

Snacks

MIXED OLIVES - GF, V \$8*Castelvetrano, picholine, mission***HUMMUS - V \$15***Roasted red pepper, Croatian AJVAR, served with naan bread, roasted carrots, cauliflower and cucumbers***CLASSIC BRUSCHETTA- V \$15***Heirloom tomato, basil, feta, balsamic reduction over crostinis***WHIPPED FETA- V \$14***House made whipped feta, olive oil, hot honey, red pepper, naan***MIXED NUTS - GF, V \$8***House roasted & salted walnuts and almonds***STUFFED DATES- GF \$16***Dates stuffed with brie & walnuts, wrapped in prosciutto topped with honey***TRUFFLE CHIPS- GF, V \$13***Tossed with white truffle oil finished with fresh grated parmesan and herbs with truffle aioli***BURRATA - V \$18***Heirloom tomato, fresh basil, balsamic reduction with roasted garlic crostini*

Flatbreads

CAULI'ALL - V \$19*Romesco, spiced cauliflower, fontina & mozzarella blend, basil, balsamic glaze***MEAT TRIO \$22***Marinara, mozzarella, chorizo, prosciutto, meatball, Chipotle honey drizzle*

Add salumi to any flatbread \$5

ESPAÑA \$19*Marinara, Mozzarella, Chorizo***PROSCIUTTO & BRIE \$19***Apricot jam, sautéed apples, prosciutto, brie, goat cheese and fresh arugula***MEDITERRANEAN FLATBREAD - V \$19***Tomato, red onion, olives, feta & mozzarella blend, spices*

Bit More Serious Stuff

DTR SALAD - GF, V \$14*Mixed greens, roasted almonds, dried cranberries, goat cheese, and honey vinaigrette***MEDITERRANEAN SALAD - GF, V \$14***Chickpea, cucumbers, tomato, red onion, olives and feta with herb vinaigrette***ROASTED BEET SALAD - GF, V \$14***Roasted beet, arugula, goat cheese, sliced orange, and honey vinaigrette***TUSCAN BRESAOLA \$17***Hand sliced air dried beef topped with arugula, capers, and lemon infused olive oil with crostini***TUNA CARPACCIO* - GF \$24***Thin sliced tuna with red Fresno peppers, salsa verde, lemon, olive oil and tossed arugula***ROASTED CAULIFLOWER - V \$16***Romesco, pickled shallots, almonds, radish and herbs***BLACK & BLEU BITES* \$23***Filet bites, bleu cheese, balsamic, served with crostini***SKILLET BRUSSELS SPROUTS - GF, V \$15***Roasted & finished with sweet & spicy balsamic reduction, served over apple butter & topped with roasted pecans*

Add *shrimp, *tuna, *salmon to any dish \$9 Add *steak \$12

Really Serious Stuff

SEARED SALMON* \$23*Roasted asparagus, roasted red pepper aioli***HONEY SHRIMP -GF \$19***Brussels sprout slaw, chipotle honey, finished with sesame seeds, radish and jalapeño***TRUFFLE GNOCCHI - V \$20***Garlic mushroom cream, black truffle with fresh parmesan***6 OZ. FILET* - GF \$28***Roasted fingerling potatoes with veal demi glace and Italian salsa verde***LAMB MEATBALL* \$19***marinara, feta, basil, served with naan*

Sweets

NY CHEESECAKE \$12*Dulce de Leche, macerated berries, and whipped cream***BISCOFF CAKE \$12***Housemade Biscoff cake, Biscoff cookie butter icing, and whipped cream***BAJADERA - GF \$12***Chocolate layered nougat with Nutella, raspberries, and whipped cream*

Parties of 6 or more will have an automatic 20% gratuity added. Unfortunately we do not split checks. 2 Hour Limit.
We reserve the right to refuse service to anyone.

*Before consuming, these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Please inform your DTR server of any food allergies. GF=Gluten free V=Vegetarian

Cheese & Charcuterie

Combinazoni

Served with house made bread, seasonal accoutrements, & **mixed nuts** - All cheeses are pasteurized*

2 + 2 two cheese and two salumi **\$38**

3 + 3 three cheese and three salumi **\$48**

Soft & Spreadable

LE CABRIE, WISCONSIN

Goat milk brie, smooth and delicate taste

ROCKET'S ROBIOLA, NORTH CAROLINA

Cow's milk, ash coated with a creamy interior.
Subtle notes of almond and mushrooms

Semi-Soft & Pliable

BELLAVITANO ESPRESSO, WISCONSIN

Cheddar-parmesan inspired cows milk, rubbed with Italian espresso beans

BLACK TRUFFLE, WISCONSIN

Goat's milk, sweet goat cheese brightened with black truffle specs

MAHON, MENORCA, SPAIN

A cow's milk cheese named after the port of Mahon on Minorca island, Spain. Mahon is buttery, sharp, salty in taste. Hand rubbed with paprika and butter or oil

Firm & Hard

RICOTTA SALATA, ITALY

Sheep's milk, aged for 20 days, salty & tangy flavor with a clean sweet finish

PORT DERBY, ENGLAND

Cow's milk, port infused cheese, smooth with a fruity finish

CARR AGED GOUDA, WISCONSIN

Cow's milk, Dutch style cheese. Sharp yet sweet. Strong nut flavors with a firm but creamy texture

CLOTHBOUND CHEDDAR, VERMONT

Cow's milk, crumbly texture with nutty flavor is savory with a slight tang with caramel notes on the finish

CANTAL AOC, FRANCE

Cow's milk. Cantal AOC is one of the oldest cheeses in France, dating to the times of the Gaul's rule. Flavor has a strong nutty and tangy profile with a hint of sweetness

Salumi

PROSCIUTTO DI PARMA, IT

Sea salt cured pork, aged 14- 30 months

BLACK FOREST SPECK, IT

Naturally wood smoked

CALABRESE, IT

Zesty & spicy pork

CHORIZO, ESP

Spanish pork sausage

FINOCCHIONA, IT

Rustic, soft pork

BRESAOLA, IT

Air dried beef

SALAME ROSA, IT

Pistachio flecked, soft & delicate

Table of Contents

<i>Wine By The Glass & Beer</i>	1
RED WINE	
<i>California Cabernet Sauvignons & Blends</i>	2-3
<i>California/Washington State Cabernet & Zinfandel</i>	3
<i>California & Oregon Pinot Noir</i>	4
<i>Burgundy, France</i>	5
<i>Beaujolais & Rhône Valley, France</i>	5
<i>Bordeaux, France</i>	5
<i>Italy</i>	6
<i>Spain</i>	7
<i>Argentina & Chile</i>	7
<i>Australia</i>	7
<i>Croatia</i>	7
<i>Portugal</i>	7
<i>South Africa</i>	7
BUBBLES & WHITE WINE	
<i>Champagne/Sparkling</i>	8
<i>Rose, Chardonnay & Other White Varietals</i>	9
COCKTAILS	
<i>Bourbon, Whiskey, Rye Whiskey, Scotch Whisky, Gin, Vodka, Tequila, Cognac List</i>	10
<i>DTR Cocktails</i>	11
<i>Classic Cocktails</i>	12
<i>Zero-Proof/Non-Alcoholic</i>	12

Wine by the Glass + Beer

SPARKLING

Rose Andre Delorme, Cuvee Rose, Brut Reserve Burgundy, France, NV	\$13
Prosecco Torrrsella, Veneto, Italy, NV	\$13
Cremant Amelie & Charles Sparr, Alsace, FR, '20	\$18
Poire Cider "Poire Grandit" by Eric Bordelet, Normandy, FR, '21	\$18

ROSE

Grenache/ Cinsault , Face A LA Mer, Cotes de Thau, FR '22	\$14
--	------

WHITE

Riesling , Roi Dagobert, Alsace, FR, '19	\$11
Pinot Blanc , Willm Reserve, Alsace, France '21	\$12
Chenin Blanc , Reserve du Naufraget, Loire Valley, FR '22	\$9
Pinot Gris , Portlandia, Oregon '21	\$12
Gruner Veltliner , Pratsch, Niederosterreich, Austria '21	\$10
Sauvignon Blanc , Escudo Rojo, Valle De Casablanca, Chile '21	\$12
Chardonnay , Matthew Fritz "DTR Label", Monterey County, California '21	\$13
Chardonnay , Diatom, Santa Barbara County, California '22	\$18

RED

Pinot Noir , Matthew Fritz "DTR Label", Santa Lucia, CA '21	\$13
Chianti Classico , Badia a Coltibuono "RS Cultusboni", Tuscany, IT '21	\$12
Plavac Mali , Zlatan Otok "Little Blue", Island of Hvar, Croatia '20	\$15
Montepulciano , Fattoria "Nicodemi", Abruzzo, IT '21	\$11
Zinfandel , Peirano Estate, Lodi, CA '19	\$11
Nero D'Avola Il Meridione, Sicily, IT '21	\$9
Syrah/Grenache , Le Charmel, Rhone Valley, FR, '18	\$10
Tempranillo , CVNE, Rioja Crianza ESP '19	\$13
Bordeaux , Château Les Grandes Mottes, Blaye, FR '20	\$12
Cabernet Sauvignon , Skyside, North Coast, CA '19	\$14
Cabernet Sauvignon , St. Francis, Sonoma CA '19	\$20
Nebbiolo , Piero Busso, Piedmont, IT '20	\$20

BEER

WHITE WHEAT Allagash , USA 5.2% ABV	(12oz Can)	\$6.50
PILSNER Radeberger , Germany 4.8% ABV	(16oz Can)	\$5.50
IPA Burial , Asheville, NC 6.8% ABV	(12oz Can)	\$6.50
DOUBLE IPA Stone , USA 8.5% ABV	(16oz Can)	\$6.50

Red Wine

NAPA CABERNET SAUVIGNON & RED BLENDS

123 LANG & REED <i>Cabernet Franc</i>	\$62
141 KITH & KIN '21	\$75
KITH & KIN '19 1.5L	\$145
142 BARNETT VINEYARDS, <i>Spring Mountain</i> '17	\$169
145 COQUEREL " <i>Walnut Wash Vineyard</i> " '20	\$96
146 DARIOUSH, " <i>Caravan</i> " '19 <i>Red Blend</i>	\$98
147 VENGE " <i>Silencieux</i> " '21	\$108
148 CAKEBREAD CELLARS '20	\$140
CAKEBREAD CELLARS '18 1.5L	\$245
149 BURGESS " <i>Contadina</i> " '16	\$110
150 FROGS LEAP '19	\$115
152 SCATTERED PEAK '20	\$63
153 SEXUAL CHOCOLATE '20 <i>Red Blend</i>	\$64
155 LEWIS CELLARS " <i>Alec's Blend</i> " '20 <i>Red Blend</i>	\$130
158 BUONCRISTIANI '18	\$190
159 OPUS ONE '17	\$465
OPUS ONE '18 1.5L	\$1075
161 MINER, " <i>Emily's</i> " '18	\$175
162 JAYSON " <i>Pahlmeyer</i> " '20	\$110
164 GRGICH HILLS '18	\$145
166 REYNOLDS, " <i>Persistence</i> " '20 <i>Red Blend</i>	\$111
167 SALVESTRIN '20	\$95
174 CLOS DU VAL '21	\$100
175 BELLA UNION '19	\$108
176 BURLY, " <i>Simpkins Vineyard</i> ", <i>Coombsville</i> '21	\$170
178 FAR NIENTE '20	\$226
179 LA JOTA, <i>Howell Mountain</i> , '18	\$250
180 PAUL HOBBS, " <i>Crossbarn</i> " '19	\$100
181 BAND OF VINTNERS, '19	\$68
182 PRIEST RANCH '19	\$90
183 ROBERT CRAIG " <i>Affinity</i> " '19 <i>Red Blend</i>	\$96
184 PRIDE MOUNTAIN VINEYARDS '20	\$210
185 DUCKHORN, '20	\$157
186 TURNBULL, '20	\$146
187 MARIETTA CELLARS, " <i>Game Trail Estate</i> ", <i>Yorkville Highlands</i> , '19	\$84
188 SILVERADO VINEYARDS, '18	\$90
189 MALDANADO FAMILY VINEYARDS '19	\$79
190 BLACKBIRD VINEYARDS " <i>Arise</i> " '19 <i>Red Blend</i>	\$88
191 BERINGER " <i>Quantum</i> " '19 <i>Red Blend</i>	\$79
197 OVERTURE 'NV	\$255
199 SNOWDEN, " <i>The Ranch</i> ", '19	\$130

SONOMA

144 TRENTADUE, "La Storia", 21	\$63
151 RAEBURN, '21	\$51
156 REYNOSO FAMILY VINEYARDS '19	\$55
160 HANNA "Red Ranch" '19	\$86
163 TRIG POINT, Diamond Dust Vineyards, '21	\$51
168 STONE STREET, '17	\$85
169 STUHLMULLER VINEYARDS, '20	\$70
171 JORDAN, Alexander Valley, '18	\$125
172 TY CATON "Winemaker's Cuvee", Moon Mt District Sonoma County '18	\$62
177 MAZZOCCO, Dry Creek Valley '19	\$56
193 SILVER OAK, Alexander Valley '19	\$164
196 ANAKOTA, Knights Valley, '19	\$180

OTHER CALIFORNIA AVA'S

143 ELIZABETH SPENCER "Special Cuvee", Mendocino '20	\$58
154 REBELLIOUS '19 California <i>Red Blend</i>	\$52
173 BRUTOCAO "Hopland Ranches", Mendocino, '17	\$57
194 MY FAVORITE NEIGHBOR Paso Robles, '20	\$100

WASHINGTON STATE

140 DOUBLE CANYON "Horse Heaven Hills" '20	\$55
157 ANDREW JANUIK "Stone Cairn", Red Mountain '19	\$82
165 L'ECOLE No 41, Walla Walla Valley '19	\$92

ZINFANDEL

121 BED ROCK, Sonoma, CA, '21	\$60
122 VENGE "Scouts Honor", 31% Sonoma/69% Napa Valley, CA, '21	\$78
125 TURLEY "Pesenti", CA '21	\$112

PINOT NOIR – CALIFORNIA

105 TRIONE, Sonoma County '18	\$70
109 LONG MEADOW RANCH, Anderson Valley, Sonoma '18	\$75
111 OUTERBOUND, Sonoma Coast, '18	\$80
112 PAUL HOBBS, Sonoma Coast '20	\$70
114 MINER, "Gary's Vineyard", Santa Lucia Highlands '19	\$90
115 DAVIS BYNUM, Russian River Valley, '21	\$55
116 TALLEY VINEYARDS, San Louis Obispo Coast '21	\$65
119 RADIO- COTEAU "La Neblina", Sonoma Coast '20	\$89
120 LANDMARK VINEYARDS "Hop Kiln Estate", Russian River Valley '18	\$96
124 COPAIN "Tous Ensemble", Sonoma Coast '18	\$67
126 FESS PARKER, Santa Rita Hills '21	\$65
131 CLIFF LEDE "Fel", Anderson Valley '19	\$66
133 BARNETT VINEYARDS, "Tina Marie Vineyards", Russian River Valley '21	\$100
136 ALMA ROSA, Santa Rita Hills '21	\$80

PINOT NOIR – OREGON

101 ADELSHEIM, Willamette Valley '21	\$75
102 DAY WINES "Deep Blue", Dundee Hills '21	\$75
104 JOLETE, Willamette Valley '21	\$55
106 ARGYLE RESERVE, Willamette Valley '21	\$84
107 KRAMER VINEYARD, Yamhill-Carlton '18	\$125
108 GRAN MORAINNE, Yamhill-Carlton '19	\$95
110 ALEXANA, Willamette Valley '19	\$117
113 SOLENA GRANDE CUVÉE, Willamette Valley '21	\$55
117 PENNER- ASH, Eola- Amity Hills '21	\$95
118 ELK COVE VINEYARDS, Willamette Valley '121	\$80
129 PIKE ROAD "Shea Vineyard", Yamhill- Carlton '21	\$94
130 CRISTOM, Willamette Valley '21	\$72
132 PATRICIA GREEN "Chehalem Mountain Vineyard" '21	\$85
135 ILLAHE, Willamette '21	\$68
137 BERGSTROM "Gregory Ranch", Yamhill- Carlton '21	\$112
138 TRISAETUM, Willamette Valley '21	\$78

PINOT NOIR – NEW ZEALAND

127 CRAGGY RANGE, Martinborough, '19	\$51
128 LOVE BLOCK, Central Otago '20	\$78
134 HUIA, Marlborough, '17	\$63

PINOT NOIR – SPAIN

103 ACUSP, Catalunya, '18	\$100
---------------------------	-------

PINOT NOIR – CHILE

207 ESCUDO ROJO Reserva, Valle De Casablanca '21	\$50
--	------

BURGUNDY

260 MERCURY, Maison Chanzy "Clos Du Roy" 1er Cru '19	\$113
265 MERCURY, Domaine Faiveley "Clos Des Myglands" 1er Cru '21	\$125
269 MERCURY, Domaine Faiveley " Vieilles Vignes", '21	\$82
261 COTE DE BEAUNE, Joseph Drouhin '19	\$130
262 BOURGOGNE, DOMAINE TORTOCHOT '21	\$98
263 SANTENAY, "Vieilles Vignes", DOMAINE JOUARD GABRIEL & PAUL '19	\$75
264 MARSANNAY, NUITS- VILLAGE, CHANSON '18	\$88
266 MENETOU-SALON, CHAVET '20	\$46
267 CHOREY-LES-BEAUNE, DOMAINE TOLLOT-BEAUT, '20	\$102
268 POMMARD, DOMAINE SEBASTIAN MAGNIEN, "Les Petits Noizons" '20	\$142
271 POMMARD, DOMAINE GERMAIN PERE & FILS, '20	\$96
270 SAVIGNY-LES-BEAUNE 1er Cru , COLIN BAROLLET Les Jarrons '19	\$91

BEAUJOLIAS & RHONE & LOIRE VALLEY

272 SAINT JOSEPH "MARANDY", BROTTE '21	\$59
273 CROZE HERMITAGE, DOMAINE DES REMINIERIZ '20 100 % Syrah	\$55
274 GIGONDAS, DOMAINE DU GRAPILLON D'OR, '20	\$72
275 LIRAC, LUNAR APOGE '20	\$66
276 VACQUEYRAS, DOMAINE YVES CHERON "Jardin D' Eden", '19	\$69
277 CHATEAUNEUF-DU-PAPE, BROTTE, '18	\$90
278 FREDERIC MABILEAU "Les Racines", '19 100% Cabernet Franc	\$96
279 SHATTER, Joel Gott / Charles Bieler, Maury - Roussillon '21	\$60
297 MORGON, Vieux Bourg, Cinq Terres, '20 100% Gamay	\$54
298 DOMAINE DE L'R, "CANAL DES GRANDS PIECES", '21 100% Cabernet Franc	\$50
299 FABIEN TROSSET "Terre D'Origine" Arbin " '21 100% Mondeuse	\$55

BORDEAUX

LEFT BANK

281 CHÂTEAU LAFFITTE LAUJAC, Médoc '18	\$88
292 CHÂTEAU GREYSAC, Médoc '17	\$72
285 CHÂTEAU BEAU- SITE, Saint Estèphe '16	\$115
280 CHÂTEAU BATAILLEY, Pauillac '16	\$128
289 CHÂTEAU BATAILLEY "Lions De Batailley", Pauillac '16	\$148
294 LES FEIFS De LAGRANGE, Saint Julien '14	\$95
286 LE TOUR DE BESSAN, Margaux '19	\$65
288 CHÂTEAU SOUSSANS, Margaux '18	\$74
283 SEGLA, Margaux '15	\$140
284 CHÂTEAU SMITH HAUT LAFITTE, Pessac Léognan '14	\$270

RIGHT BANK

282 CHÂTEAU LAPLAGNOTTE-BELLEVUE, Saint Emilion '19	\$70
290 CHÂTEAU VIEUX CHAIGNEAU, Lalande de Pomerol '16	\$54
293 CHÂTEAU DURAND - LAPLANGNE, Saint Emilion '19	\$56
296 CHÂTEAU TEYSSIER, Saint Emilion '18	\$85
291 CHÂTEAU BELLE- GRAVES Lalande de Pomerol '19	\$87
295 CHÂTEAU TOUR Des GRAVES, Cote De Bourg '20	\$58

ITALY

TUSCANY

231 ROSSO Dei NOTRI Tua Rita '21	\$54
242 CA'MARCANDA,"Promis" '20	\$99
248 ROSSO DI TOSCANA, Altesino '20	\$65
257 NEBBIOLO, Giuseppe Cortese, '19	\$65
232 DI GHIZZANO "Il Ghizzano" '20	\$48
234 DI CEPPIANO,"Keith Herring" '17	\$52
239 TENUTA SAN GUIDO, "Guidolberto" '21	\$113
244 TENUTA ARGENTIERA "Poggio Al Ginepri, Bolgheri '20	\$63
254 DI CAPEZZANA,"Conte Contini Bonacossi" '20	\$45
243 BRUNELLO DI MONTALCINO, La Lecciaia '17	\$89
247 BRUNELLO DI MONTALCINO,"Agostina Pieri" '18	\$126
255 BRUNELLO DI MONTALCINO, Collina dei Lecci, '17	\$81

PIEDMONT

235 BARBARESCO, Alessandro Rivetto '19	\$80
238 BARBARESCO, Cascina di Mela 'Perin', '20	\$58
241 BARBARESCO, Guiseppe Cortese, '19	\$75
246 BARBARESCO, Castello Di Neive '19	\$91
250 BARBARESCO, Conti Speroni, '19	\$55
233 BAROLO, Alessandro Rivetto '17	\$100
236 BAROLO, Vietti, '18	\$105
240 BAROLO, Pico Maccario, '17	\$106
245 BAROLO, Achille Baroli '17	\$115
249 BAROLO,"Silvio Grasso" '18	\$85

OTHER REGIONS

252 AMARONE DELLA VALPOLICELLA, Allegrini '20	\$155
258 RIPASSA VALPOLICELLA RIPASSO, Zenato '18	\$58
259 AMARONE DELLA VALPOLICELLA, La Giarretta, '18	\$110
237 NERO D'AVOLA, Masseria Parione, Sicily, '21	\$40
256 NERO D'AVOLA, Reserva, Stemmari "Hedonis", Sicily '15	\$90
251 NERELLO MASCALESE, Vinotas Selections, "Flavia", Etna Rosso, '15	\$150
253 MONTEFALCO SAGRANTINO, Rocca Di Fabbri, '18	\$66

SPAIN

RIOJA

208 El Anden, Crianza '19 <i>Tempranillo</i>	\$55
223 CUNE VIÑA REAL, Gran Reserva '16 <i>Tempranillo</i>	\$99

RIBERA DEL DUERO

209 PINEA "17" '19 <i>Tempranillo</i>	\$120
213 CONDADO DE HAZA, Crianza '19 <i>Tempranillo</i>	\$60
214 TINTO PESQUERA, Crianza '19 <i>Tempranillo</i>	\$80
220 BODEGAS PROTOS, '20 <i>Tempranillo</i>	\$83
226 CELESTE, Crianza '19 <i>Tempranillo</i>	\$55
227 BODEGAS Y VINEDOS VALDERIZ '19 <i>Tempranillo</i>	\$73

TORO

218 BODEGAS NUMANTHIA '18 <i>Tempranillo</i>	\$70
--	------

PRIORAT

205 FAMILIA TORRES, '18 <i>Tempranillo</i>	\$70
221 LLICORELLA, '18 <i>Garnacha</i>	\$60
225 PINORD, "Diorama" '21 <i>Garnacha, Syrah, Cab Sauv, Carignan</i>	\$57

OTHER REGIONS

204 DEHESA LA GRANJA, Castilla y Leon, '18 <i>Tempranillo</i>	\$44
206 SOUTHERN BELLE, Murcia '21 <i>Syrah, Monastrell</i>	\$50
215 BODEGAS MAURO, Castilla y Leon '18 <i>Syrah, Tempranillo</i>	\$90
222 MARQUES DE MONTEJOS, Castilla y Leon, '20 <i>Mencia</i>	\$45
228 ALTO MONCAYO "Veraton" Borja '20 <i>Garnacha</i>	\$68

ARGENTINA

203 ZUCCARDI, "Concreto", Paraje Altamira '21 <i>Malbec</i>	\$70
---	------

CHILE

202 ESCUDO ROJO Gran Reserve, Maipo '21 <i>Cab Sauv, Carmenere, Syrah, Cab Franc, Petit Verdot</i>	\$49
--	------

AUSTRALIA

211 YALUMBA "Samuels Collection", Barossa Valley '20 <i>Grenache</i>	\$42
212 d'ARENBERG "The High Trellis", McLaren Vale '18 <i>Cabernet Sauvignon</i>	\$56
216 ELDERTON, Barossa Valley '18 <i>Shiraz</i>	\$42

CROATIA

217 LITTLE BLUE '20 <i>Plavac</i>	\$60
219 FAKIN, Istra '18 <i>Teran</i>	\$69

PORTUGAL

201 QUINTA DE CHOCAPALHA, '17	\$50
-------------------------------	------

SOUTH AFRICA

200 NEIL ELLIS, Stellenbosch '18 <i>Cabernet Sauvignon</i>	\$57
--	------

AUSTRIA

230 MORIC, Burgenland, '20 <i>Blaufrankisch</i>	\$75
---	------

CHAMPAGNE, FRANCE

800 VEUVE CLIQUOT, FR, Brut, NV	\$170
801 CHAMPAGNE DRAPPIER "Carte d'Or" Brut, NV Urville, NV	\$92
802 JEAN VELUT, "Premier Temps", Brut, Montgueux, NV	\$93
803 VOLLEREAUX Brut, A Pierry, NV	\$97
804 NICHOLAS FEUILLATTE, France, Brut, NV	\$83
830 TRIBAUT, "Vallée du Brunet" Blanc de Noirs, Brut Nature, Reims, FR NV	\$99

ROSE

805 ROSE BERNARD GAUCHER, Brut, Aube, NV	\$87
826 GOUGUENHEIM, Rose, Argentina, NV 100% Malbec	\$64

CAVA

855 JUVE & CAMPS, Catalonia, ESP, '17	\$50
---------------------------------------	------

PETILLANT NATUREL

829 PIERRE & ANTONIN "Natures Revenge", FR '22 100% Pinot Meunier	\$60
831 VINCENT STOEFFLER "Few Follet", Alsace, FR, '21 Orange Wine	\$44
HISTOIRES DE BOIRE, Cotes Du Marmandais, FR, '21 1.5L 70% Merlot, 30% Abouriou	\$105

I only drink champagne on two occasions, when I am in love and when I am not."

-Coco Chanel-

ROSE

813 LANG & REED, Napa Valley, CA '22 100% Cabernet Franc	\$75
832 BODEGAS BORSAO, Campo De Borja, Spain '21 100% Grenache	\$52
852 MER A LA FACE, Cotes de Thal, FR '22 35% Cinsault 45% Grenache 15% Syrah	\$56

BALANCED SWEETNESS

817 ROUSSANNE Saint- Joseph, JL CHAVE "Circa", Rhone, FR ' 20	\$75
845 RIESLING Pike's "The Merle", Clare Valley, AUS '21	\$76
846 RIESLING, Max Ferd Richter "Brauneberger Juffer", Mosel, GER, '20	\$51

SAVORY & DRY

813 STAGS' LEAP WINERY, Napa Valley, CA '21 <i>Sauvignon Blanc</i>	\$62
818 CHATEAU GRAVES TOUR DES GRAVES, FR '21 <i>Sauvignon Blanc/ Semillon</i>	\$55
819 PERE & FILS "Fournier", '22 <i>Sancerre</i>	\$70
820 CERETTO, Langhe, Piedmont, IT '21 <i>Arnise</i>	\$50
827 CARIC, Hvar Island, Croatia '21 <i>Posip</i>	\$49
828 BISCI, Marche, IT '21 <i>Verdicchio Di Matelica</i>	\$50
839 MAS DE DAUMAS GASSAC, Languedoc, FR, '22 <i>50% Viognier, 19% Chard, 17% Manseng, 14% Chenin</i>	\$105
840 ANIMA NEGRA "QUIBIA", Mallorca, ESP '22 <i>65% Callet, 35% Premsal</i>	\$54
843 WESZELI, "TERRAFACUM", Kamptal, AUS, '15 <i>Riesling</i>	\$80

CHARDONNAY – OLD WORLD

811 Bourgogne Hautes- Cotes de Nuits, DOMAINE GUY YVAN DUFOULEUR '19	\$65
814 Mersault, HUBERT BOUZERAEAU-GRUERE, '20	\$137
815 Chablis 1er, LAURENT & CELINE NOTTON '22	\$75
816 Rully, DOMAINE MICHEL BRIDAY, Cote Chalonnaise, FR '20	\$72
841 Pouilly Fuisse, LOUIS LATOUR, Beaune, FR '20	\$77
842 Pernand Vergelesses, MAISON CHAMPY, Cote De Beaune, FR '16	\$110

CHARDONNAY – NEW WORLD

807 CAKEBREAD, Napa Valley, CA '21	\$105
808 KISTLER, "Les Noisetiers", Sonoma Coast, CA '20	\$141
809 CONVENE, Russian River Valley, CA '21	\$125
810 KENDALL-JACKSON, "Jackson Estate", Santa Maria Valley, CA '18	\$45
833 LA STORIA, Russian River Valley, CA '21	\$57
834 GRGICH HILLS, Napa Valley, CA, '20	\$80
835 FAR NIENTE, Napa Valley, Calif '21	\$145
836 CLIFF LEDE "FEL", Anderson Valley, CA '19	\$55
837 FESS PARKER "Ashley's Vineyard", Santa Rita Hills, CA, '18	\$63
838 HANZELL "Sebella", Sonoma County, CA 20	\$84
844 BUONCRISTIANI, Napa Valley '21	\$112

DTR Cocktails

BARREL AGED OLD-FASHIONED \$15

Evan Williams Bottled-In-Bond Bourbon, Organic Agave, Chocolate, Orange & Aromatic Bitters. Served on a Big Rock.

CUCUMBER COLLINS \$15

*London Dry Style Gin & St. Germain, Fresh Cucumber, Mint, Lime & Ginger Beer.
Served Tall.*

THE BURNING MAN \$15

*Lunazul Blanco & Maraschino Cherry liqueur Shaken with Cilantro, Lime, Orange & Pineapple Juice. Finished with Chipotle
Pepper-Peychaud's Bitters Float. Served Over a Big Rock, Smoked & Tajin.*

DAVE'S HARD LEMONADE \$15

*Dave's house-made Limoncello, Lemon Juice, Lemongrass, Aquafaba. Topped with Prosecco.
Served Tall with Mint*

MEXICAN BLUSH \$15

*Illegal Mezcal Joven, Lemongrass Syrup, Lime, Basil, Watermelon Purée, Aquafaba & a Dash of Campari.
Served Up*

FROSÉ

*Grey Goose 'Essences' Watermelon & Basil, St. Germain, Rosé Wine, Touch of Simple & Lemon Juice.
Served Frozen*

\$14

TANGERINE DREAM \$15

*Fresh Tangerines Shaken with Leblon Cachaça & Coconut rum, Lemongrass, Passionfruit Syrup, Lime & Peychaud's
Bitters. Served Tall with a Mist of Absinthe.*

A WALK IN THE PARK \$15

*Dry Apricot Infused-Evan Williams 100 Proof Bourbon & Coffee-Angostura Bitters. Stirred with Madeira & a Dash of
Banana Syrup. Served on a Large Rock.*

THE RED CARPET AFFAIR \$15

*Hibiscus Flower Infused-Lunazul Blanco tequila & Strega Liqueur Shaken with Guava & Passionfruit syrup, Lime,
Pineapple Juice. Served Up with Lime Zest.*

TEPPURR TANTRUM \$15

*Howler Head Bourbon & Coconut Rum shaken with Lychee Purée, Lime, Basil, Blue Curaçao & Cherry Bark Vanilla
Bitters. Served tall with Lime Zest*

ESPRESSO MARTINI \$15

*Grey Goose Vodka Shaken with Brewed Espresso, Sugar Cane Syrup & a Splash of Fernet Branca. Finished with
Cocoa Powder. Served Up*

DTR Classic Cocktails

COSMOPOLITAN	\$16
<i>Deep Eddy Vodka, Cranberry Juice, Orange Liqueur, Lime Juice, Citrus Oil Vapor Bubble. Served Up. 12</i>	
FRENCH 75	\$15
<i>Connption Kinship Gin Shaken with Fresh Lemon Juice & a Dash of Simple. Topped with Prosecco & a Lemon Peel.</i>	
DTR PORNSTAR MARTINI	\$15
<i>Vanilla-Passionfruit Syrup Shaken with Vodka & Fresh Lime Juice. Topped with Sparkling Wine. Served Up.</i>	
MIDORI SOUR	\$15
<i>Midori Melón Liqueur Shaken with Fresh Basil, Lemon Juice & a Dash of Simple. Served Over Ice.</i>	
PALOMA ROSA	\$15
<i>Hibiscus Flower Infused-Lunazul Tequila, Pomegranate Liqueur, Fresh Grapefruit & Lime Juice. Topped with Club Soda & Rosemary Sprigs.</i>	
FRENCH MARTINI	\$15
<i>Vodka & Chambord Raspberry Liqueur Shaken with Pineapple Juice. Served Up.</i>	
MARGARITA	\$15
<i>Lunazul Blanco Tequila, Orange Liqueur, Fresh Lime Juice, Organic Agave Nectar & Tajin Rim. Served Over Ice.</i>	
LYCHEE MARTINI	\$15
<i>Vodka & St. Germain Shaken with fresh Lychee purée, and a splash of lime juice. Served up with Lime Zest.</i>	
KENTUCKY MULE	\$15
<i>Bottle-in-Bond Bourbon, Fresh Lime Juice & Ginger Beer. Served over ice with lime zest.</i>	

Zero-Proof / Non-Alcoholic Cocktails

LAZY LOVER	\$13
<i>Seedlip 108, Jalapeño, Lime Juice, Agave Nectar & Club Soda. Served Up with Freshly Picked Thyme</i>	
RED LIGHT DISTRICT	\$13
<i>Lyre's Dry London Spirit Stirred with Pomegranate & Cane Syrup, Dried Hibiscus Flower, Club Soda. Finished with a Grapefruit Twist. Served Over Ice.</i>	
AMARETTO SOUR	\$13
<i>Lyre's Amaretto Shaken with Fresh Lemon Juice, Simple & Aquafaba. Served on the Rocks</i>	
KISS AND TELL	\$13
<i>Lyre's Pink London, Chamomile, Cinnamon, Cherry, Pineapple & Lime Juice. Served Up.</i>	
THE LYRE'S SHARE	\$13
<i>Lyre's Amaretto, Lemon Juice, Cacao syrup, Aquafaba & Pineapple Juice. Served Up</i>	
AGE BEFORE BEAUTY	\$13
<i>Elderflower, Grapefruit, Lime Juice, Fresh Grapes & Rosemary</i>	

BOURBON & WHISKEY

1792	\$12
Angels Envy Port Wood Finish	\$14
Basil Hayden	\$12
Bernheim Wheat	\$12
Blade & Bow	\$13
Buffalo Trace	\$13
Crown Royal	\$11
Eagle Rare 10- Year	\$14
Elijah Craig Small Batch	\$12
Four Roses Small Batch	\$13
Four Roses Single Barrel	\$15
Jefferson's Ocean	\$18
Knob Creak 9- year	\$14
Larceny	\$12
Michter's US1	\$15
Wild Turkey 101	\$12
Woodinville	\$14
Woodford Reserve	\$14

RARE/SPECIALTY BOURBON/RYE

Blanton's Single Barrel	\$22
Blanton's Gold Label	\$39
Baker's 7Yr	\$16
Baker's 13Yr	\$41
Bookers Beam 7Yr	\$22
Caribou Crossing	\$15
Elijah Craig 18Yr	\$53
Elijah Craig Barrel Proof SB	\$21
Elijah Craig Toasted Barrel	\$18
Evan William Single Barrel	\$15
Heaven Hill Bottle-in-Bond	\$15
Jack Daniel's 12Yr	\$26
John J. Bowman Single Barrel	\$17
Knob Creek 18Yr	\$65
Little Book Chapter 6	\$34
Maker's Mark Cellar Aged	\$51
Old Fitzgerald 10Yr	\$69
Old Forester 1924 10Yr	\$47
Old Forester Single Barrel Rye	\$27
Parkers Heritage Rye 17 th	\$63
Weller CYPB	\$29
Woodford Reserve Masters	\$26

RYE WHISKY

Angels Envy	\$22
Elijah Craig	\$12
George Dickel	\$11
High West Double Rye	\$13

Michter's US1	\$14
Oaklore Straight Rye	\$16
Redemption	\$12
Rittenhouse	\$12
Whistlepig "Piggy Back"	\$14
WhistlePig 10yr	\$21
Widow Jane	\$13
Woodford Reserve	\$12

SCOTCH WHISKY

Aberfeldy	\$16
Cutty Sark	\$11
Dewars White Label	\$11
The Glenlivet 12- year	\$15
Glenmorangie Quinta	\$19
Laphroaig 10- year	\$16
Macallan 12- year	\$21
Monkey Shoulder	\$12
Talisker 10- year	\$13

IRISH WHISKEY

Jameson's	\$11
-----------	------

JAPANESE WHISKY

Suntory Toki	\$12
--------------	------

TEQUILA

21 Seeds Orange	\$12
21 Seeds Grapefruit	\$12
Casamigos Reposado	\$15
Cazadores Reposado	\$12
ClaseAzul Reposado	\$40
Cuervo Reserva Extra Anejo	\$42
Don Julio Anejo	\$15
Don Julio Reposado	\$14
Don Julio 1942	\$45
Don Julio Primavera	\$29
Espolon Blanco	\$12
Herradura Reposado	\$16
Lunazul Blanco	\$12
Milagro Blanco	\$12
Ocho Blanco	\$14
Patron Blanco	\$14

MEZCAL

Del Maguey Vida Joven	\$12
Illegal Joven	\$13
Vago Elote	\$18

VODKA

Absolut Citron	\$11
Belvedere	\$13
Chopin	\$12
Deep Eddy	\$12
Grey Goose	\$12
Grey Goose Peach	\$11
Grey Goose Watermelon	\$11
Grey Goose Pear	\$11
Grey Goose Strawberry	\$11
Ketel One	\$12
Ketel One Cucumber	\$11
Ketel One Grapefruit	\$11
Luksusowa	\$11
Tito's	\$12

GIN

Bluecoat	\$12
Bombay Sapphire	\$12
Botanist	\$13
Chemists "American"	\$12
Conniption "Kinship"	\$12
Ford's	\$12
Hendricks Cucumber	\$13
Monkey 47	\$18
Prairie American Gin	\$12
Roku	\$12
Sutler's	\$11
Tanqueray	\$12

RUM

Bacardi 8	\$11
Bumbu	\$13
Captain Morgan "Spiced"	\$11
Diplomatico Reserva	\$15
Gosling's Balck Seal	\$11
Leblan Cachaça	\$11
Plantation Pineapple	\$12
Sailor Jerry "Spiced"	\$11

COGNAC

Hennessy VS	\$15
D'ussé VSOP	\$16

SUBJECT TO SUBJECT TO AVAILABILITY