

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
Pork Belly†	steamed bao buns Korean bbq pineapple & soy braised Duroc pork belly cucumber pickled daikon & carrots cilantro jalapeño	28

Salad

Simple Salad	mesclun greens whole grain mustard vinaigrette cherry tomato cucumber red onion croûtons Lionza	16
Caesar Salad	romaine hearts Parmigiano Reggiano croûtons Lionza	17

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 salmon skin furikake	62
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		74
-New York 12oz USDA Prime		83
Côte de Boeuf		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 8

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

Parties of 6 or More Are Subject to a 20% service Charge

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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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	'23 Smith & Hook Central Coast	16
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	'23 Austin Hope Winery Paso Robles	24
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Pinot Noir	'24 Gérard Bertrand Domaine de l'Aigle Haute Vallée de l'Aude	19
Zinfandel	'22 Dry Creek Vineyard Sonoma County	16
Tinta de Toro	'21 Bodega Numanthia Termes Toro, Spain	17
Sangiovese Blend	'22 Marchesi Antinori Villa Antinori Toscana Tuscany, Italy	18
Cabernet Franc	Quest by Austin Hope Winery v.24 Paso Robles	15

House Cocktails

Dewz Drop	Cranberry Infused Vodka Giffard Curaçao Lemon	18
Archers	Luxardo Bitter Bianco Cocchi Americano Mint Lime Fever Tree Lime & Yuzu	18
One Trick Pony	Laird's Bonded Apple Brandy Giffard Grenadine Lemon Apple Bitters	19
Long Story Short*	Peach Infused Heaven Hill 7yr SiB Brown Sugar Syrup Bitters	21
Petal	Olive Oil Infused Vodka Cocchi Americano MSG Olive Brine Shaftini Bleu Cheese Olive	20
5446*	Mezcal Derrumbes Durango Pineapple Red Bitter Lime Falernum Coconut Clarification	21
She Makes Dirty Words Sound Pretty	Probitas White Rum Brucato Chaparral Lime Honey	19
40/80	Don Fulano Blanco Pineapple Giffard Vanilla Luxardo Bitter Bianco Pineapple Essence	19
Straight Out the Gate	Green Hat Gin Mint Pineapple Yellow Chartreuse Mint Essence	19
Porch Light	Penelope Wheated Bourbon Pama Lemon Blood Orange Ginger Beer	18
Can't Get Enough	Probitas Dark Rum Cynar 70 Green Chartreuse Lime Brown Sugar Syrup	19
\$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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