



◆ SHARES ◆

**Fire Kissed Broccoli \$10**

sweet chili | open flame grilled broccolini | 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

**Poppyseed 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

**Roasted Beet Hummus \$15**

fried chickpeas | sweet pepper-churri | taro chips | grilled bread

**Chef's Soup of the Day**

Seasonal Soup Specials Daily - Prices Vary

◆ SALADS ◆

**DSRT House Salad \$14**

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

**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 | house caesar dressing

**Club Fresh "NO" Green Salad \$15**

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

**Cali Melon Salad \$15**

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

**Primo Beet & Kale Salad \$16**

goat cheese whip | roasted beets | italian kale  
| blackberry vinaigrette | toasted hazelnut

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 | strawberry salsa | crème

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

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

**Grilled Mortadella \$18**

seared mortadella | toasted ciabatta | watercress | heirloom tomato | mustard seed mayo |  
pickled hot Fresno peppers

**DSRT Patty Melt \$19**

8 oz. wagyu patty | grilled marbled rye bread | "super secret" secret sauce | provolone |  
choice of french fries or side salad