

APPETIZERS

Truffle Mac & Cheese Bites 14
Cheddar, Parmesan, Jack, Bleu Cheese

Jumbo Lump Crab Cakes 20
Local Greens, Sweet Chili Remoulade

***Firecracker Shrimp 20**
Sweet Chili Sauce, Toasted Sesame

Crispy Fried Calamari 20
Hot Cherry Peppers, Garlic-Buttermilk and Marinara Dipping Sauces

Margherita Flatbread 15
Tomato Sauce, Mozzarella, Basil

Fig Flatbread 17
Goat Cheese, Fig Jam, Arugula

***Grilled Shrimp Sliders 16**
Brioche, Pico de Gallo, Chipotle Aioli

***Short Rib Sliders 17**
Braised Short Rib, Horseradish Aioli, Pickled Red Onions, Arugula, Brioche

Blackened Fish Tacos (GF) 20
Spiced Cod, Green Papaya-Citrus Slaw, Avocado Crema, Crispy Shallots, Cilantro, Warm Corn Tortillas

Lollipop Wings (GF) 17
Sweet Chili Sauce

Soup of the Day 5 | 9.5

Chicken Noodle Soup 5 | 9.5
Garden Vegetables, Fresh Herbs

French Onion Soup 10
Country Baguette, Gruyere

SALADS

ADD CHICKEN +6 • ADD SHRIMP, SALMON, STEAK OR CRAB CAKE +12

***Classic Caesar Salad 14**
Creamy Caesar Dressing, House Croutons, Parmesan

Local Greens Salad (GF) 16
Charred Corn, Shaved Radish and Spring Onion, Cherry Tomatoes, Toasted Quinoa, Basil Vinaigrette

Greek Salad (GF) 17
Romaine, Tomato, Red Onions, Capers, Olives, Cucumber, Feta, Oregano, Lemon Vinaigrette

Beet Salad (GF) 17
Sherry-Thyme Marinated Beets, Blackberries, Mesclun Greens, Basil Mascarpone, Shaved Radish, Candied Walnuts, Shallot Vinaigrette

Cobb Salad (GF) 23
Tomatoes, Roasted Corn, Avocado, Grilled Chicken, Olives, Bleu Cheese, Applewood Bacon, Egg, Basil Balsamic Vinaigrette

dinerbar

DINNER

ENTREES

CUP OF SOUP OR LOCAL GREENS

Roasted Salmon (GF) 34
Lemon and Herbs, Sautéed Spinach, Yukon Gold Mashed Potatoes

Poblano Braised Short Rib 39
Roasted Broccoli and Carrots, Poblano Mashed Potatoes

16 oz. Rib-Eye Steak (GF) 52
Garlic-Parsley Butter, Petite Grilled Caesar Salad, Spicy Bistro Fries

Grilled Skirt Steak (GF) 44
Chimichurri, Yukon Gold Mashed Potatoes, Garlic Spinach

Brick Roasted Chicken (GF) 27
Red Bliss Potatoes, Seasonal Vegetables

Roasted Turkey Breast 27
Yukon Gold Mashed Potatoes, Seasonal Vegetables, Cranberry Relish

Meatloaf 27
Yukon Gold Mashed Potatoes, Traditional Gravy, Seasonal Vegetables

Fish & Chips 27
Beer Battered Cod, French Fries, Herb Tartar Sauce

PASTA & RISOTTO

SERVED WITH CUP OF SOUP OR LOCAL GREENS

House Spinach Fettuccine 32
Jumbo Shrimp, Cherry Tomatoes, Scallions, White Wine Garlic Sauce

Chicken Parmesan 27
Chicken Cutlet, Mozzarella, Marinara, Spaghetti

Eggplant Parmesan 25
Mozzarella, Marinara, Spaghetti

Rigatoni Ala Vodka 21
Vodka Sauce, Spinach, Shaved Parmesan
add Char-Grilled Chicken +6 | add Jumbo Shrimp +12

Cacio e Pepe Roasted Mushroom Risotto 25
Creamy Pecorino Romano, Parmesan, Toasted Black Pepper Risotto, Garlic-Thyme Roasted Mushrooms

Cajun Fettuccine Alfredo 27
Char-Grilled Chicken, Fresh Egg Fettuccine, Cajun Spiced Creamy Alfredo Sauce, Roasted Peppers and Caramelized Broccoli Florets, Scallions

Seafood Pasta 39
Mussels, Clams, Calamari, Shrimp, Cherry Tomatoes, Garlic Wine Sauce, Black Squid Ink Pasta

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES OR LOCAL GREENS

***DBar Burger Deluxe 22**
Cheddar, Applewood Bacon, Roasted Tomato Mayo, Brioche

***Short Rib Burger 25**
Burger topped with Shredded Short Ribs, Mushrooms, Cheddar, Caramelized Onions, Brioche

Turkey Burger 19
Cranberry Mayonnaise, Lettuce, Tomato, Red Onion, Brioche

***Juicy Lucy 28**
Double Beef Patty stuffed with DB Cheese Blend, Special Sauce, Lettuce, Tomato, Frizzled Onions, Brioche, Garlic-Parsley Fries

Crab Cake Burger 26
Jumbo Lump Crab Cake, Chipotle Aioli, Tomato, Onion, Pickle, Brioche, Sweet Potato Fries

Black Bean Vegetable Burger 18
Smoked Jalapeño Aioli, Lettuce, Tomato, Red Onion, Brioche

Grilled Salmon Burger 22
Herb Tartar Sauce, Lettuce, Tomato, Brioche

Crispy Buttermilk Fried Chicken Sandwich 20
Chipotle Aioli, Sour Pickles, Shredded Lettuce, Pickled Red Onions, Vine Ripe Tomatoes, Brioche, Fries

FAJITAS (GF)

Chicken 25 | Steak 32 | Shrimp 32 | Veggie 22
Chili Rajas, Guacamole, Pico de Gallo, Salsa Verde, Shredded Cheddar, Rice, Warm Corn Tortillas, served with Cup of Soup or Local Greens

SIDES

House Onion Rings 9
Basil Aioli

Sweet Potato Fries 9
Chipotle Mayo

Truffle Fries 11

Truffle Sweet Fries 13

Sautéed Spinach (GF) 11
EVOO, Fresh Garlic

Sautéed Broccoli (GF) 11
EVOO, Fresh Garlic

Roasted Red Bliss Potatoes 8

Mashed Potatoes (GF) 7

Roasted Seasonal Vegetables (GF) 11

Side Salad (GF) 7

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.
ALL SUBSTITUTIONS ARE CHARGED ALA CARTE.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.
MANAGEMENT NOT RESPONSIBLE FOR LOST, FORGOTTEN OR STOLEN ARTICLES.

GF=Gluten Free | *=Can Be Made Gluten Free

SPECIALTY COCKTAILS

Your Choice: 17

Old Fashioned

High West Bourbon, Sugar, Bitters, Orange Twist

Dutch Mule

Ketel One Vodka, Ginger Beer, Fresh Lime Juice

Mango Cosmo

Vodka, Cointreau, Mango, Fresh Lime, Cranberry Juice

Mezcal-Rlta

Amaras Mezcal, Lime, Tajin Rim

Bee's Knees

Hendrick's Gin, Lemon, Honey, Lavender

Whiskey Sour

High West Bourbon, Fresh Lemon Juice, Cane Syrup

Bad Seed

Jalapeno-Infused Blanco Tequila, Aperol, Lime, Salt

Strawberry Vodka Lemonade

Tito's Vodka, Fresh Strawberries, Lemon Juice, Simple Syrup

WHISKEY

Bulleit Rye 18

High West 18

Double Rye or American Prairie Bourbon

Michter's Rye or Bourbon 18

Woodford Reserve Rye or Bourbon 18

Maker's Mark Bourbon 17

Knob Creek Bourbon 17

Basil Hayden Bourbon 20

Whistle Pig 10 Year 23

SINGLE MALT

Macallan 12 Year 23 | Macallan 18 Year 60

Oban 14 Year 21 | Balvenie 14 Year 21

Glenlivet 12 Year 21 | Glenlivet 18 Year 40

Glenmorangie 10 Year 19 | Glenfiddich 15 Year 21

Lagavulin 16 Year 28

JOHNNIE WALKER

Black Label 18 | High Rye 17

Platinum 18 Year 23 | Blue Label 56

TEQUILA

Casamigos Blanco 17 | Casamigos Anejo 19

Casamigos Reposado 19 | Clase Azul Reposado 39

Don Julio Blanco 17 | Don Julio 1942 Anejo 46

Patron Silver 17 | Amaras Mezcal Verde 15

WINE
COCKTAILS
BEER

WINE & DRINKS

WINE
COCKTAILS
BEER

WHITES

Gran Duca 13 | 49

Pinot Grigio, Italy

Bar Dog 14 | 52

Chardonnay, California

Pam's Unoaked 14 | 49

Chardonnay, California

Meiomi 52

Chardonnay, California

Paumanok 13 | 49

Riesling, North Fork, Long Island

13 Celsius 13 | 49

Sauvignon Blanc, Marlborough, New Zealand

Kim Crawford 15 | 56

Sauvignon Blanc, Hawke's Bay, New Zealand

ROSÉ

Minuty 14 | 52

Cotes de Provence, France

SPARKLING

Gran Duca 13 | 49

Prosecco, Italy

Chandon (187 ml) 14

Brut Rosé, Napa Valley, California

DINERBAR SANGRIA

Glass 15 | Pitcher 45

Classic Red Sangria

Brandy, Red Wine, Fresh Squeezed Orange Juice, Fresh Fruit

Rosé Strawberry Sangria

Rum, Wine, Lemon-Lime Soda, Fresh Fruit

"Tito's" Tropical Fruit Frosé 15

BEER ON TAP

Stella Artois 9

Allagash White 9

Greenport Harbor IPA 9

Blue Point Toasted Lager 9

Lagunitas IPA 9

Goose Island IPA 9

VODKA

Grey Goose 17 | Ketel One 17

Tito's 15

REDS

Bread & Butter 13 | 49

Pinot Noir, California

The Crusher 13 | 49

Merlot, California

Earth First 13 | 49

Organic Malbec, Argentina

Imagery 14 | 52

Cabernet Sauvignon, California

Margaret's Vineyard 13 | 49

Cabernet Sauvignon, California

The Calling 65

Cabernet Sauvignon, Alexander Valley, California

WINES ON TAP

Glass 13 | Carafe 30 | Big Carafe 49

Coeur de Mont

Sauvignon Blanc, France

Pinot Project

Pinot Grigio, California

Rancho Rodeo

Pinot Noir, Russian River Valley, California

Pacific Standard

Cabernet Sauvignon, California

BOTTLES & CANS

Blue Moon 8 | Duvel 10

Dale's Pale Ale 7

Bud or Bud Light 6

Corona or Corona Light 8

Heineken 8 | Modelo 8

Angry Orchard Hard Cider 8

Not Your Father's Root Beer 8

HEALTHY LIBATIONS

Ketel One Botanicals & Soda

Your Choice: 16

Peach & Orange Blossom | Cucumber & Mint | Grapefruit & Rose

BOOZY SHAKES & FLOATS

Your Choice: 17

The Boozy Banana Milkshake

Bacardi Rum, Vanilla Ice Cream, Banana, Cinnamon, Caramel, Whipped Cream

Vodka S'mores Milkshake

Smirnoff Vodka, Crème de Cacao, Vanilla Ice Cream, Graham Crackers, Marshmallow, Chocolate Syrup, Whipped Cream

Spiked Shortcake Milkshake

Smirnoff Vodka, Vanilla Ice Cream, Fresh Strawberries, Whipped Cream

The Salted Caramel XXX Milkshake

Bacardi Rum, Vanilla Ice Cream, Caramel, Sea Salt, Whipped Cream

Not Your Father's Root Beer Float

Vanilla Ice Cream

SMOOTHIES

Your Choice: 9

Green Tea | Chocolate | Strawberry | Mango

All Smoothies Contain Whey Protein, Banana and Your Choice of Whole, Skim, Almond or Oat Milk

SHAKES

Traditional 9

Chocolate, Fresh Strawberry or Vanilla Maple

Banana Split 14

Chocolate & Strawberry Ice Cream, Banana, Whipped Cream, Sprinkles, Cherry on Top

Toasted Marshmallow 14

Vanilla Ice Cream, Nutella, Whipped Cream, Toasted Marshmallows

Peanut Butter Cup 14

Chocolate Ice Cream, Peanut Butter, Whipped Cream, Peanut Butter Cups

The Ultimate Bonfire 14

Oreo Shake, Graham Crackers, Nutella, Toasted Marshmallows, Whipped Cream

"The Flintstone" 14

Vanilla Maple Shake with Fruity Pebbles Cereal, Whipped Cream

SOFT DRINKS

Soda Fountain 4

Pepsi, Diet Pepsi, Ginger Ale, Sprite (Refills Complimentary)

Boylan Bottling Co. Sodas 4.75

Made With Pure Cane Sugar (Black Cherry, Root Beer or Ginger Ale)

Iced Tea 5

Unsweetened Green Tea or Sweet Raspberry Tea (Refills Complimentary)

Fresh Squeezed Lemonade 6

Fresh Squeezed Orange Juice 7

Apple, Cranberry, Pineapple or Tomato Juice 6

Bottled Water (1 Liter) 9

San Pellegrino, Acqua Panna