



STARTERS

FRIES

with a house-made garlic aioli + yuzu ketchup (V)
8

TWICE-COOKED SWEET POTATOES

crispy sweet potato bites served with horseradish
mayo + yuzu ketchup (Vg)
9

KALE CAESAR SALAD

kale, parmesan, croutons, and caesar dressing
add chicken +5, add salmon +9
11

COLLARD GREEN ARTICHOKE DIP

served with a crispy plantain chips
13

BLACK-EYED PEA FRITTERS

a gourmet twist on hushpuppies topped with a
vibrant green pea aioli on a bed of
stewed black-eyed peas (Vg)
13

SIX FRIED-HARD WINGS

served with a special house-made sauce
15

ENTREES

SH BURGER

angus beef, LTO, cheddar cheese, brioche
bun with a special house sauce + fries
18

TEMPURA-FRIED CHICKEN SANDWICH

confit chicken breast, tempura-fried with
hot honey & yuzu slaw on a toasted
brioche bun + crispy fries
18

HARISSA PRAWNS (7)

herbaceous and spicy grilled prawns
served with tzatziki + toasted points
22

SALMON FETTUCCINE PASTA

pan-fried salmon in a luscious garlic butter
spinach and sun-dried tomato cream sauce
with fettuccine pasta
28

DESSERT

BREAD PUDDING

fresh baked brioche with vanilla custard
9

Allergen Notice: Menu items may contain or come into contact with wheat, milk, eggs, peanuts, tree nuts, fish, shellfish and soy.

Service Fee Notice: A 6% service charge is included on every tab, used to support Shanklin Hall operational costs.

Please support our service staff with tips.

2325 18TH ST NW

WWW.SHANKLINHALL2325.COM

SHANKLIN HALL

SIGNATURES

The Mecca

Blackberry Infused Blackleaf Organic Vodka,
Rosemary Simple, Lemon
17

P-Funk

Wray & Nephew, House Made Sorrel
*Sub Liquor + 2
16

Doin It In The Park

Milagro Reposado, Amaro Nonino, Sweet Vermouth
17

Juniper Street

Bayab Gin, Earl Grey Lavender Simple,
Dolin Dry Vermouth, Lemon, Prosecco
17

The Awakening

Vida Mezcal, Passionfruit and Carrot Simple,
Luxardo Maraschino, Lime
18

Rare Essence

Toki Suntory Whiskey, Oloroso Sherry, Ginger Simple
18

Half & Half

Illegal Mezcal, Ten to One White Rum, Lemon, Agave
18

Here, My Dear

Uncle Nearest Rye, Vanilla De Madagascar,
Chai-Spiced Simple, Coconut Milk Punch
18

SPARKLING WINE

Fattoria Conca d'Oro Prosecco
Cuvee Oro d.o.c Treviso Extra Dry
12/75

Fattoria Conca d'Oro Prosecco Rosè
13/75

Montaudon Brut Champagne
16/100

RED

Vina Las Perdices, Malbec 2021
12/42

Valravn Sonoma County
Cabernet Sauvignon 2019
12/42

Soul Mega Worldwide
(Local + Black-Owned Craft Beer)
14

WINE

WHITE

Ornella Molon Pinot Grigio,
Venezia DOC Blanco 2021
12/48

Dawn Chorus Sauvignon Blanc,
Hawke's Bay 2022
12/48

Brown Estate,
House of Brown Chardonnay 2022
12/48

ROSE

Andre Berthet Rayne,
Cotes du Rhone Rose 2022
12/48

BEER

Red Stripe
Jamaican Lager
9

LIBCo South of DC Cream Ale
(Local + Black-Owned Craft Beer)
8

HOT COCKTAILS

Mulled Wine

Martell Cognac, Cabernet Sauvignon,
Cinnamon, Anise, Cloves, Oranges
17

Hot Toddy

Bulleit Bourbon, Intense Ginger Liqueur,
Lemon, Honey
18

MOCKTAILS

The Good Hope

Passionfruit and Carrot Juice, Fever Tree Club Soda
10

Down The Farms

Ginger Simple, Pineapple Juice, Housemade Sorrel
10

SPECIALS

Specialty Cocktail Carafe (Serves 5)

Ask your server about our weekly carafe special
80