

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!

All of our juices and citrus' are fresh pressed daily except for cranberry juice. And all sodas are 100% cane sugar.

HATS OFF | 12

MACHETE MOJO

Plymouth Navy Strength Gin, Plymouth Sloe Gin, Mt. Gay, Kiwi Orgeat, Pineapple, Banana Cream, Grasshopper Salt

LAUGHING GAS

please note: the garnish for this cocktail has tongue-numbing effect
Breckenridge Gin, Golden Falernum, Kumquat, Tonic, Turkish Delight

UNFORGIVEN

Ancho Reyes, Avion Reposado, Pear Nectar, Woodberry Cider

CITY LIGHTS

Toki Japanese Whiskey, Senior Orange Curacao, Maple Ginger, Grapefruit, Lime

EL DORADO

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

LIME LIGHT

Bluecoat 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, Smoked Apple Ice Cube

ONE EYED JACK

C&R Spiced Rum, Calvados, Maple Ginger, Farm Flor Cider, Lemon

CRYSTAL

THE LAZARETTO | 14

Choose Glenmorangie or Remy 1738, Carpano Antica Vermouth, Peach Bitters, Smoked Apple Ice, Pork Belly

HARLEQUIN | 15

Glenmorangie Nectar D'Or, Sauternes, Lillet Blanc, Perrier Jouet

TROLLOP | 13

Sagamore Rye, Martell Single Distillery, R&W Apricot Liqueur, Array of Bitters

CHARLOT | 13

Marie Duffau Armagnac, Bittermens Amere Nouvelle, Muscat

BRASS MONKEYS | 10

MR. COBBLEPOT

Ketel One, Aperol, Watermelon Shrub, Ginger Beer

HONZO'S STEEL

Mizu Shochu, Ginger Beer, Lime, Sake Rose

BLACK HORSE

Jameson Black, Ginger Beer, Lime, Walnut Bitters

MONKEY ON A MULE

Monkey Shoulder Scotch, Drambuie, Ginger Beer, Lime, Cherry Bitters

DRAFTY SPIRITS | 12

HALF OFF UNTIL 7PM EVERYDAY EXCEPT FOR BRUNCH HOURS!

THE KID

El Jimador Blanco, Stiegl, Lemon Bitters, Aperol, Black Salt

A DAY'S PLEASURE

Lot 40 Rye, Angostura Bitters, Wilder Bros Orange Peel Gomme

BLUE STEEL

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

THE TRAMP

Redemption 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

Spring 44 gin, Cucumber Water, Ginger Beer, Pimms, Lillet Blanc, Lemon Bitters

GOLD RUSH

Bonollo Barrel Aged Amaro, Prosecco, R&W Peach Liqueur, Peychaud's Bitters, Beet Foam

THE PILGRIM

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

A WOMAN OF PARIS

Lot 40 Rye, Peychaud's Bitters, Wilder Bros Orange Peel Gomme, Pernod Absinthe Rinse

THE CURE

Absolut, Macchu Disco, Falernum, Strawberry, Kaffir, Lemon, Prosecco

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

DAISY DUKE

Henry Clay Rye, R&W Peach Liqueur, Lemon, Peach Nectar, Mint

TOKYO TEA

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

CHARLIE'S VAULT

AVION 44 NEAT OR CUBE | 15

JOHNNIE WALKER BLUE LABEL NEAT OR CUBE | 15

PERRIER JOUET, CHAMPAGNE
GLASS | 10 BOTTLE | 55

RUINART, CHAMPAGNE ROSE
GLASS | 16 BOTTLE | 90

RUINART, CHAMPAGNE BLANC DE BLANC
GLASS | 15 BOTTLE | 85

WWW.CHAPLINRESTAURANTDC.COM

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