

DEWZ

Starters

Karaage Chicken Bites	crispy chicken thigh unagi sauce gochujang aioli scallion lemon	19
Calamari Fritto*	Rhode Island longfin calamari arrabbiata aioli lemon	24
Pumpkin Brie	kabocha squash caramel roasted pepitas & sunflower seeds pomegranate seeds balsamic gel toasted focaccia bread fried rosemary	28
Bread Service*	warm Hokkaido lava salt fennel pollen & Marshall's Farm honey butter	12
Shishito peppers	smoked crispy Duroc pork belly† blistered shishito peppers tonkatsu sauce kewpie mayo scallion bonito flakes togarashi sesame seeds	27

Salads

Caesar Salad	romaine hearts Parmigiano Reggiano croûtons Lionza	17
Peach Salad	charred freestone Frog Hollow peach Marshall honey & elderflower dressing Di Stefano burrata pickled mustard seed almonds sesame tarragon basil Maldon sea salt	21

Entrées

Prawn Pasta	Argentinian prawn bacon† Calabrian chilis basil lemon pangrattato prawn butter broth cherry tomato Parmigiano Reggiano handmade spinach-basil fettuccine	44
Seafood Pasta	Chinook salmon longfin calamari Argentinian prawns bacon† arrabbiata capers basil Parmigiano Reggiano handmade spinach-basil fettuccine	47
Steak Pasta †	DemKota Ranch beef wild mushrooms spinach asparagus Lionza pangrattato mushroom-peppercorn cream demi† handmade spinach-basil fettuccine	49
Big Glory Bay Salmon*	skinless Chinook salmon tare soy glaze shiitake mushroom carrots bok choy calrose sushi rice furikake	58

Specialty Cuts served with vegetables, choice of starch, and sauce, basted in Maître d'Hôtel butter

DemKota Ranch Beef Elite Angus	
-Filet Mignon 8oz USDA Premium Choice	73
-New York 12oz USDA Prime	80

Koji dry aged Brandt Prime Beef boneless ribeye* MP

Smoked Mary's Boneless Chicken Breast with Marshall's Farm honey glaze* 44

Sauces

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

Sides & Add Ons

potato puree 8 / hand-cut fries 12 / seasonal vegetables 10 / sautéed wild mushrooms† 16
loaded fries† 17 / miso-bacon mac & cheese† 12 / sushi rice & furikake* 8

Executive Chef Daniel Jacinto
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.

† 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	'22 Walt Wines Sonoma Coast	18
Chardonnay	'23 Louis Latour Les Genièvres Mâcon-Lugny, France	19
Malvasia Blend	'21 Bindo IGT Toscana Bianco Monteriggioni, Italy	18
Sauvignon Blanc	'24 Groth Napa Valley	17
Chenin Blanc + Viognier	'24 Pine Ridge Vineyards Clarksburg & Lodi	15
Moscato	'23 Sand Point Family Vineyards California	14
Rosé	'25 Miraval Cotes de Provence	17

Red Wines by the Glass

Cabernet Sauvignon	Threadcount by Quilt California	16
Cabernet Sauvignon	'23 Katherine Goldschmidt Stonemason Hill, Alexander Valley	18
Pinot Noir	'24 Miro Cellars Anderson Ross Vineyard, Russian River Valley	18
Zinfandel	'24 Seghesio Family Vineyards Sonoma/Contra Costa/San Joaquin	16
Tinta de Toro	'21 Bodega Numanthia Termes Toro, Spain	17
Sangiovese Blend	'22 Marchesi Antinori Villa Antinori Toscana Tuscany, Italy	18
Merlot	'22 Duckhorn Vineyards Napa Valley	21

House Cocktails

Dewz Drop	Cranberry Infused Vodka Curaçao Lemon	18
One Trick Pony	Laird's Bonded Apple Brandy Giffard Grenadine Lemon Apple Bitters	19
Carajillo Old Fashioned	Rittenhouse Rye Cognac Licor 43 Coffee Liqueur Bitters	21
And I Smoke*	Coconut Mezcal Derrumbes Luxardo Bitter Bianco Cocchi Rossa Bitters	21
She Makes Dirty Words Sound Pretty	Probitas Rum Brucato Chaparral Lime Honey	19
Hang 'Em High	Don Fulano Blanco Giffard Pineapple & Espelette Lime Spicy Tincture Tajin	19
Shimmy Shimmy Ya*	Raspberry Infused Vodka Orgeat Lemon Aperol Bubblegum Essence	19
Porch Light	Penelope Wheated Bourbon Pama Lemon Blood Orange Ginger Beer	18
\$moked Old Fashioned*	Wagyu Fat Washed ECPB Vanilla Tobacco Bitters	26

Draft Beer

Light & Crispy - Selection Varies	12	West Coast IPA - Selection Varies	12
Hazy IPA - Selection Varies	12	Rotating Tap - Could Be a Boat!	AQ

Ciders & Bottled Beer

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

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