

CHAPLIN'S WINTER RESTAURANT WEEK 2025

\$40 DINNER MENU

\$40 PLUS TAX AND GRATUITY

No sharing, or splitting, the only substitutions are for gluten free, vegetarian and vegan dietary restrictions

APPETIZERS:

Choose one

RAMEN & MAIN FEATURES:

Choose one Ramen or one Main Feature with up to 2 add ons

\$20 DRINK PAIRING

Choose two drinks to enjoy with your meal

APPETIZERS

Gyoza

choose one: beef, pork, shrimp or veggie (traditional or fried)

napa, cabbage, onion, scallion, mushroom, bok choy, garlic, ginger

Fried Wontons

cream cheese, onion, crab salad, sweet and spicy sauce

Yakko

silken tofu, seaweed, cucumber, fresh ginger, dried and shaved bonito flakes
vegan option available

Age Buta

deep fried kakuni pork belly, sweet/spicy sauce

RAMEN & MAIN FEATURES

Chaplin

pork belly chashu, stamina egg, scallions, bean sprouts, black sesame paste, tonkotsu broth

Chaplin A.S.S.

asian spicy sour, chicken, scallions, lemongrass, coconut milk, red chili, cilantro, chicken broth
vegetarian option available

Shoyu

pork butt chashu, ground pork, bean sprouts, bamboo shoots, onion, scallions, nori, chicken broth

Curry Rice Bowl

choose one: pork belly chashu, chicken katsu, chicken or fried tofu

japanese-style curry mix, onion, carrot, potato, garlic, ginger, tomato paste, chili powder, soybean oil
vegetarian option available

Veggie Shio

bok choy, napa, cabbage, carrot, onion, bean sprouts, scallions, wakame broth
vegan, gluten free option available

ADD ONS

Bok Choy
Butter Corn
Wakame
Stamina Egg
Nori
Bamboo Shoots

DESSERT

Mochi

assorted flavors
strawberry | matcha | vanilla

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COCKTAILS

A Night In

earl grey tea, dark brown sugar, orange oil, clove, green cardamom, cinnamon, lemon, rihei ginger shochu
choose one: ilegal mezcal, redemption bourbon or planteray dark rum

Penicillin

copper dog scotch, passionfruit liqueur, maple ginger, lemon

The Vagabond

prairie cucumber vodka, damrak gin, lemon, pimms, lillet blanc, ginger beer

The Kid

cazadores blanco, eggenberg radler, grapefruit, aperol

WINE BY THE GLASS

Riesling, Langenwalter, Pfalz, GE

rose petal, lime zest, ripe apricot, hint of sweetness

Pinot Gris, Sokol Blosser, Willamette, OR

dry, honeysuckle, apple blossoms, nectarine, high acidity

Malbec, Chateau Famaey Cahors, FR

gushing berry flavors, blackberry, plum, dark fruit

Cabernet Sauvignon, Matthew Fritz, CA

fresh with dark cherry, black raspberry, blackberry, bell pepper, and cedar

CHAPLIN'S WINTER RESTAURANT WEEK 2025

\$35 BRUNCH MENU

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APPETIZERS:

Choose one

RAMEN & MAIN FEATURES:

Choose one Ramen or one Main Feature with up to 2 add ons

\$15 DRINK PAIRING

Choose two drinks to enjoy with your meal

APPETIZERS

Gyoza

choose one: beef, pork, shrimp or veggie (traditional or fried)

napa, cabbage, onion, scallion, mushroom, bok choy, garlic, ginger

Fried Wontons

cream cheese, onion, crab salad, sweet and spicy sauce

Yakko

silken tofu, seaweed, cucumber, fresh ginger, dried and shaved bonito flakes
vegan option available

Age Buta

deep fried kakuni pork belly, sweet/spicy sauce

RAMEN & MAIN FEATURES

Chaplin

pork belly chashu, stamina egg, scallions, bean sprouts, black sesame paste, tonkotsu broth

Chaplin A.S.S.

asian spicy sour, chicken, scallions, lemongrass, coconut milk, red chili, cilantro, chicken broth
vegetarian option available

Shoyu

pork butt chashu, ground pork, bean sprouts, bamboo shoots, onion, scallions, nori, chicken broth

Curry Rice Bowl

choose one: pork belly chashu, chicken katsu, chicken or fried tofu

japanese-style curry mix, onion, carrot, potato, garlic, ginger, tomato paste, chili powder, soybean oil
vegetarian option available

Veggie Shio

bok choy, napa, cabbage, carrot, onion, bean sprouts, scallions, wakame broth
vegan, gluten free option available

ADD ONS

Bok Choy
Butter Corn
Wakame
Stamina Egg
Nori
Bamboo Shoots

\$15 DRINK PAIRING

Tokyo Tea

oka vodka, oka gin, planteray rum, cointreau, coconut, pineapple, matcha, cream soda

Sunnyside Marg

cazadores blanco tequila, ilegal mezcal, apricot, banana liqueur, lime

Mimosa

orange, pineapple or cranberry

CHAPLIN'S WINTER RESTAURANT WEEK 2025

Unlimited Mumm Napa | \$25 per person

Unlimited Veuve Clicquot | \$40 per person

Tokyo Tea | \$10.50

haku vodka, roku gin, flor de cana reserve rum,
cointreau, clement coconut, pineapple, matcha,
coconut, cream soda

Sunnyside Marg | \$10.50

cazadores tequila, se busca mezcal, banana
liqueur, apricot puree, lime juice
make it spicy | +\$1

Chaplin's Bloody Mary | \$12.50

Chaplin's house made bloody mary mix with house pickled
vegetables

Refills | 6.50

PICK YOUR SPIRIT:

mary - smokelab vodka
maria - cazadores blanco
yakuza - toki whisky
highlander - ardbeg 10

**PLEASE NOTE: Unlimited Mumm Napa and Veuve Clicquot have a 90 minute time limit
All brunch checks? will have a 20% service charge that goes directly to the wait staff
and support staff**