



◆ **SHARES** ◆

Fire Kissed Broccoli \$10

sweet chili | open flame grilled broccoli | toasted almonds | goat cheese

Twice Cooked Octo \$14

grilled Spanish octopus | cherry whiskey glaze | refried chickpeas | blistered shishito

Spanish Manchego & Truffle Fries \$9

freshly shaved manchego cheese | basil aioli | white truffle oil

Poppseed Crusted Albacore* \$15

lightly seared albacore | avocado puree | watercress | paprika oil | citrus segment

The "Cutie" Chicken Pops \$13.5

lightly fried chicken wings | bourbon chili glaze | quick pickled cucumber | buttermilk crème

◆ **SALADS** ◆

DSRT House Salad \$14

wild mixed greens | shaved fennel | persimmon |
feta cheese | pine nuts | house vinaigrette

Cali Melon Salad \$15

h2o melon | heirloom tomato | arugula | shaved
jalapeño | white truffle oil | golden balsamic

DSRT Club Caprese \$15

heirloom tomatoes | fresh buffalo mozzarella | basil
& pine nut dressing | crispy parmesan flakes |
chicken chicharron

DSRT Caesar Salad \$14

romaine hearts | crisp white anchovy | spanish
pumpkin seeds | grilled parmesan croutons

Club Fresh "NO" Green Salad \$15

english cucumber | heirloom tomato | fennel |
red beets | house vinaigrette | feta

Add protein ◆ Chicken \$8 Shrimp \$8 Filet \$14

◆ **MAINS** ◆

DSRT CLUB BURGER \$19

8oz wagyu patty OR plant-based patty | potato kaiser bun | smoked onion
jam | arugula | roma tomato | white cheddar | house fries

add bacon \$3 | **add** avocado \$4 | GF bun available

Best B.C.L.T. Sando \$18

toasted ciabatta | gem lettuce | tomato | chicken-skin chicharron | bacon | basil aioli | house fries

Smoked Salmon Tacos \$16

house smoked salmon belly | frisée | shaved radish | strawberry salsa | crème

"Wide Open" Black Mussels 'N' Wine \$20

steeped mussels | fennel | dijon | chablis | tomato puree | basil aioli | parm grilled bread

Grilled Mortadella \$18

seared mortadella | toasted ciabatta | watercress | heirloom tomato | mustard seed mayo |

pickled hot Fresno peppers