SOUP	
BLUEBERRY COS-MOO	\$11.0	PASTA	
ALPINE BLOSSOM	\$12.0		
HOT BUTTERCUP	\$11.0	Side dishes	
FIOR ITALIANO	\$13.0	PICKLED ONIONS	\$2.0
HENDRICK'S BLUETINI	\$13.0	SAUTEED MUSHROOMS	\$1.0
HONEY PEAR SANGRIA	\$12.0	TASSO HAM	\$2.0
PICANTE VINO-RITA	\$11.0	SIDE OF LOBSTER MAC	\$8.0
Bottled Beers		BLUE CHEESE BRUSSELS SPROUTS	\$7.0
PORT CITY, DOWNRIGHT PILS	\$5.0	CREAMED SPINACH	\$7.0
VIRGINIA	Ψ3.0	SIDE OF MAC 'N CHEESETIQUE	\$6.0
ALEWERKS, WEEKEND LAGER VIRGINIA	\$5.0	CRISPY 'TIQUE TOTS	\$5.0
WEIHENSTEPHANER, HEFEWEIZEN	V	ASPARAGUS W/ 2-YEAR PARM	\$6.0
GERMANY	\$6.0	APPLEWOOD SMOKED BACON	\$5.0
EVOLUTION, PRIMAL PALE ALE MARYLAND	\$6.0	White	
VICTORY, HOPDEVIL IPA PENNSYLVANIA	\$6.0	SAUVIGNON BLANC, MATAKANA NEW ZEALAND	\$11.0
BELL'S, KALAMAZOO STOUT MICHIGAN	\$6.0	ALBARIÑO, RAIOLAS SPAIN	\$10.0
WEYERBACHER, MERRY MONKS TRIPEL PENNSYLVANIA	\$7.0	WHITE BORDEAUX MOTHE DU BARRY FRENCH KISS FRANCE	\$9.0
		SANTORINI, GAVALAS GREECE	\$13.0

GRÜNER VELTLINER, STADT KREMS AUSTRIA	\$10.0	AUSTRALIAN SHIRAZ, ZONTES FOOTSTEP CHOCOLATE FACTOR	Y \$12.0
CHENIN BLANC, INDABA SOUTH AFRICA	\$8.0	CABERNET SAUVIGNON, BROWNE HERITAGE	\$12.0
PINOT GRIGIO, ST. PAULS ITALY	\$11.0	WASHINGTON	
VIRGINIA VIDAL BLANC, CHESTNUT OAK ALBA	\$10.0	ZINFANDEL BLEND, ALFARO DRAGON SLAYER CALIFORNIA	\$12.0
BARBOURSVILLE		MALBEC, FAMILIA ZUCCARDI Q	\$13.0
WHITE BURGUNDY, JEAN TOUZOT MACON VILLAGES FRANCE	\$10.0	ARGENTINA	·
CALIFORNIA CHARDONNAY,		Starters	
THOMAS HENRY – SONOMA COAST	\$10.0	WARM OLIVES MANCHEGO	\$6.0
VIOGNIER, LE PARADOU FRANCE	\$8.0	(ALBARIÑO)	
GEWÜRZTRAMINER, VILLA WOLF GERMANY	\$9.0	SPINACHOKE DIP (GRÜNER VELTLINER)	\$12.0
		BURRATA, COOL (PINOT GRIGIO)	\$14.0
Red		BURRATA, WARM (BARBERA	\$14.0
BARBERA D'ALBA, COLLINA SAN	\$9.0	D'ALBA)	Ψ14.0
PONZIO ITALY	Ψ9.0	BUFFALO MOZZ CAPRESE (VINHO VERDE ROSÉ	\$12.0
OREGON PINOT NOIR, LES BREBIS WILLAMETTE VALLEY	\$12.0	NACHOS PIMIENTO (DRAGON	\$11.0
CALIFORNIA PINOT NOIR, SMOKE	\$13.0	SLAYER)	
TREE – SONOMA COUNTY		FRIED CHEESE CURDS (VIDAL BLANC)	\$9.0
CÔTES DU RHÔNE, CHÂTEAU PESQUIÉ TERRASSES FRANCE	\$10.0	OVEN-TOASTED HALLOUMI (SANTORINI)	\$10.0
TANNAT RESERVA, BODEGAS CERRO CHAPEU URUGUAY	\$8.0	TOT POUTINE (WHITE BURGUNDY	′) \$9.0
TEMPRANILLO, APTUS SPAIN	\$9.0	MAC ARANCINI (CÔTES DU	\$12.0
RED BORDEAUX, CHÂTEAU	\$10.0	RHÔNE)	,
BLOUIN FRANCE	41010	FROMAGE FORT (VIOGNIER)	\$13.0
RIOJA CRIANZA, LAR DE PAULA SPAIN	\$11.0	CHEESE FONDUE (GEWÜRZTRIMER)	\$18.0
SOUTH AFRICAN RED BLEND,	\$8.0	TARTARE	
REMHOOGTE SOARING EAGLE	•	CHARCUTERIE	



Cheesetique - Ballston

800 North Glebe Road Arlington, VA 22203, United States

Monday 11:00 - 22:00 Tuesday 11:00 - 22:00 Wednesday 11:00 - 22:00 Thursday 11:00 - 22:00

Opening Hours:

Friday 11:00 - 22:00 Saturday 10:00 - 22:00

Sunday 10:00 - 22:00

