

Chaplin's

Welcome to Chaplin's Restaurant & Bar! Chaplin's is a 1920's inspired Japanese Restaurant and Cocktail Bar. The decor represents a modern interpretation of Tokyo, Japan, when silent films began to carve a place in Japanese culture. Chef Myo Htun's authentic Japanese cuisine is accompanied by 1920's craft cocktails, beer, sake and wine. We hope you enjoy your experience with us!

CHARLIE'S VAULT

AVION 44 Neat Or Cube | 15
JOHNNIE WALKER BLUE Neat Or Cube | 15
PERRIER JOUET CHAMPAGNE
Glass | 10 Bottle | 40

FROZEN SNOW MONKEYS | 8 SM | 12 LG

BLUE DAHLIA
Ultimat Vodka, Kirschwasser, Blueberry, Yuzu, Magical Flowers, Prosecco,
Honey, Jasmine Bitters

TOKYO TEA
Ultimat Vodka, Damrak Gin, Pyrat Rum, Citronge,
Kalani Coconut Liqueur, Green Tea, Coconut, Cream Soda

BRASS MONKEYS | 8

MONKEY ON A MULE
Monkey Shoulder Scotch, Drambuie,
Ginger Beer, Fresh Lime, Cherry Bitters

HONZO'S STEEL
Mizu Shochu, Ginger Beer, Fresh Lime, Sake Rose

BLACK HORSE
Jameson Black, Ginger Beer, Lime, Walnut Bitters

CHARLIE HORSE
Absolut, Ginger Beer, Lime, Regans Bitters

CRYSTAL

THE LAZARETTO | 14
Choose **Glenlivet 12** or **Remy 1738**, Carpano Antica Vermouth,
Peach Bitters, Smoked Apple Ice, Pork Belly

THE IMMIGRANT | 13
Jameson Black, Calvados, Lillet Rouge, Luxardo Maraschino, Angostura

CRYSTAL CONGO | 13 - FOR TWO 22
Elyx, XO Rum, Orange Curacao, Cherry Bitters, Lemon Gomme

MARTINEZ 47 | 18
Monkey 47 Gin, Luxardo, Lillet Rouge, Orange Bitters

DRAFTY SPIRITS | 12

THE KID

Avion Silver, Stiegl Grapefruit Ale, Lemon Bitters, Aperol Float, Black Salt

THE TRAMP

Bourbon, Benedictine, Peychaud's Bitters, Burnt Orange Peel

IRISH GOODBYE

Tullamore Dew, Drambuie, Junius Cold Press Coffee Nitro,
Wilder Bros Banana Cream

THE VAGABOND

Hendricks, Cucumber Water, Ginger Beer, Pimms, Lillet Blanc, Lemon Bitters

THE PILGRIM

El Silencio Espadin, Luxardo Maraschino, Creme de Violette,
Fresh Pineapple, Lemon, Green Chartreuse Flame

A WOMAN OF PARIS

JP Wisers Rye Whiskey, Peychaud's Bitters,
Wilder Bros Orange Peel Gomme Syrup, Absinthe Rinse

A DAY'S PLEASURE

JP Wisers Rye Whiskey, Angostura Bitters, Orange Peel Gomme Syrup

THE CURE

Absolut, Dolin Dry and Sweet,
Lemon, Strawberry, Tangerine, Sarsaparilla Soda, Smoking Rosemary

GOLD RUSH

Montenegro Amaro, Prosecco, Peach Liqueur, Peychaud's Bitters, Beet Foam

HATS OFF | 12

PEAR NECKLACE

Avion Reposado, Pear Brandy, Lemon, Pear Nectar,
Fall Brown Sugar, Pumpkin Spice Tincture

EL DORADO

El Silencio Mezcal, Sour Sherry, Lemon, Pineapple, Honey, Peach Bitters

LIME LIGHT

Tanqueray Gin, Calvados Apple Brandy, Pickled Watermelon,
Pineapple and Lime

A DOG'S LIFE

Irish Whiskey, Apple Brandy, Honey, Walnut Bitters, Lemon, Prosecco

THE KNOCKOUT

Wasmund's White, Apricot Liqueur, Port, Honey,
Lemon, Peach Bitters, Egg White

CITY LIGHTS

Basil Hayden, Drambuie, Maple Syrup, Ruby Red Grapefruit, Lime, Ginger

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1501 9th Street, NW | Washington, D.C. | 20001 | P: 202-644-8806

BY THE GLASS

WHITES

PRETTY IN PINK

ROSE, BREAU, LOUDON COUNTY, | 12
crimson color, full bodied, creamy and lingering finish

ROSE, PETIT GUEISSARD, FRANCE | 7
bone dry, fragrant cherry, crisp, clean and fruity

ROSE OF PINOT GRIS, NED, NEW ZEALAND | 10
over ripened pinot gris grapes make this pale salmon color, creamy, citrus pee l and full bodied

SAFE AND APPROACHABLE- LIGHT AND EASY TO DRINK

BORDEAUX BLANC, FREYNELLE, FRANCE | 8
50/50 sauvignon blanc and semillon with chalk, citrus fruit, very dry

GRUNER VELTLINER, PAUL D, AUSTRIA | 8
bright nose of quince, yellow pepper, lime and tastes of ripe apple, pear and clean finish

PINOT GRIS, SILVAN RIDGE, WILLAMETTE, OR | 10
looks like water and tastes a little bit fruity with a hint of melon with a very thin finish

SAUVIGNON BLANC, MATUA, NEW ZEALAND | 9
according to Matua, they made the first sauvignon blanc in NZ. Herbal and aromatic with tropical fruits

SANCERRE, REVERDY DUCROUX, FRANCE | 13
ripe citrus fruits, dry, crisp

ADVENTUROUS AND SOPHISTICATED- RIGID STRUCTURE, SUBTLE AND BALANCED

SAUVIGNON BLANC, CLOUDY BAY, NEW ZEALAND | 17
white pepper bomb, salty, kaffir lime, mandarins, lemongrass, juicy sone fruit

BURGUNDY BLANC, CHARTRON, FRANCE | 12
medium bodied, nutty, butterscotch, honey, rich and balanced

CHARDONNAY, STAGS LEAP, CA | 14
aromatic, peaches, mandarin orange, pineapple

RIESLING, INFLUENCE, FINGER LAKES, NY | 9
apricots, peaches. Intense minerality

BOLD AND FUNKY- PUNGENT, COMPLEX AND RICH

VIOGNIER, JEAN-MICHEL GERIN, RHONE VALLEY FRANCE | 13
silky, medium sugars, peaches, orange blossom, sour fruits

GRENACHE BLANC, IDLE CELLARS, SONOMA COUNTY
dry, cider, sour apples, rich aromatics, bouquet of wildflowers wet rocks

TEMPRANILLO BLANC, PAGO DEL VICARIO, CASTILLA-LA MANCHA, SPAIN | 11

REDS

SAFE AND APPROACHABLE- LIGHT AND EASY TO DRINK

COTES DU RHONE, PROSPER, RHONE VALLEY | 8
fruity, plum, raspberry, subtle earthiness

GARNACHA/SYRAH, COLLADO, SPAIN | 8
bursting with vibrancy, blackberry, spicy bramble, perfumed glow

SYRAH/GRENACHE, WINDBLOWN, TEXAS | 9
peppery, dark berry fruit, silky tannins, delicate oak nuances

ADVENTUROUS AND SOPHISTICATED- RIGID STRUCTURE, SUBTLE AND BALANCED

BORDEAUX, PETIT CHAPEAU, FRANCE | 9
Merlot, cab franc, cab sauv, dried fruits, leather, herbal

PINOT NOIR, PHILO RIDGE, ANDERSON VALLEY | 27
(ARGON GAS PRESERVED)

solar and wind powered vineyard, vibrant cherries, strawberries and vanilla
PINOT NOIR, ANGEL FALLS, CA | 13

dark pinot fruit, very ripe cherries and plums, notes of forest floor
CABERNET SAUVIGNON, FORTNIGHT, NAPA VALLEY | 12
dark and chewy fruit, slight perfume, light tannins, caramel finish

BOLD AND FUNKY- PUNGENT, COMPLEX, DIRTY AND RICH

RIOJA RESERVA, ANARES, SPAIN | 11
coffee and smoke accent plum, tar and orange peel flavors in this dense red
CABERNET SAUVIGNON, WOODWORK, CENTRAL COAST, CA | 10
dark chocolate, hazelnut, black cherry, licorice root

MALBEC, GRAFFIGNA GRAND RESERVE, ARGENTINA | 12
juicy and smooth, roasted root vegetables, chocolate coffee beans, cedar
SYRAH/ZINFANDEL/TEMPRANILLO, HIGH FLYER, CA | 13
big and full bodied, pie spices, cocoa and vanilla bean, dark ripe berries
CABERNET FRANC, BREAU, LOUDON COUNTY, VA | 13
spicy, wet oak, tobacco, rust

BEER ON DRAFT

ADD ON: GEIKKEKAN SAKE BOMB, 2 OZ \$1 CHERRY BLOSSOM BOMB SAKE ROSE, 2 OZ \$2

BELLS AMBER, MICHIGAN, 5.8%, 16 OZ | 6
citrus and herbal hop notes, clean bitterness, caramel notes

DELIRIUM RED, BELGIUM, 8.0%, 10 OZ | 12
dark cherries, almonds, tart cherries, sour balance

ERDINGER HEFE, GERMANY, 5.6%, 16.9 OZ | 9
bright and fruity, tangy, bananas, cloves, citrus peel

UNION CRAFT, GOLDEN CREAM ALE, MARYLAND, 5%, 16 OZ | 6
creamy, crisp, slightly hopped, all american barley, wheat corn & oats

HITACHINO ALE, JAPAN, 5.5%, 12 OZ | 12
belgian style white beer, coriander, orange peel, nutmeg

KIRIN ICHIBAN, JAPAN, 5%, 16 OZ | 6
american style pale lager, bready, yeasty, golden malts

DISTILLERY LANE, WOODBERRY CIDER, MARYLAND, 7.5%, 7 OZ | 8
pleasantly bitter, intense apple flavor, dry, balanced sugars

OLD SPECKLED HEN NITRO, ENGLAND, 5.2%, 16 OZ | 8
english pale ale, malty taste, fruity aroma, silken nitro bubbles

FLYING FISH, BELGIAN ABBEY DUBBEL, NEW JERSEY 7.2%, 12 OZ | 8
fruity nose, malty, almond dry finish, drinks like a burgundy wine

PEAK ORGANIC IPA, MAINE, 7.2%, 16 OZ | 6
tree sap, pine needles, grassy, aromatic, floral and bitter

PORT CITY PALE ALE, ALEXANDRIA VA, 5.7%, 16 OZ | 6
intense and fruity hop aroma, peaches and citrus peel

RODENBACH GRAND CRU, BELGIUM, 6%, 8 OZ | 12
offensively sour, aged belgian red ale, extremely acidic

SAPPORO, JAPAN, 5.2%, 16 OZ | 6
american pale lager style beer, oldest brewery in japan

SIXPOINT, JAMMER GOSE STYLE, NEW YORK, 4.2%, 16 OZ | 8
salty, sour, refreshing and lightly fruity

STIEGL, GRAPEFRUIT, GERMANY, 2.5%, 16 OZ | 7
fresh grapefruit, tangy fruit flavor, cloudy, very refreshing

BEER BOTTLES & CANS

ANDERSON VALLEY IPA, 12 OZ CAN, CA, 7% | 5
EGGENBERG PILSNER, 12 OZ AUSTRIA, 5.1% | 6

ELYSIAN DRAGON'S TOOTH, 22 OZ, WA, 6.5% | 10
ETIENNE CIDRE TRIPLE 12.7, OZ, NORMANDY, 11% | 11

HITACHINO NEST REAL GINGER, 12 OZ, JAPAN, 8% | 12
HITACHINO RED RICE ALE, 12 OZ, JAPAN, 7% | 12

HITACHINO WHITE ALE, 12 OZ, JAPAN, 5.5% | 12
JACK'S CIDER, 12 OZ, NEW YORK, 5% | 6

KIRIN ICHIBAN, 22 OZ, JAPAN, 5% | 10
KIRIN LIGHT, 12 OZ, JAPAN, 4.5% | 6

SAPPORO RESERVE, 22 OZ CAN, JAPAN, 5.2% | 10
SMUTTLABS CHESTNUT SAISON, 16.9 OZ, NH, 8.7% | 10

SWEET BABY JESUS, 12 OZ, MD, 6.5% | 6

BUBBLES

CHAMPAGNE, PERRIER JOUET, CHAMPAGNE | 10
BLANC DE BLANC, 187 ML, MUMM NAPA, CALIFORNIA | 9

BLANC DE BLANC, PAUL LOUIS, FRANCE | 8
CAVA BRUT, CAMPO VIEJO, SPAIN | 7

CAVA ROSE, CAMPO VIEJO, SPAIN | 7
CAVA BRUT ROSE, JUVE Y CAMPS, SPAIN | 14

CHAMPAGNE 2004, DOM PERIGNON, FRANCE | 40
CHAMPAGNE BLANC DE BLANC, RUINART, FRANCE | 30

CHAMPAGNE ROSE, RUINART, FRANCE | 35
CHAMPAGNE, VEUVE CLIQUOT, FRANCE | 15

PROSECCO, ZARDETTO, ITALY | 7
SAINT-HILAIRE, SPARKLING, FRANCE | 10

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