

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

FOR SERVICE

Please come to the bar

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 TZATSIKI, 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 DEVILED EGGS, CANDIED PORK BELLY, SCALLIONS,
BLACK CAVIAR

Run a Fowl Sliders / 17
CRISPY CHICKEN THIGH, HOUSE PICKLES,
REVIVAL SAUCE

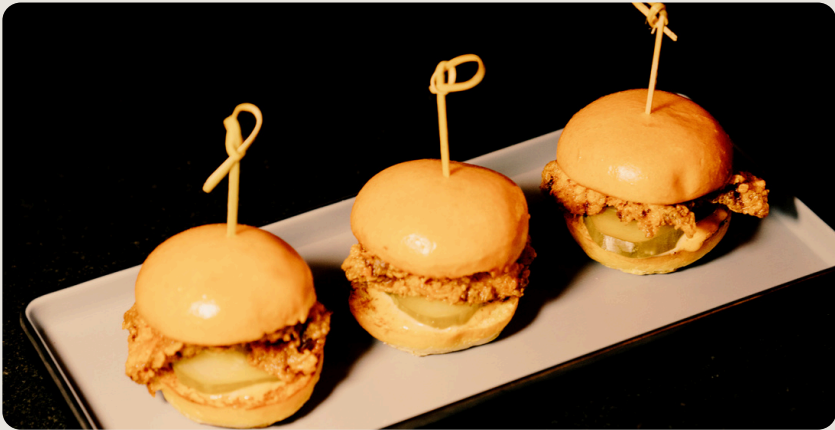


SWEET ESCAPES

Affogato / 9
VELVETY VANILLA ICE CREAM, ESPRESSO, CINNAMON

Three Chocolate Charlotte / 12
DARK, MILK & WHITE CHOCOLATE MOUSSE, SHAVED
ALMONDS, CHOCOLATE SAUCE, CHANTILLY CREAM

Dulce de Leche Layer Cake / 12
VANILLA CHIFFON CAKE, CARAMEL AND CHOCOLATE COATED
CHRUNCH CEREAL, DULCE DE LECHE SAUCE



CASHLESS BAR

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 LIME JUICE, AND A DASH OF HOT HONEY GINGER 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 WHITE RUM, BLACK RASPBERRY LIQUEUR, COFFEE LIQUEUR, FRESH ESPRESSO, AND A HINT OF VANILLA SYRUP. SERVED IN A CHILLED COUPE GLASS. A DECADENT ESCAPE FROM YOUR USUAL ESPRESSO MARTINI.



WHISKEY & BOURBON

Brown Butter Old-Fashioned / 19

OVERNIGHT-INFUSED BROWN BUTTER BOURBON, RICH BROWN SUGAR 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.

Cool as a Cucumber / 16

BLANCO TEQUILA, SWEETENED LIME CORDIAL, AND MUDDLED CUCUMBER COME TOGETHER WITH CRUSHED JUNIPER BERRIES FOR A DELICATE KICK. GARNISHED WITH CRISP CUCUMBER BELTS, CANDIED GINGER AND HOUSE-MADE SPARKLING GINGER SODA – 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 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 THAT MELTS AWAY AS BUBBLY CHAMPAGNE IS POURED TABLESIDE.



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

\$2 off Desserts - \$9 Classic Rail Old Fashioned - \$9 Classic Rail Martini - \$6 Glasses of Wine