

Dutch and Doc's



BEVERAGES



QUICHE braised kale, mushroom, cheddar (V)	15.00
WHOLE WHEAT PANCAKES butter, maple syrup (V)	12.00
STUFFED FRENCH TOAST amaretto cream, mixed berry compote, chai granola (V)	13.00
BISCUITS + GRAVY maple sage sausage gravy, sunny side up eggs*	14.00
BREAKFAST SAMMY sausage, fried egg, cheddar, jalapeno aioli, texas toast, spicy potatoes*	14.00
GRAIN BOWL avocado, goat cheese, green goddess, fine herbs (GF, V)	14.00
AVOCADO TOAST smoked salmon, radish, fried egg* (DF) ...	15.00
GREENS SALAD ricotta salata, balsamic vinaigrette, fennel, radish (V)	12.00
add salmon*	6.00
CREAMY CAESAR SALAD gem lettuce, pecorino, crispy garlic, breadcrumbs*	13.00
add chicken	4.00
GRILLED VEGETABLE PANINI summer squashes, onions, mozzarella, tomato pesto (V)	15.00
TAVERN BURGER bacon, griddled onion, american cheese, side of dijonaise*	16.00

MIMOSA	13.00
BLOODY MARY	13.00
PASSION FRUIT BELLINI	13.00
APEROL SPRITZ	13.00
DARK MATTER COFFEE	4.00
RISHII TEA SELECTION	5.00
JUICES + SODAS	4.00

DIETARY GUIDE

- V Vegetarian
- GF Gluten Free
- DF Dairy Free
- N Contains Nuts

PASTRIES

6.00

MINI FROSTED DONUTS

vanilla cake, chocolate glaze (V)

COFFEE CAKE

seasonal fruit, streusel (N,V)

BUTTERSCOTCH STICKY BUNS

toasted pecans (N,V)

BUTTERMILK BISCUITS

butter and jam (V)

SIDES

MAPLE SAUSAGE PATTIES (DF, GF)	5.00	HASH BROWN POTATO (DF,V).....	4.00
FRENCH FRIES garlic aioli (DF, V)	7.00	CRISPY BACON (DF, GF).....	5.00
SAUSAGE GRAVY	3.00	SPICY POTATOES (DF,V)	4.00

COCKTAILS



ALL SELECTIONS 13.00



PALOMA

olmea altos plata tequila, myrtle berry, grapefruit, lime, sparkling water



FROZEN HURRICANE

flor de cana white rum, ketel one vodka, passionfruit, raspberry, lime



PEACH PARTY

chicago distilling co. cere's vodka, aguardiente, peach



NORTH SIDE CLASSIC

broker's london dry gin, kiwi, cucumber, lemon, mint



SCOTCH AND SODA

glenmorangie 10 year, unsweetened peach pear soda



OLD FASHIONED

evan williams bonded bourbon, turbinado sugar, cherry bark, vanilla, sarsaparilla



MOJITO

flor de cana white rum, mint, lime juice



ON THE BOULEVARD

knob creek 100 proof rye whiskey, luxardo bitters, vermouth di torino, cucumber



MEZCAL MARGARITA

peloton mezcal, lime, orange, salt

BEER

PINTS

BUD LIGHT 6 / 19

HALF ACRE PONY PILSNER 7 / 22

PITCHERS

THREE FLOYD'S ALPHA KING PALE ALE 9 / 28

MILLER LITE 6

COORS LIGHT 6

CORONA 6

BUDWEISER (16oz) 6

TIGER LAGER (16oz) 6

DOGFISH HEAD SEAQUENCH SOUR 8

BOTTLES

ALASKAN AMBER ALE 7

THREE FLOYD'S GUMBALL HEAD WHEAT 9

RIGHT BEE SEMI-DRY CIDER 7

DOGFISH HEAD NAMASTE WHEAT 8

CANS

HALF ACRE BODEM IPA 7

GOOSE ISLAND OLD MAN GRUMPY IPA 7

OFF COLOR APEX PREDATOR SAISON 7

CIGAR CITY MADURO BROWN ALE 8

EDMUND FITZGERALD PORTER 8

OLD RASPUTIN IMPERIAL STOUT 10

WINE BY THE GLASS

bottle list available upon request

BUBBLES

NV FANTINEL, PROSECCO DOC *Italy* 11.00

NV LIBERTAT CAVA BRUT ROSÉ *Penedes, SP* 12.00

WHITE

ESPERTO, PINOT GRIGIO *Venezie, IT* 11.00

FRENZY, SAUVIGNON BLANC *Marlborough, NZ* 12.00

LONG MEADOW RANCH "FARMSTEAD", CHARDONNAY *Napa, CA* 14.00

BROCARD "MARGOT", CHARDONNAY *Burgundy, FR* 11.00

ROSE

PIERRE ET PAPA ROSE *Languedoc, FR* 13.00

RED

AUSTERITY, PINOT NOIR *California* 12.00

MAISON NOIR "O.P.P.", PINOT NOIR *Oregon* 14.00

TINTONEGRO, MALBEC *Mendoza, AR* 11.00

TRUE MYTH CAB SAUVIGNON *Paso Robles, CA* 14.00