

Chaplin's

Welcome to Chaplin's Restaurant & Bar! Chaplin's is a 1930s 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 1930s 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 LABEL NEAT OR CUBE | 15
PERRIER JOUET, CHAMPAGNE
GLASS | 10 BOTTLE | 55
RUIINART, CHAMPAGNE ROSE
GLASS | 16 BOTTLE | 90
RUIINART, CHAMPAGNE BLANC DE BLANC
GLASS | 15 BOTTLE | 85

FROZEN SNOW MONKEYS | 10 SM | 12 LG
HALF OFF LARGE FOR BRUNCH SATURDAY AND SUNDAY UNTIL 4PM

PURPLE RAIN

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 | 10

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 Glenmorangie 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

Absolut Elyx, Pyrat XO Rum, Senor Orange Curacao, Cherry Bitters, Lemon Gomme

MARTINEZ 47 | 18

Monkey 47 Gin, Luxardo, Lillet Rouge, Orange Bitters

DRAFTY SPIRITS | 12

HALF OFF UNTIL 7PM EVERYDAY EXCEPT FOR BRUNCH HOURS!

THE KID

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

BLUE STEEL

Bols Genever, Kalani Coconut, Local Blue-Lemongrass Kombucha, Lemon, Edible-Activated-Charcoal Ice

THE TRAMP

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

IRISH GOODBYE

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

THE VAGABOND

Damrak Gin, Cucumber Water, Ginger Beer, Pimms, Lillet Blanc, Lemon Bitters

THE PILGRIM

El Silencio Espadin, Luxardo Maraschino, Creme de Violette, Fresh Pineapple, Lemon, Genepy Float

A WOMAN OF PARIS

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

A DAY'S PLEASURE

JP Wisers Rye, Angostura Bitters, Orange Peel Gomme Syrup

THE CURE

Absolut Oak, 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

OPEN FIRE

Seasonal Hot Drink with Avion 44 Extra Anejo Tequila, Calvados Apple, Lemon, Spiced Orgeat-Coconut

PEAR NECKLACE

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

EL DORADO

Illegal Mezcal, Sour Sherry, Lemon, Pineapple, Honey, Peach Bitters

LIME LIGHT

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

A DOG'S LIFE

Tullamore Dew Irish Whiskey, Calvados Apple Brandy, Honey, Walnut Bitters, Lemon, Prosecco

THE KNOCKOUT

Dickel White Whiskeys, Apricot Liqueur, Port, Honey, Lemon, Peach Bitters, Egg White

CITY LIGHTS

Basil Hayden, Senor Orange Curacao, Ginger-Maple Syrup, Fresh Ruby Red Grapefruit, Lime

WWW.CHAPLINRESTAURANTDC.COM

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