

DOVE + DEER

SMALL PLATES

KUNG PAO BRUSSELS SPROUTS 16

with kung pao sauce, crispy onions,
chopped scallions, peanuts

D+D BRUSSELS SPROUTS 16

with guava balsamic, feta, pistachios

BURRATA 17

with watermelon, strawberries,
balsamic pearls, mint gremolata,
candied pistachios, black salt, crostini

CHICKEN WINGS 17

10 wings; buffalo, kung pao,
or cajun lemon-pepper dry rub

CLAM STEAMERS 19

green chili white wine butter, red onion,
corn, shishito peppers, grilled baguette

HUMMUS BOARD 16

hummus, tzatziki, cucumber, red onion,
cherry tomatoes, edamame, feta, herb oil,
fried chickpeas, grilled naan

CRAB CAKES 19

bell pepper, onion, jicama, celery
smoky remoulade

TROPICAL AHI TUNA 21

sesame-crusted seared ahi, tropical pico,
yuzu hibiscus tequila lime glaze,
avocado mousse, taro chips

RATATOUILLE STACK 17

grilled zucchini, fried eggplant,
tomato, fresh mozzarella,
balsamic pearls, fried basil

SHISHITO PEPPERS 10

grilled, with crispy chili oil

TRUFFLE PARMESAN FRIES 10

with scallions and truffle aioli

MINI WAGYU HOT DOGS 12

with relish, fancy sauce

SALADS + SOUPS

steak +15 salmon +12 grilled chicken +8
crispy chicken +10 shrimp +9 tofu +6

SPICY KALE CAESAR 15

shredded kale, croutons, shaved parmesan

TROPICAL SALAD 18

mixed greens, pink pineapple,
watermelon, strawberries, peaches,
jicama, mango, dragonfruit, purple radish,
coconut flakes, guava balsamic,
strawberry-mango olive oil

FIELD OF GREENS 17

romaine, arugula, cucumber, avocado,
edamame, tomatillo, poblano peppers,
scallions, cilantro-lime ranch

RAMEN 12

pork soy-ginger broth, ramen noodles,
soft-boiled egg, mushrooms, jalapeño,
carrot, scallion, bok choy

DINNER MENU

DAILY
4PM - 10PM

PAY CASH, SAVE 3.5%

SANDWICHES

served with fries or house greens
add bacon +2 egg +2 truffle fries +2

D+D SMASH BURGER 19

Kilcoyne Farms double beef patty,
shrettuce, dill pickles, caramelized onion,
new school american cheese,
fancy sauce, challah bun

CRISPY CHICKEN SANDWICH 17

buttermilk fried chicken breast, shrettuce,
dill pickles, comeback sauce, challah bun

TOFU BANH MI 16

marinated pan-fried tofu, cilantro,
pickled carrot, radish, onion, cucumber,
jalapeño, banh mi sauce, baguette

CAPRESE BURRATA 17

burrata, heirloom tomato, red onion,
arugula, basil, balsamic pearls,
pesto aioli, grilled baguette

MAINS

CHIMICHURRI STEAK 40

hanger steak with grilled poblano
peppers, grilled red onion, corn on the
cob, cilantro rice, salsa verde

CHIPOTLE ALFREDO 28

penne, corn, poblano peppers, zucchini,
cherry tomatoes, onion, chipotle cheese sauce

VEGAN ZUCCHINI TOWERS 25

zucchini, pesto, onion, cherry tomatoes,
edamame, crispy carrot strings, quinoa

POTATO CHIP-CRUSTED HADDOCK 34

with cole slaw, tartar sauce,
salt-and-vinegar french fries

BBQ CHICKEN 36

10oz chicken breast, vegetable kebab,
corn on the cob, mesquite salt potatoes

DRY-AGED PORK CHOP 42

dry-aged pork chop, peach glaze,
white sweet potato mash,
grilled peach, roasted cauliflower

CALAMANSI PINEAPPLE SALMON 38

with tropical pico, grilled box choy
blistered heirloom cherry tomatoes,
coconut farro, calamansi-pineapple glaze

DESSERT

COOKIE SKILLET 8

à la mode +2

CARROT CAKE 10

RAGE CAKES CHEESECAKE 15

rotating selection

TIRAMISU 10