

# DEWZ

## Starters

<b>Karaage Chicken Bites</b> <i>crispy chicken thigh unagi sauce gochujang aioli scallion lemon</i>	19
<b>Butter Chicken Croquettes*</b> <i>marinated confit chicken thigh almond cilantro cream panko</i>	22
<b>Pumpkin Brie</b> <i>kabocha squash caramel pepitas sunflower seeds rosemary pomegranate balsamic gel toasted focaccia bread</i>	27
<b>Calamari Fritto*</b> <i>Rhode Island longfin calamari arrabbiata aioli lemon</i>	24
<b>Bread Service*</b> <i>warm Hokkaido lava salt fennel pollen &amp; Marshall's Farm honey butter</i>	12
<b>Shishito peppers</b> <i>crispy Duroc pork belly blistered shishito peppers tonkatsu sauce sesame seed kewpie mayo scallion bonito flakes togarashi</i>	26

## Salads

<b>Caesar Salad</b> <i>romaine hearts Parmigiano Reggiano croûtons Lionza</i>	17
<b>Chopped Iceberg Salad</b> <i>green goddess dressing buttermilk caper bacon cherry tomato radish gorgonzola roasted sunflower seeds pangrattato scallions</i>	17

## Entrées

<b>Pastas</b> <i>handmade fresh-rolled spinach-basil fettuccine</i>	
-DemKota Ranch beef wild mushrooms spinach peas Lionza pangrattato Parmigiano Reggiano cream sauce mushroom-peppercorn demi <sup>†</sup>	49
-Argentinian prawn bacon Calabrian chili basil lemon butter broth Parmigiano Reggiano	44
-Norwegian halibut calamari prawns bacon arrabbiata capers basil Parmigiano Reggiano	47
<b>Norwegian Halibut*</b> <i>savoy cabbage wrapped halibut confit garlic puree maitake mushroom yellow marbled potato shallot chicken &amp; mustard jus watercress lemon pickled onion</i>	69
<b>Specialty Cuts</b> <i>served with vegetables, choice of starch, and sauce, basted in Maître d'Hôtel butter</i>	
DemKota Ranch Beef Elite Angus	
-Filet Mignon 8oz USDA Premium Choice	73
-New York 12oz USDA Prime	80
-Bone-in Ribeye USDA Prime	AQ
Smoked Mary's Boneless Chicken Breast with Marshall's Farm honey glaze	44

## **Sauces**

John's chimichurri / mushroom-brandy peppercorn cream<sup>†</sup> / creamy horseradish

## **Sides & Add Ons**

potato puree 8 / hand-cut fries 12 / seasonal vegetables 10 / sautéed wild mushrooms<sup>†</sup> 16  
loaded fries 17 / miso-bacon mac & cheese 12

Executive Chef Daniel Jacinto  
Sous Chef Brian Tototzintle  
Olive Oil by Sciabica's California Olive Oil  
Substitutions Politely Declined  
Split Plate Charge \$7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

<sup>†</sup> Contains Pork

\*Limited Availability

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## White/Pink Wines by the Glass

Champagne	Laurent-Perrier La Cuvée Tours-sur-Marne, France	26
Cava	Segura Viudas Brut Barcelona, Spain	14
Chardonnay	'23 Frank Family Vineyards Carneros	20
Chardonnay	'22 Terrazas de los Andes Reserva Mendoza, Argentina	18
Carricante	'20 Planeta Etna Bianco Sicily, Italy	16
Sauvignon Blanc	'24 Groth Napa Valley	17
Moscato	'23 Sand Point Family Vineyards California	14

## Red Wines by the Glass

Cabernet Sauvignon	'22 Franciscan Estate Special Selection California	15
Cabernet Sauvignon	Threadcount by Quilt California	16
Cabernet Sauvignon	'23 Architect Alexander Valley	19
Pinot Noir	'23 Lyric Monterey County	17
Zinfandel	'22 Miro Wolcott-Bevill Vineyard Dry Creek Valley	18
Cabernet Franc	'22 Corazon Del Sol Revana Vineyard Uco Valley, Argentina	18
Sangiovese Blend	'22 Marchesi Antinori Villa Antinori Toscana Tuscany, Italy	18

## House Cocktails

<b>Dewz Drop</b> Cranberry Infused Vodka Curaçao Lemon	18
<b>Pendennis Club</b> Green Hat Gin Apricot Peach Lime Peychaud's Bitters	18
<b>NVM*</b> Penelope Wheated Bourbon Cocchi Torino infused w/ Apple-Cinnamon Tea Apple Syrup	19
<b>Trap Door</b> Mezcal Derrumbes Pineapple Banana Velvet Flarenum Bitter Bianco Absinthe Bitters	20
<b>Pick Your Poison</b> Tequila Ocho Blanco Green Chartreuse Vanilla Pomegranate	20
<b>Dial Tones</b> Rittenhouse Rye Pimento Dram Pineapple Bitters	18
<b>Tie Her Down</b> Vodka Pineapple Blood Orange Vanilla Lemon Strawberry Milk Clarified	21
<b>How It's Done*</b> Cranberry Infused Vodka Apple Syrup Lemon Pimento Dram Cinnamon Essence	19
<b>FMK!</b> House Spiced Rum Carpano Antica Formula Pineapple Infused Red Bitter Blend	19
<b>\$moked Old Fashioned*</b> Wagyu Fat Washed ECPB Vanilla Tobacco Bitters	26

## Draft Beer

<b>Light &amp; Crispy</b> - Selection Varies	12	<b>West Coast IPA</b> - Selection Varies	12
<b>Hazy IPA</b> - Selection Varies	12	<b>Rotating Tap</b> - Could Be a Boat!	AQ

## Ciders & Bottled Beer

<b>Champagne Velvet</b> - Refreshingly Light Pilsner	12	<b>Coronado Brewing Co.</b> - Hard Apple Cider	12
<b>Sincere Cider</b> - Pomegranate Hard Apple Cider	12		
<b>Chimay Grand Reserve</b> - Belgian Strong Dark Ale			15
<b>Fremont Brewing 2021 BBA Dark Star w/ Coffee, Cacao, &amp; Vanilla</b> - BBA Stout			50
<b>Fremont Brewing 2020 Rusty Nail</b> - BBA Stout w/ Licorice & Cinnamon Bark			50

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