

The Turncoat Bar

A S P E A K E A S Y L O U N G E



PROHIBITION ENDS AT LAST!

BUSINESS
HOURS

5:00pm to
Midnight

5406 WISCONSIN AVENUE SUITE A. CHEVY CHASE, MD 20815

FROM THE KITCHEN

Bootleg Burger Sliders / 17

CUSTOM BEEF BLEND, TILLAMOOK CHEDDAR, HOUSE PICKLES, BIBB LETTUCE, SAUTEED ONIONS, BLACK GARLIC AIOLI

On the Lamb / 24

GARLIC TZATZIKI, GRILLED RED ONION, FETA, MINT, BIB LETTUCE, POTATO ROLL, FRIES

Don Papas / 14

DUCK FAT FRIES, SPICY BASIL SAUCE, BLACK GARLIC AIOLI, REVIVAL SAUCE

Sleeping with the Fishes / 22

SUSHI GRADE TUNA, AVOCADO MASH, SPICY MAYO, SCALLIONS, SESAME SEEDS, WONTON TACOS

Shrooming / 17

WINE BRAISED MIXED MUSHROOMS, THYME, GARLIC, MIXED GREENS, WONTON TACOS

Got Popped / 14

POPCORN, FOIE GRAS & DUCK FAT BUTTER, TRUFFLE SALT

Deal with the Devil / 17

CRISPY DEVEILED EGGS, CANDIED PORK BELLY, SCALLIONS, BLACK CAVIAR

Got Pinched / 27

BUTTER POACHED LOBSTER, CHIVES, TOASTED NEW ENGLAND ROLL

Run a Fowl Sliders / 17

CRISPY CHICKEN THIGH, HOUSE PICKLES, REVIVAL SAUCE



SWEET ESCAPES

Affogato / 9

VELVETY VANILLA ICE CREAM, ESPRESSO, CINNAMON

Tiramisu / 12

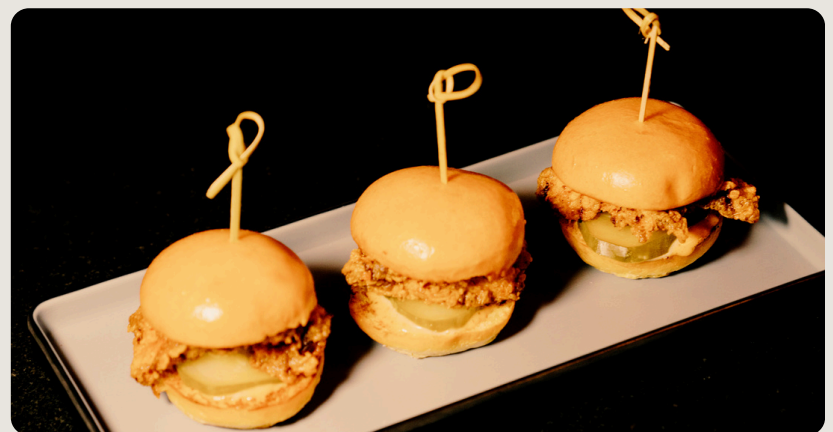
LADY FINGERS, ESPRESSO, CHOCOLATE SHAVINGS, CHANTILLY CREAM, GLUTEN FREE

Three Chocolate Charlotte / 12

DARK, MILK & WHITE CHOCOLATE MOUSSE, SHAVED ALMONDS, CHOCOLATE SAUCE, CHANTILLY CREAM

Raspberry White Chocolate Cake / 12

RASPBERRY GLAZE, FRESH RASPBERRIES, CHANTILLY CREAM



COCKTAIL CONNECTIONS cocktail pairings designed to stir up a conversation

Red Sangria / 12

RED WINE, BRANDY, ORANGE LIQUEUR, ORANGE JUICE, MAPLE SYRUP, CINNAMON INFUSED ORANGE AND APPLE SLICES, SPARKLING SODA

Aperol Margarita / 12

BLANCO TEQUILA, APEROL, ORGEAT SYRUP, LIME AND ORANGE JUICE, LIME WHEEL

Miss Mezcal / 12

MEZCAL, ORANGE LIQUEUR, LIME JUICE, HONEY SYRUP, GRENADINE, SKEWERED CHERRY AND ORANGE PEEL

White Sangria / 12

WHITE WINE, RUM, ORANGE LIQUEUR, PINEAPPLE JUICE, VANILLA SYRUP, ORANGE, PINEAPPLE, LEMON AND LIME SLICES, SPARKLING SODA

Aperol Smash / 12

BOURBON, APEROL, SIMPLE SYRUP, ORANGE BITTERS, ORANGE JUICE, FRESH ORANGE WHEEL

Mister Mezcal / 12

MEZCAL, SWEET VERMOUTH, BITTERS, ORANGE PEEL, LARGE CUBE

CURIOUS ABOUT HOSTING A PRIVATE EVENT?

Let us help you plan it. Send an email to events@commonplategroup.com

The Turncoat Bar

A S P E A K E A S Y L O U N G E



WHAT'S THE PASSWORD?

BUSINESS HOURS

5:00pm to Midnight

PLAYFUL, ONE-OF-A-KIND COCKTAILS SERVED WITH FLAIR

SUGARCANE SPIRITS

Once Stung / 17

CHACHO JALAPEÑO-INFUSED AGUARDIENTE, FRESHLY SQUEEZED LEMON JUICE, AND A DASH OF HOT HONEY SYRUP COME TOGETHER; TOPPED WITH A BEEHIVE-INSPIRED CLOUD OF COTTON CANDY MELTED AWAY BY A SPLASH OF BUBBLY CHAMPAGNE, THIS COCKTAIL IS A WHIMSICAL MIX OF CITRUS, SWEET, AND SPICE.

Berried Alive / 16

A BLEND OF DARK RUM, BLACK RASPBERRY LIQUEUR, COFFEE LIQUEUR, FRESH ESPRESSO, AND A HINT OF VANILLA SYRUP. SERVED IN A COCOA DUSTED GLASS, AND SPRINKLED WITH TORCHED CINNAMON. A DECADENT ESCAPE FROM YOUR USUAL ESPRESSO MARTINI



WHISKEY & BOURBON

Brown Butter Old-Fashioned / 19

OVERNIGHT-INFUSED BROWN BUTTER BOURBON, RICH MAPLE SYRUP, AND WALNUT BITTERS COME TOGETHER FOR A SMOOTH, NUTTY TWIST ON A CLASSIC. GARNISHED WITH CANDIED BACON AND PECANS, AND PRESENTED IN A SMOKING CLOCHE, THIS INDULGENT COCKTAIL DELIVERS A PERFECT BALANCE OF SMOKY, SWEET, AND SAVORY.

The Cherry Top / 18

SMOOTH JAPANESE WHISKEY, LUXARDO CHERRY LIQUEUR, AND ORANGE BITTERS METICULOUSLY STIRRED FOR PERFECT BALANCE, THEN Poured OVER A LARGE CUBE. EACH SIP IS ELEGANT, RICH, AND VELVETY - LIKE THE CHERRY WOOD SMOKE IT'S PRESENTED IN.

The Turncoat Sour / 18

AN ELEGANTLY ASSEMBLED COCKTAIL THAT BLENDS SMOOTH RYE WHISKEY, ORANGE LIQUEUR, ZESTY LEMON JUICE, AND SIMPLE SYRUP FOR A SILKY BASE. TOPPED WITH A DELICATELY BRULEED LEMON AND EGG WHITE FOAM, IT OFFERS A VELVETY, SMOKY TANG FOR A SOPHISTICATED FINISH.

AGAVE

The Old Flame / 17

ELEGANT REPOSADO TEQUILA MEETS VIBRANT PASSIONFRUIT AND A DASH OF MOLE BITTERS, STIRRED TO PERFECTION AND FINISHED WITH A FIERY FLOURISH. A HOLLOWED ORANGE PEEL CRADLES A SPLASH OF GRAND MARNIER, IGNITED TABLESIDE WITH A SPRINKLE OF CINNAMON.

The Cool Heat / 16

BLANCO TEQUILA, SWEETENED LIME CORDIAL, AND MUDDLED CUCUMBER COME TOGETHER WITH CRUSHED PINK PEPPERCORNS FOR A DELICATE KICK. FINISHED WITH CRISP CUCUMBER BELTS AND SPARKLING SODA WATER - STARTLINGLY REFRESHING.



VODKA & GIN

The Indigo Smoke Show / 22

CONNIPTION KINSHIP GIN SHAKEN WITH FRESH LEMON AND SIMPLE SYRUP, Poured OVER A VIBRANT BUTTERFLY PEA TEA CUBE. CROWNED WITH A DEHYDRATED LEMON SLICE AND PRESENTED UNDER A SMOKING CLOCHE, THIS CAPTIVATING COCKTAIL IGNITES TABLESIDE AS A SPLASH OF ABSINTHE IS FLAMED OVER THE CITRUS, CREATING A MESMERIZING BLUE FLAME. BOLD AND BEAUTIFUL.

The Midnight Mule / 16

A ZESTY AND REFRESHING VODKA COCKTAIL CRAFTED WITH CREME-DE-CASSIS MUDDLED BLACKBERRIES, GINGER BEER, LIME JUICE, AND GARNISHED WITH OUR HOUSE-MADE CANDIED GINGER FOR THE PERFECT BALANCE OF SWEET, SPICE, AND CITRUS. SERVED IN A CLASSIC CHILLED COPPER MUG

24 Karat Clouds / 17

A BLEND OF CRISP VODKA, PASSIONFRUIT SYRUP, AND SMOOTH VANILLA SYRUP THAT SHIMMERS WITH A TOUCH OF GOLD LUSTER. GARNISHED WITH A DELICATE CANDY FLOSS CLOUD, THIS COCKTAIL DAZZLES AS BUBBLY CHAMPAGNE IS Poured TABLESIDE.



HAPPY HOUR FROM 5-7PM / HALF OFF WINE BY THE BOTTLE

\$2 Desserts - \$7 Classic Rail Old Fashioned - \$7 Classic Rail Martini - \$6 Glasses of Wine