

# taste

## We all hiccup for ice cream

The Satellite Room serves many boozy milkshakes, including one made with Fruity Pebbles cereal.

JASON HORNIK (FOR EXPRESS)

**THE BOOZY MILKSHAKE — IT'S DESSERT** and an after-dinner drink all rolled into one. The professionals who whip them up at D.C. restaurants have figured out what works and what doesn't. Some rely on good vanilla extract to bring out the flavors. Some advise sticking with vodka, Kahlua and rum and staying away from whiskey. And pretty much all agree that less is more. "Too many complex things going on take away from the fact that it's a milkshake," says Samantha Withall, beverage manager at The Hamilton. Here's a look at five adult-strength milkshakes at D.C.-area restaurants. JULEKHA DASH (FOR EXPRESS)

### Ted's Bulletin

Five locations in D.C., Maryland and Virginia; [tedsbulletin.com](http://tedsbulletin.com)

#### MILKSHAKE TO TRY:

Millionaire Malt

Though it bills itself as a family-friendly restaurant, Ted's Bulletin hasn't forgotten about adults. Each location offers nine boozy milkshakes to choose from for \$10.99. If you really want to indulge, go for the \$20 Millionaire Malt, made with either Glenlivet or Macallan 17-year-old scotch. It also includes malted milk powder and is topped with candy gold flakes. "If you don't like it, it's on me," says Eric Brannon, Matchbox Food Group's culinary operations manager.

### The Hamilton

600 14th St. NW, 202-787-1000; [thehamiltondc.com](http://thehamiltondc.com)

#### MILKSHAKE TO TRY:

Root Beer Sink

This take on a root beer float (\$13.50) gets its creamy texture and taste from soft serve vanilla ice cream and a dusting of nutmeg, coriander and cinnamon. And while diners might think they're tasting root beer, it's actually Art in the Age's Root spirit, made with birch bark, black tea, sassafras, citrus, anise and other spices. The 80-proof liqueur is a throwback to what we now call root beer — originally an alcoholic root tea introduced by Native Americans, according to Art in the Age.

### Del Frisco's Grille

1201 Pennsylvania Ave. NW, 202-450-4686; 11800 Grand Park Ave., North Bethesda, Md., 301-881-0308; [delfriscosgrille.com](http://delfriscosgrille.com)

#### MILKSHAKE TO TRY:

The Adult Milkshake

Del Frisco's Grille's appropriately named chocolate Adult Milkshake (\$9.50) is made with Nocello walnut liqueur, creme de cacao and vanilla ice cream and comes topped with a cherry. "The chocolate nutty flavors stand up well to the ice cream," says general manager Rahsaan Stone. "It's one of those drinks you will want to get a second time." Why stop there?

### The Satellite Room

2047 Ninth St. NW, 202-506-2496; [satellitedc.com](http://satellitedc.com)

#### MILKSHAKE TO TRY:

Bamm-Bamm

Milkshake lovers know about the pop culture-inspired concoctions here, such as the Vincent Vega, named after John Travolta's character in "Pulp Fiction" and made with vanilla ice cream, Bulleit bourbon and three drops of vanilla extract. "Vanilla makes it pop and makes it a lot brighter," says beverage manager Brendan Murphy. The restaurant also serves boozy breakfast cereal milkshakes (\$10). Order the Bamm-Bamm, made with Fruity Pebbles, vanilla ice cream and Bacardi rum.

### Heavy Seas Alehouse

1501 Wilson Blvd., Arlington, 703-879-4388; [heavyseasalehouse.com](http://heavyseasalehouse.com)

#### FLOAT TO TRY:

Peg Leg Stout Float

Though they're not technically milkshakes, we're sweet on this alehouse's boozy floats. Guests' favorite is the Peg Leg Float (\$6.75), general manager Eric Turner says. It's made with vanilla ice cream and Heavy Seas' own Peg Leg Imperial Stout. For something sweeter combine Lindemans Framboise Lambic, a raspberry-infused ale, with one of eight types of frozen treat, including rum raisin ice cream, cherry blossom sorbet and mango sorbet.

**+**  
**NOW OPEN**



## Union Kitchen, Ivy City

1369 New York Ave. NE, [unionkitchendc.com](http://unionkitchendc.com)

Even if you've never set foot in Union Kitchen — the members-only food incubator in NoMa — you've no doubt felt its influence. The D.C.-born company makes it possible for locals like Dirty South Deli, 'Chups fruit ketchups and Chaia tacos (among many others) to prepare and distribute their grub. To accommodate the city's increasing number of food entrepreneurs, founders Cullen Gilchrist and Jonas Singer opened a second facility in Ivy City that's more than double in size. The space, Singer says, allows Union Kitchen to provide more services to its members, including machines that package goods, private kitchen space and a 1,200-square-foot walk-in refrigerator. Also new at the Ivy City location: event space, so be on the lookout for public events.

HOLLEY SIMMONS (EXPRESS)