



Located by the heart of DC, in Arlington, VA, O'Malley's Pub pays homage to your tried-and-true local watering hole.

With a private and event space that can hold a variety of social gatherings. O'Malley's Pub strives to offer the best Private Dining Experience in the Arlington area. O'Malley's Pub is the perfect place to hold any type of social or corporate event. With a beautiful rustic and industrial design.

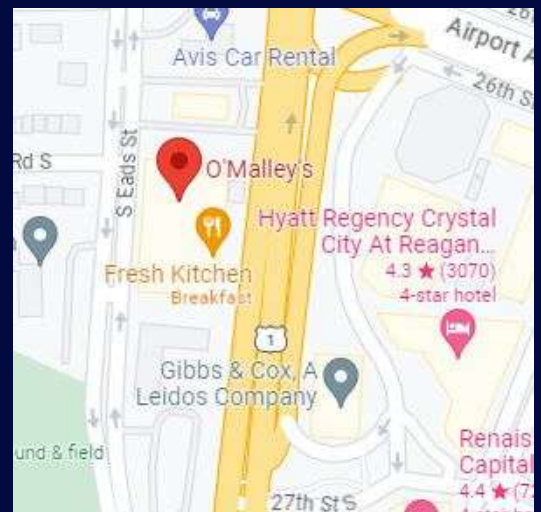
O'Malley's Pub can host you and your guests with care and high professional standards. The pub's dynamic atmosphere immediately draws you in, making for the perfect gathering place.



Hours :

Sunday- Thursday: 4pm-11pm

Friday- Saturday: 4 pm-12am





Passed Hors D'oeuvres

HORS D'OEUVRES ARE SHOWN WITH PER-PIECE PRICING. SOLD IN AN ORDER OF 25 PIECES.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

TUNA TARTARE | \$9

Seared Ahi Tuna served with Soy sauce

SEARED SCALLOPS | \$8

wrapped in bacon served with a blood orange glaze

CLAM CHOWDER

SHOOTER | \$7

New England Clam Chowder

SHRIMP TEMPURA | \$8

Served with sweet chili sauce

SMOKED SALMON | \$8

Hickory smoked Salmon, remoulade sauce, toasted baguette

GRILLED TENDERLOIN STEAK

HAND HELDS | \$9

Marinated Steak, toasted baguette, horseradish sauce

MINIATURE CRAB CAKES | \$8

Served with Old Bay remoulade

STEAK TARTARE | \$9

Wagyu beef, dry mustard, egg yolks, toasted baguette

MINIATURE MEXICAN STREET TACOS | \$8

Marinated chicken, Pic de Gallo, Chipotle aioli

SRIRACHA MEATBALLS | \$5

Miniature Sriracha marinated meatballs



Charcuterie Boards

BOARDS SERVE PARTIES OF 25 PEOPLE. PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

THE BUTTER BOARD | \$125

Pistachios, honey, pink peppercorn, red onions, lemon zest, and rosemary

THE CLASSIC | \$240

An assortment of cured meats, pickled vegetables, olives, toasted baguettes, mustard

THE PST BOARD | \$240

An assortment of cheese, domesticated & European dried fruit, spiced walnuts, served with a rustic country bread

THE LONG BRIDGE BOARD | \$250

An assortment of cheese, cured meats domesticated & European dried fruit, spiced walnuts, pickled vegetables, served with a rustic country bread



Dips & Spreads

PRICED PER 25 GUESTS. PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

CHESAPEAKE BLUE CRAB DIP | \$175

Maryland crab meat, melted cheese, toasted baguettes

SPINACH & ARTICHOKE DIP | \$150

Spinach, cream cheese, salt and pepper, Parmesano Reggiano cheese, Pita bread

MEZZE PLATTER | \$125

Hummus, Labneh, Mint Tabouleh, sliced Cucumber, Pita bread

BABA GHANOUSH DIP | \$150

Grilled eggplant, tahini, garlic, citrus, cayenne pepper, Pita bread



Hot Appetizers

PRICED PER 25 GUESTS. PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

PEI MUSSELS | \$125

5 lbs. of fresh PEI Mussels, white wine, garlic, fennel, roasted Tomatoes, baguettes

MINIATURE CRAB CAKE

PLATTER | \$150

Served with Old Bay remoulade sauce

SRIRACHA MEATBALLS | \$75

Black Angus beef meatballs, spicy chili Thai style Sriracha sauce

PST GIANT NACHOS | \$75

Choice of Chicken or Carnitas

Black beans, Mexican cheese blend, Pico de Gallo, jalapenos, scallions, chipotle aioli

SHRIMP TEMPURA | \$150

Jumbo Shrimp fried, rice wine, salt & pepper, sweet Thai chili sauce

MEXICAN STREET TACOS

Pico De Gallo, Jalapeños, chipotle aioli

Grilled Chicken | \$100

Vegetable | \$100

Ground Beef | \$125

SALT & PEPPER JUMBO WINGS | \$125

Choice of buffalo, teriyaki, mambo sauce, blue cheese and ranch



Cold Appetizers

PRICED PER 25 GUESTS. PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

DC BRAU POACHED GULF SHRIMP | \$140

Fresh gulf coast shrimp (40 PC), marinated in DC Brau beer, served with cocktail sauce

SMOKED SALMON | \$175

Atlantic smoked Salmon, salt & pepper, served on toasted baguettes

TUNA TARTARE TAQUITOS | \$175

Ahi Tuna, sesame seeds, soy sauce, salt and pepper, served on wontons

ROASTED RED PEPPER HUMMUS | \$134

Whipped roasted peppers, caramelized red onions, toasted pine nuts, blood orange glaze

TOMATO BRUSCHETTA | \$100

Heirloom Tomatoes, olive oil, garlic, salt and pepper, served on toasted baguettes

STEAK TARTARE | \$175

Top Sirloin, dry mustard, egg yolk, olive oil, served on toasted baguettes



Two-Course Plated Dinner \$30 per person

INCLUDES FIRST AND SECOND COURSE, SOFT DRINK, ICED TEA, OR COFFEE.
FOR GROUPS OF 20 OR MORE, WE REQUIRE EXACT ENTREE COUNT ONE WEEK PRIOR TO THE EVENT DATE.
THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS THAT INDICATE WHAT EACH GUEST ORDERED.

First Course

Select one:

TAVERN CAESAR SALAD

Romaine hearts, croutons, parmesano reggiano

NEW ENGLAND CALM CHOWDER

Second Course

Select one:

ROASTED BEETS (V)

Citrus yogurt, FireFly farm goat cheese, candied pistachios, baby spinach

*Add Chicken

PRIME BURGER

Lettuce, tomato, onion, secret sauce, brioche bun

RIGATONI BOLOGNESE

Ground beef, basil whipped ricotta

MEXICAN STREET TACOS

California seasoned chicken, cabbage slaw, sliced avocado, fresh cilantro, chili aioli



Three-Course Plated Dinner \$40 per person

INCLUDES FIRST AND SECOND COURSE, SOFT DRINK, ICED TEA, OR COFFEE.
FOR GROUPS OF 20 OR MORE, WE REQUIRE EXACT ENTREE COUNT ONE WEEK PRIOR TO THE EVENT DATE.
THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS THAT INDICATE WHAT EACH GUEST ORDERED.

First Course

Select one:

TAVERN CAESAR SALAD

Romaine hearts, croutons, parmesano reggiano

NEW ENGLAND CALM CHOWDER

Third Course

Select one:

CHOCOLATE MOLTEN LAVA CAKE

WARM APPLE TART

Second Course

Select one:

ASIAN NOODLE SALAD (V)

Shaved cabbage, shiso, cilantro, cucumber, edamame, peanuts, rice noodles, ginger carrot dressing
*Add Chicken

PEA SHOOT PESTO SALMON

Salmon with house made pea shoot pesto and fingerling potatoes

PAN-ROASTED HALF CHICKEN (GF)

Fingerling potatoes, haricot verts and chicken jus reduction

NY STEAK & FRITES

Hand-cut fries, and PST butter



PRIVATE DINING INFORMATION

2650 RICHMOND HIGHWAY, ARLINGTON, VA 22202
(703) 416-1600

Bar Area



Capacity: Standing 20
Seated 15

High Top /Bar Area



Capacity: Standing 20
Seated 10

Semi Private Dining Room



Capacity: Standing 40
Seated 35

Bar/High Top Area



Capacity: Standing 20
Seated 15