

# COCKTAILS

## Smile on the Rocks / \$12

Elijah Craig bourbon with Luxardo Maraschino Liqueur, fresh pineapple and lemon juice, Bittermens Tiki Bitters and topped with Mesian Cuvee.

## ● DW Bloody Mary / \$12

New Amsterdam Vodka with house made jerk bloody mary mix garnished with lime, heirloom tomato, habanero olive topped with pickle & jalapeno bacon.

## DW's "Hair of the Dog" / \$13

Gruet Rose sparkling wine with a side of JALAPENO BACON!

## DW Margarita / \$11

Cimarron Blanco Tequila mixed with agave nectar, homemade lime and lemon juice and a splash of OJ.

## Jamaican Mojito / \$12

Shellback Spiced Rum and guava puree mixed with fresh strawberries muddled with mint and ginger syrup topped with Jamaican Ginger Beer.

## ● The Jamaican Mule / \$13

Grey Goose Melon Vodka with fresh apricot muddled with mint and ginger syrup topped with Siete Fincas Dulce Torrontes & Jamaican Ginger Beer.

## ● 50 Shades of DW / \$20

Absolut Elyx Vodka mixed with muddled ginger and basil, Luxardo Maraschino Liqueur, Bittermens Citron Sauvage and Orange Cream, DW Pomegranate Iced Tea, mango puree and fresh juices. Served in a Pineapple Copper Mug. **DALTON'S FAVORITE SUMMER COCKTAIL**

## ● "Capri Sunny Slope" / \$12

44° North Sunny Slope Nectarine Vodka, mango puree, pineapple and orange juice topped with Mosca Mango sparkling wine.

## Raspberry Ginger Fizz / \$12

Pau Maui Vodka mixed with fresh raspberries muddled with mint and ginger syrup topped with Jamaican Ginger Beer.

## Smok(e)y Islands / \$14

Negroni inspired cocktail, El Silencio Mezcal with Contratto Bitter, Antica Carpano, Pineapple juice, DW Lemonade, Bittermens Hellfire Habanero Shrub and Caviar Cocktail Autumn Apple.

## Bourbon Run / \$12

High West American Prairie Whisky with Oregon Creeks cranberry liqueur, Luxardo Maraschino, Perucchi Dry Vermouth and Jerry Thomas Decanter Bitters.

## DW Seasonal Farmer's Market Fruit Infused Cocktails / \$12

Please inquire with your server.\*

## DW Barrel Aged Cocktails / \$12

Please inquire with your server.\*

● = DW Staff Pick

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



# BEER

## ● Stella Artois Draft / \$8

Pale Lager – BELGIUM 5.0% ABV

## ● Red Stripe / \$5

Lager – JAMAICA 4.7% ABV

## Victoria / \$6

Lager – MEXICO 4.0% ABV

## Goose Island 312 / \$6

Wheat Ale – CHICAGO, IL 4.2% ABV

## Konig Ludwig Weissbier / \$6

Hefeweizen – GERMANY 5.5% ABV

## Lost Coast Great White / \$6

White Ale – EUREKA, CA 4.8% ABV

## Sierra Nevada Nooner / \$6

Pilsner – CHICO, CA 5.2% ABV

## ● Goose Island Sofie / \$10

Saison – CHICAGO, IL 6.5% ABV

## Lagunitas / \$6

"A little sumpin sumpin"

Pale Wheat – PETALUMA, CA 7.5% ABV

## Speakeasy Prohibition / \$6

Amber – SAN FRANCISCO, CA 6.1% ABV

## Brooklyn Brewery / \$6

Brown Ale – BROOKLYN, NY 5.6% ABV

## Great Basin Outlaw / \$6

Milk Stout – RENO, NV 4.9% ABV

## Lefte Brune / \$7

Beligum Dark Ale – BELGIUM 6.5% ABV

## ● Victory Golden Monkey / \$8

Triple – DOWNINGTOWN, PA 9.5% ABV

## Dogfish 60min / \$8

IPA – DELAWARE 6.0% ABV

## ● CraftHaus Resinate / \$8

IPA – HENDERSON, NV 6.5% ABV

## Pizza Port Brewery / \$8

Swami

IPA – SOLANA BEACH, CA 6.8% ABV

## Firestone / \$6

Seasonal – PASO ROBLES, CA

# LARGE FORMAT

## Bad Beat Ante Up 22oz / \$14

Amber Ale – HENDERSON, NV 5.2% ABV

## Big Dogs Dirty Dog 22oz / \$14

IPA – LAS VEGAS, NV 7.1% ABV