



◆ **SHARES** ◆

Fire Kissed Broccolini \$10

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

Twice Cooked Octo \$14

grilled Spanish octopus | grilled Spanish octopus | toasted coconut cream |
passion fruit | baby purple chips | cilantro

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 (6) \$13.5 | (10) \$18.5

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 \$14.5

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

DSRT Club Caprese \$15.5

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

DSRT Caesar Salad \$14.5

romaine hearts | crisp white anchovy |
spanish pumpkin seeds | house caesar dressing

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

Club Fresh "NO" Green Salad \$15.5

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

Cali Melon Salad \$15.5

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

Primo Beet & Kale Salad \$16.5

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

◆ **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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.