

SILVER DINER[®]

AIRPORT

HANDCRAFTED COCKTAILS



EYE-OPENERS & COCKTAILS

Local Brews & Handcrafted Drinks

We partner with local purveyors to offer you the best from the region.



EYE-OPENERS

CHESAPEAKE MARY

Absolut Peppar, George's Bloody Mary mix, Old Bay rim.

BLOODY MARIA

Patrón Silver Tequila, George's Bloody Mary mix, salt rim.

GRAND MIMOSA

Grand Marnier, triple sec, orange juice.

New! MEXICAN SUNRISE

Casamigos Tequila, orange juice, pineapple juice, grenadine.

BALTIMORE ORIOLE

Stoli Ohranj, triple sec, orange juice, Sprite.

MIMOSAS

Orange, grapefruit or pineapple.

TROPICAL ISLAND

Malibu Rum, gin, vodka, triple sec, pineapple juice, grenadine.

CLASSIC IRISH COFFEE

Jameson Irish Whiskey, Baileys Irish Cream, Compass Coffee (hot).
Get it chilled with Compass Cold Brew.

*Double Your
Spirit of Choice
or Mixed Drink*

for a small
upcharge.

COCKTAILS

STRAWBERRY-BASIL MARGARITA

José Cuervo Silver, fresh strawberry slices, fresh basil, sour mix, salt rim.

GINGER BOURBON SMASH

Jim Beam, Goslings Ginger Beer, fresh lime juice.

HURRICANE RUM PUNCH

Overproof rum, pineapple juice, house sour mix, grenadine float.

PEANUT BUTTER & JELLY OLD FASHIONED

Skrewball Peanut Butter Whiskey, Chambord, dash of bitters, Amerena black cherry.

New! SUMMERTIME MULE

Maker's Mark, peach purée, lime juice, Goslings Ginger Beer.

STRAWBERRY LEMONDROP

Stoli Citros, strawberry purée, sour mix, sugar rim.

STRONG ISLAND ICED TEA

Tito's Handmade Vodka, Bacardi, Patrón Silver, triple sec, sour mix, Coke.

STRAWBERRY HENNESSY

Hennessy, peach schnapps, cranberry, fresh strawberries.

THUNDERBIRD MARGARITA

Don Julio Tequila, sour mix, triple sec, Grand Marnier served with salt rim, fresh lime.

New! KENTUCKY BARREL OLD FASHIONED

Maker's Mark, Angostura bitters, simple syrup, orange peel garnish

LOCAL CRAFT BEER

Brewed Locally in DC, DE, MD & VA



ICE-COLD BEER

20 OZ. DRAUGHT Local & Imported 9.50 / Domestic 9.00

ROTATING SEASONAL SELECTIONS – Ask your server

BELL'S TWO HEARTED ALE

HEAVY SEAS LOOSE CANNON IPA

OLD DOMINION OAK BARREL STOUT

BUD LIGHT

BUD LIGHT

BLUE MOON

MILLER LITE

GUINNESS BLONDE

SAMUEL ADAMS

YUENGLING

BOTTLED BEER 7.50

SEASONAL SELECTION

COORS LIGHT

BUDWEISER

CORONA LIGHT

HEINEKEN

MICHELOB ULTRA

STELLA ARTOIS

BUD LIGHT SELTZER

HEINEKEN 0.0

RED & WHITE WINES

Light to Bold



WINES

6 oz. glass 10.00 / 9 oz. glass 12.00

SAUVIGNON BLANC

New! Frenzy
Blenheim, New Zealand

CHARDONNAY

New! Indaba – South Africa
Tribute – Paso Robles, California

PINOT GRIGIO

Yellow Tail
Riverina Region, Australia

RIESLING

Cupcake
Livermore, California

MOSCATO

New! FishEye
Australia

WHITE ZINFANDEL

New! Woodbridge
Lodi, California

MERLOT

Yellow Tail
Riverina Region, Australia

RED BLEND

New! 19 Crimes Snoop Dogg Cali Red
Sonoma County, California

CABERNET SAUVIGNON

Casillero del Diablo
Central Valley, Chile

MALBEC

Trivento
Mendoza, Argentina

PINOT NOIR


SeaGlass
Santa Barbara County, California

APPETIZERS & SMALL PLATES

More than 15 Local Farms

We partner with local purveyors to offer you the best from the region.



 Crispy Fried Brussels Sprouts

GREAT TO SHARE

AVOCADO TOAST

Avocado mix, hemp hearts, olive oil, balsamic glaze, microgreens, sourdough. 14.99

- Smoked salmon* - add 3.99

- Substitute  toast - add 1.49

CRISPY CHICKEN TENDERS

Our own recipe! Antibiotic and hormone-free with honey mustard. 13.49

CRISPY FRIED BRUSSELS SPROUTS

Cinnamon-chipotle seasoned, dried apricots and cranberries, pecans, smoky eggless mayo. 11.99

OLD BAY ALLEN FARMS WINGS

Roasted in-house, then fried, with celery, Southwest ranch and mambo sauce. 10 for 16.99

BUFFALO ALLEN FARMS WINGS

Roasted in-house, then fried, with celery and bleu cheese dressing. 10 for 16.99

New! APPETIZER COMBO

Buffalo wings, chicken tenders, Philly egg rolls, bleu cheese dressing, honey mustard, honey pepper relish. 19.99

New! LAMB MEATBALLS

Over garlic spinach, sunflower seeds, pomegranate, feta, tzatziki, roasted pepper sauce. 12.99

PHILLY STEAK EGG ROLLS

Beef with onions and three cheeses in wonton wrappers, with honey pepper relish. 13.99

MASHED AVOCADO CRAB CAKE SLIDERS

Baby lump crab cakes, tartar sauce, rocket greens, crispy Old Bay fries and coleslaw. 20.99

New! LOCAL BURRATA BRUSCHETTA

Creamy mozzarella, tomatoes, pesto, balsamic, Mike's hot honey drizzle, sunflower seeds, toasted sourdough. 12.99



 *New!* Local Burrata Bruschetta

We use common equipment for food products. We cannot guarantee that any item sold will be free from traces of allergens.

Our kitchen is not a gluten-free environment.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. BWI-10/23-7

PROUDLY SERVING

Your Favorites

Is your favorite brand or flavor not listed?
Please ask your server for additional choices.

RUM

Malibu
Myers's Dark
Captain Morgan
Cruzan
Bacardi
Bacardi Limón

VODKA

Absolut
Absolut Peppar
Absolut Citron
Tito's Handmade
Ketel One
Stoli
Stoli Razberi
Stoli Vanil
Stoli Ohranj
Stoli Citros
Grey Goose

GIN

Beefeater
Tanqueray
Bombay Sapphire
Hendrick's

SCOTCH

The Glenlivet
Glenfiddich
Johnnie Walker Red Label
Johnnie Walker Black Label
Dewar's
The Macallan 12yr

TEQUILA

José Cuervo Silver
Casamigos Blanco
Corralejo
Patrón
Don Julio
Don Julio Reposado
Don Julio Añejo
Don Julio 1942

WHISKEY

Canadian Club
Jameson
Fireball
Crown Royal
Jack Daniel's
Jack Daniel's Honey
Seagram's
Southern Comfort
Crown Apple

BOURBON

Jim Beam
Maker's Mark
Woodford Reserve
Wild Turkey
Woodford Reserve Rye
Bulleit
Bulleit Rye

COGNAC

Hennessy
Rémy Martin
Rémy Martin 1738

Double Your Spirit of Choice or Mixed Drink
for a small upcharge.