Carlyle

COCKTAILS

Carlyle Old Fashioned...Maker's Mark, muddled orange, macerated plums & bitters.....12.75

Mango Martini...Malibu Mango Rum, Licor 43 & a splash of pineapple.....10.25

Espresso Martini... Tito's Handmade Vodka, Kahlua, Baileys Irish Cream & espresso.....11.50

Raspberry Lemon Drop Martini...Absolut Citron, fresh lemon & raspberries.....11.00

Great American Classic Martini... Gordon's Gin or Gordon's Vodka.....8.50 Absolut Vodka or Tito's Vodka.....10.75

Carlyle 75...Prosecco, Tanqueray Gin, muddled cucumber & basil with lemon...11.50

Sweetwater Perfect Margarita...Hornitos Reposado & Combier D'Orange.....11.00

Ozzie's Mojito...Cruzan Rum, Prosecco, fresh muddled mint & lime.....10.75

Bourbon Smash...Maker's Mark, muddled lemon & mint.....13.25

WINES BY THE GLASS

	6 oz | 9 oz
Prosecco, Zardetto, Veneto	9.75 | -
Riesling, Dr. Loosen, 2025 Dr. L	9.75 | 14
Pinot Grigio, Stella, 2025	7.35 | 11
Sauv. Blanc, Dashwood, 2024	8.75 | 13
Sauv. Blanc, Kim Crawford, 2025	10.75 | 16
Chardonnay, Waterbrook, 2023	8.25 | 12
Chardonnay, Kendall Jackson, 2024	10.25 | 15
Rosé, Ferrari Carano, 2025	9.75 | 14

	6 oz | 9 oz
Pinot Noir, Matua, 2023	8.75 | 13
Pinot Noir, MacMurray Ranch, '23	11.50 | 17
Pinot Noir, Meiomi, 2024	12.25 | 18
Merlot, Columbia Crest, 2024	8.75 | 13
Malbec, Tilia, 2025	8.25 | 12
Cab. Sauv., Pendulum, 2022	10.25 | 15
Cab. Sauv., Ch. Ste. Michelle, '22	10.75 | 16
Cab. Sauv., Duckhorn, '23 Decoy	13.35 | 20
Cab. Sauv., Daou Reserve, 2022	16.00 | 24

WINES BY THE BOTTLE

VIEW OUR EXPANDED WINE LIST ON BACK OF MENU

BEER

Carlyle Pale Ale, tap.....7.25

Carlyle Lager, tap.....7.25

Stella Artois, tap.....8.00

Solace Partly Cloudy IPA, tap.....7.75

Miller Lite, bottle.....6.75

Corona, bottle.....7.75

Athletic Run Wild IPA NA, can.....7.50

We card everyone under 26.
If we forget, your dessert is free. Please tell a manager.

Carlyle Pale Ale & Carlyle Lager are brewed for us by Heavy Seas Brewing Co.

Carlyle Pale Ale...fruity with a dry hop finish - a complex and very drinkable beer... Great American Beer Festival Bronze Medal Winner.

Carlyle Lager...made using an ale recipe combined with lager brewing techniques to create a unique beer that is more aromatic and herbal with a softer finish than a traditional lager.

102026-09

Carlyle

STARTERS

TEX MEX EGGROLLS...smoked chicken, corn & black beans wrapped in a cheddar tortilla served with avocado dipping sauce 12

HOT SPINACH & ARTICHOKE DIP...with Reggiano parmesan, Monterey Jack cheese & warm corn tortilla chips 12

DEVILED EGGS WITH SPICED PECANS & SUGAR CURED BACON 13

BLUE CRAB & SHRIMP FRITTERS...grilled corn salsa & lobster ginger sauce 13

CRISPY POINT JUDITH CALAMARI...roast tomato & garlic butter sauces 17

CRAB & CORN CHOWDER 9

LOBSTER BISQUE 9

COMMUNITY BREAD BASKET...an assortment of Best Buns bread 1

$1 of each bread order will be contributed to fight food insecurity in our community.

SALADS

FIELD GREENS...red grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons, champagne vinaigrette & spiced pecans...blue or Laura Chenel goat cheese, add $1 9

CAESAR...hearts of romaine, baby greens & Reggiano parmesan 10

CHOPPED SALAD...mixed greens, fresh corn off the cob, tomatoes, scallions, Tillamook white cheddar, garlic croutons & buttermilk herb dressing 11

WARM GOAT CHEESE & SPICED PECANS...field greens, sun dried cranberries, pine nuts, garlic croutons, dates, tomatoes & champagne vinaigrette 12

CRISPY TWO NOODLE SHRIMP SALAD...salt & pepper fried shrimp with mixed greens, fresh mango, toasted almonds, ginger vinaigrette & spicy peanut sauce 19

MANGO CHICKEN & SPICED PECANS...mixed greens, grapes, mint, toasted almonds & sun dried cranberries with ginger vinaigrette 20

ROAST CHICKEN...field greens, fresh corn, grape tomatoes, sun dried cranberries, dates, pine nuts, Laura Chenel goat cheese & champagne vinaigrette 20

CHARLESTON SALAD WITH SPICED PECANS...buttermilk fried chicken on mixed greens, avocado, fresh corn, grape tomatoes, sun dried cranberries & buttermilk herb... blue cheese, add $1 20

SHORT SMOKED GRILLED SALMON SALAD*...arugula, baby greens, thin green beans, black olives, egg, tomatoes & sherry Dijon vinaigrette... Laura Chenel goat cheese, add $1 27

SESAME CRUSTED TUNA SALAD*...drizzled with cilantro ginger sauce & served over field greens tossed with champagne vinaigrette, tomatoes, sun dried cranberries, dates, pine nuts & garlic croutons 28

LOBSTER CLUB SALAD...lobster salad from a fresh Maine lobster....with field greens, red grape tomatoes, avocado, fresh corn off the cob, smoked bacon, a deviled egg & champagne vinaigrette ..... mkt

SANDWICHES

COASTAL LOBSTER ROLL...lobster salad from a fresh Maine lobster on a grilled roll with fries & grilled corn on the cob ..... mkt

BUTTERMILK FRIED CHICKEN SANDWICH...lettuce, mayo, pickles, Pommery mustard & fries 18

CHEDDAR CHEESEBURGER*...Certified Angus Beef®, Tillamook, ketchup, pickles, Dijon mayo & fries 19

HICKORY BBQ BURGER*...CAB®, Tillamook cheddar, Havarti, hickory bbq sauce & fries ... 19

BACON CHEESEBURGER*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries 20

SLOW ROASTED FRENCH DIP*...thinly sliced prime rib on a Best Buns butter roll with mayo, fries & au jus 30

JUMBO LUMP CRAB CAKE...remoulade sauce on a brioche bun with fries ..... mkt

112025-09L

Our entire menu is available for carry out.

Reservations available at CarlyleVA.com.

Our bread is baked next door in our bakery, BEST BUNS BAKERY & BURGERS.

***This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Written information is available upon request regarding these items.**

Carlyle

FRESH SEAFOOD, CHICKEN & PASTA

FRESH GRILLED FISH...the best available, hand cut daily..... mkt

SAUTÉED JUMBO LUMP CRAB CAKES...with remoulade sauce, fries & slaw..... mkt

PENNE PRIMAVERA...broccolini, mushrooms, asparagus, tomatoes, baby greens, basil, garlic, olive oil & Reggiano parmesan... add chicken...$4, add shrimp...$4, add both...$7 19

GRILLED CHICKEN...with thin green beans, cremini mushrooms & brown butter on angel hair 21

LOUISIANA PASTA...chicken with crispy andouille sausage and penne pasta in a spicy Creole sauce...add shrimp...$4 22

SHORT SMOKED SALMON FILET*...mashed potatoes, asparagus & Pommery mustard sauce 27

PECAN CRUSTED TROUT...with the original chardonnay citrus sauce & fresh asparagus 27

BEEF & RIBS

HANGER STEAK*...marinated Certified Angus Beef® hanger steak & mashed potatoes 30

BBQ BABY BACK RIBS...with Great American fries & cole slaw 32

GRILLED FILET MIGNON*...mashed potatoes & cremini mushrooms.....8 oz...49, 6 oz...42

5 STAR® RESERVE RIBEYE*...mashed potatoes & roasted cremini mushrooms 48

5 STAR® RESERVE DRUNKEN RIBEYE*...marinated in our Great American Pale Ale... with mashed potatoes & roasted cremini mushrooms 48

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED CENTER	WARM RED CENTER	HOT RED CENTER	HOT PINK CENTER	ORDER CHICKEN

CARLYLE KIDS UNDER 12...served with fountain soda, milk, juice or lemonade

PENNE PASTA...with red sauce 5

GRILLED CHEESE...with choice of fries, unsweetened applesauce or carrots 5

CHEESEBURGER...with choice of fries, applesauce or carrots 6

GRILLED SHORT SMOKED SALMON...choice of fries, applesauce or carrots 8

TENDERLOIN STEAK...cremini mushrooms & choice of fries, unsweetened applesauce or carrots...while it lasts 12

SIDES

MASHED POTATOES 6

ROASTED CREMINI MUSHROOMS 6

SWEET POTATO FRIES 7

GRILLED BROCCOLINI 7

FRESH ASPARAGUS 7

CRISPY BRUSSELS SPROUTS W. BACON & SPICED PECANS 7

SWEETS

A portion of all dessert sales will be donated to Arlington Food Assistance Center.

KEY LIME PIE 9

WARM WHITE CHOCOLATE BREAD PUDDING...bourbon custard sauce, vanilla ice cream & caramel 10

DEEP DISH APPLE PECAN PIE...vanilla ice cream 10

WARM FLOURLESS CHOCOLATE WAFFLE...vanilla ice cream 10

BEST BUNS DOG BISCUIT...carry out only...fiber for the faithful 1.50

Carlyle

Our wines by the glass are available in 6 oz and 9 oz pours.

PINOT GRIGIO

STELLA, 2025, UMBRIA	7.35	11	27
ACROBAT, 2023, OREGON, 90WE			39
ATTEMS, 2025, VENEZIA, 91JS			44

SAUVIGNON BLANC

DASHWOOD, 2024, NEW ZEALAND, 90JS	8.75	13	33
KIM CRAWFORD, 2025, MARLBOROUGH, 90JS	10.75	16	42
CHALK HILL, 2023 ESTATE, SONOMA COUNTY, 95WE			52
DUCKHORN, 2025, NAPA VALLEY, 91JS			54
CRAGGY RANGE, 2025, MARLBOROUGH, 94WS			56
CLOUDY BAY, 2025, MARLBOROUGH, 94WA			58

CHARDONNAY

WATERBROOK, 2023, COLUMBIA VY.	8.25	12	31
CHATEAU STE. MICHELLE, 2022, COLUMBIA VY.			33
KENDALL JACKSON, 2024, CALIFORNIA, 90WE	10.25	15	39
FERRARI CARANO, 2021, ALEXANDER VALLEY, 91WE			46
CHALK HILL, 2024, SONOMA, 93JS			46
SONOMA-CUTRER, 2024, RUSSIAN RIVER			46
PATZ & HALL, 2019, SONOMA, 93WS			52
CAKEBREAD, 2024, NAPA, 93JS			68
SHAFER, 2021 RED SHOULDER RANCH, CARNEROS, 95WE			116

EXCITING WHITES & ROSÉ

RIESLING, DR. LOOSEN, 2025 DR. L, GERMANY	9.75	14	37
COTES DU RHONE BLANC, SAINT COSME, 2024, FR.			48
CONUNDRUM, CAYMUS, 2024, CALIFORNIA			37
CHENIN BLANC, DRY CREEK VINEYARDS, 2023, CA., 91WS			42
VIOGNIER, HORTON, 2021, VIRGINIA			48
ROSÉ, FERRARI CARANO, 2025, SONOMA	9.75	14	37

SPARKLING

PROSECCO, ZARDETTO, BRUT CONEGLIANO, VENETO	9.75	--	37
SPARKLING, MUMM, BRUT, NAPA, 90W&S			50
SPARKLING, ROEDERER ESTATE, BRUT, CA., 92WS			54
SPARKLING, SCHRAMSBERG, ROSE BRUT, NORTH COAST, 93WS			66
CHAMPAGNE, PERRIER-JOUËT, GRAND BRUT, FR., 90WS			116
CHAMPAGNE, MOËT & CHANDON BRUT, GRAND, 93WS			168

WINES ARE GROUPED BY GRAPE FROM MILDER AND SWEETER TO DRIER AND MORE INTENSE.

WE CARD EVERYONE UNDER 26. IT'S A GREAT IDEA & IT'S THE LAW. IF WE FORGET, PLEASE ASK FOR A MANAGER.

Adele Lauture, Managing Partner
Carlos Nunez, Executive Chef
102026-09

PINOT NOIR

MATUA, 2023, MARLBOROUGH	8.75	13	33
MACMURRAY RANCH, 2023, CENTRAL COAST	11.50	17	44
MEIOMI, 2024, MONTEREY-SONOMA	12.25	18	46
ERATH, 2023, OREGON			48
TOLOSA, 2024 HERITAGE, EDNA VALLEY, 91WE			52
LA CREMA, 2023, SONOMA, 90WS			54
NINER, 2020, EDNA VALLEY, 94WE			56

SHIRAZ/SYRAH

WATERBROOK, 2022, COLUMBIA VY.	31
YALUMBA, 2023 Y SERIES, AUSTRALIA, 90JS	33
ELDERTON, 2019, BAROSSA, 90WE	58

ZINFANDEL

SEGHESIO, 2023, SONOMA, 90WS	48
CAROL SHELTON, 2019 WILD THING, MENDOCINO, 90WS	50
FEDERALIST, 2019, CENTRAL VALLEY	57

CABERNET SAUVIGNON

STERLING, 2023, CENTRAL COAST, 90WE			29
PENDULUM, 2022, COLUMBIA VALLEY, 90WE	10.25	15	39
CH. STE. MICHELLE, 2022, COLUMBIA VY., 91WE	10.75	16	42
RAYMOND, 2023, NAPA			50
DUCKHORN, 2023 DECOY, SONOMA, 93WE	13.35	20	50
CATENA, 2022, MENDOZA, 91WA			52
OBERON, 2023, NAPA, 92WE			54
GIRARD, 2021, NAPA, 93WS			60
DAOU RESERVE, 2022, PASO ROBLES, 94WA	16.00	24	62
L'ECOLE NO. 41, 2022, WALLA WALLA, 93WE			64
STAGS' LEAP, 2022, NAPA			66
ST. SUPERY, 2019, NAPA, 94WE			69
STONESTREET, 2022, ALEXANDER VALLEY			72
FAUST, 2023, NAPA, 96JS			89
CAYMUS, 2023, NAPA			120
HESS COLLECTION, 2021, MT. VEEDER, 94WA			129
SHAFER, 2022 ONE POINT FIVE, NAPA, 95WE			172

EXCITING REDS

MERLOT, COLUMBIA CREST, 2024, WASH.	8.75	13	33
COTES DU RHONE, CHAPOUTIER, 2023 BELLERUCHE			42
CHIANTI CLASSICO, D'ALBOLA, 2024, TUSCANY, 90WS			42
MALBEC, TILIA, 2025, MENDOZA	8.25	12	31
MALBEC, ALAMOS, 2024, MENDOZA, 90WA			31
MALBEC, DON MIGUEL GASCON, '23 RESERVA, MENDOZA			50
ZINFANDEL-CABERNET, THE PRISONER, 2024, NAPA			62

95-100 Extraordinary | 90-94 Outstanding
Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE), James Suckling (JS)