



House Cocktails

Barrel Aged Mezcal Negroni, Illegal Mezcal, Dollin Rouge Vermouth, Campari 13
It's 5 O'clock Somewhere, Tanqueray Gin, Luxardo, Lavender Bitter, Lemon Juice 12
Spiked & Spiced, Goslings Rum, Vanilla Vodka, Apple Cider, Cinnamon 12
War of Roses, Pimms, Gin, Mint, Lime Juice, Elderflower Liqueur 12
American Jackass, Bourbon, Lime Juice, Ginger beer 12
A Careless Whisper, Stoli, Ginger Liqueur, White Cranberry Juice, Brandied Cherry 12
Rosemary Old-Fashioned, Rye Whiskey, House-Rosemary Tincture, Sugar, Bitters 13

Draught Beers

Pale Lager /Peroni Nastro Azzurro/Italy/5.1%	7
DIPA /Lucy Juicy/Solace/VA/8%	10
Pale Ale /Dance of Days/Atlas/DC/5.7%	8
Pilsner /Pilsner/Southern Tier/NY/5%	7
Coffee Stout /Rise Up/Evolution/MD/6.7%	9
IPA /Nanticoke Nectar/RAR/MD/7.4%	8
Imperial IPA /The Truth/Flying Dog/MD/8.7%	9
Belgium Wheat /Blue Moon/CO/5.4%	7
Blonde Ale /8 Days a Week/Southern Tier/NY/4.8%	7
Cider /The Original /Crispin/CA/5%	8
Witbier /Optimal Wit/Port City/VA/5%	8
Sour /Sorry Chicky/Burley Oak/MD/4.4%	9

Bottles & Cans

Pilsner /Miller Lite/4.2%	5
Pale Lager /Corona/4.5%	7
Pale Lager /Modelo Especial/4.4%	7
Lager /Narrangansett/4.8%/16oz	6
Stout /Guinness/England/4.2%/16oz	8
American IPA /Two Hearted/Bell's/7%	7
Session IPA /All Day/Founders/4.7%	7
Pale Ale /Dale's/Oskar Blues/6.5%	7
Session Sour /Seaquench/Dogfish Head/4.9%	7
Grapefruit IPA /Sculpin/Ballast Point/7%	8
Session APA /Ripper/Stone/5.7%	7
Saison /Peppercorn Saison/3 Stars/6.5%	7

Sparkling

Prosecco /Avisi/Italy	11/44
Champagne /Veuve Clicquot Brut/France	99

Rose

Rose /Squadra/Italy	9/34
Rose of Pinot Noir /Toad Hollow/CA	11/44

White

Pinot Grigio /Mark West/CA	8/30
Sauvignon Blanc /Kono/New Zealand	9/34
Chardonnay /Bridge Lane/New York	10/40
Riesling /The Seeker/Germany	8/30

Red

Malbec /Casa Natal/Argentina/2014	9/34
Pinot Noir /Mahoney/Napa/2010	12/48
Cabernet Sauvignon /Rare/CA/2015	9/34
Shiraz Mourvedre /Boschendal/RSA/2012	9/34
Zinfandel /Peltier/CA/2010	11/44

Silo Restaurant

919 5th St. NW | 202-290-2233 | silodc.com



Appetizers

Arugula Salad, Orange, Shaved Fennel, Blue Cheese, Radishes, Lemon Vinaigrette 10

Kale Salad, Quinoa, Dried Cranberries, Feta Cheese, Butternut Squash, Mustard Vinaigrette 10

Fresh Oyster on Half Shell, Cocktail Sauce, Shallot Vinaigrette 15/25

Bruschetta, Ivy City Smoked Salmon, Dill Crème Fresh, Cucumber, Pickled Onions 13

Shrimp & Grits, Smoked Gouda Grits, Andouille Sausage, Red & Green Peppers, Garlic 15

Fried Calamari, Marinara Sauce 14

Caprese Flatbread, Mozzarella Cheese, Tomato, Basil 14

Krispy Brussels, Red Pepper Flakes, Parmesan 10

Mezze Platter, Eggplant Dip, Hummus, Spinach Yogurt Dip 13

Spicy Mussels, Mexican Chorizos, Roasted Tomatoes, Garlic, Toast 14

Seared Scallops, Chopped Bacons, Saffron Cream Sauce 15

Main Course

Grilled NY Strip, 10/12 NY Strip, Demi Glaze, Parmesan Fries 25

Shrimp Risotto, Saffron Crème, Asparagus, Risotto Rice 22

Meat Loaf, Chipotle Glaze, Asparagus, Jalapeno-Queso Mac N Cheese 18

Gnocchi, Braised Short Rib, Celery, Carrots, Demi Glaze 21

Fisherman's Stew, Scallops, Salmon, Shrimp, Mussel, Tomato Fennel Broth 23

Atlantic Salmon, Curried Salmon, Coconut-Golden Raisin Rice, Turmeric Oil 23

Silo Burger, White Cheddar, Pickled Red Onions, Bacon, Smoked Shiitake Mushrooms, Spicy Aioli 15