

ONE DOOR NORTH

BAR + EATERY + DISCOVERY



←<<< **SDRW April 2022** >>>→

\$40 per person

STARTERS

STRAWBERRY FIELD GREENS SALAD

candied walnuts, red onion, goat cheese, strawberries, balsamic glaze, orange thyme vin

CAESAR SALAD

baby kale, romaine, croutons, fried chickpeas, buttermilk dressing

BAJA CEVICHE GF/DF

jalapeno, cilantro, tomato, clamato, avocado, tortilla chips

FOUR CHEESE MACARONI

mozzarella, yellow & white cheddar, smoked gouda, parmesan

ENTREES

PAN SEARED HALF CHICKEN GF

cheesy polenta, roasted broccolini, cherry tomatoes, au jus

FLAT IRON STEAK + 5 supplement

garlic mashed potatoes, roasted carrots, red wine demi glaze, mushroom & truffle aioli

SCOTTISH SALMON GF

spiced roasted butternut squash puree, sauteed swiss chard, green and yellow beans, blistered red grapes, toasted pepita seeds

MUSHROOM & WILD ARUGULA FLATBREAD

mozzarella, fresh thyme, caramelized onions, roasted cremini mushrooms, wild arugula, truffle oil

FENNEL SAUSAGE & MUSHROOM FLATBREAD

pomodoro sauce, mozzarella, peppers, onions, chili oil

BBQ CHICKEN FLATBREAD

grilled chicken, mozzarella, smoked gouda, red onion, cilantro

NASHVILLE HOT CHIX SANDWICH & FRIES

alabama white sauce, coleslaw, pickles, hot honey



CAST IRON COOKIE

chocolate chip cookie, vanilla bean ice cream

VANILLA PANNA COTTA

strawberry coulis, fresh berries

SIDES

SPINACH ARTICHOKE DIP 12

spinach, cream cheese, roasted garlic, artichokes, pita bread

HOUSE-CUT TRUFFLE FRIES 10GF

parmesan, parsley, truffle

MINI CHEDDER CORNBREAD MUFFINS 8

served with honey butter

COCKTAILS

CRAFT

F&T 14

gin, creme de violette, raspberry, lemon, egg white, sage simple

CHUPACABRA 13

tequila, lime, triple sec, agave, jalapeño, tajin rim

FIRESIDE TAHONA 13

blanco tequila, passionfruit, ancho Reyes, agave, lemon

BEE'S KNEES 13

gin, lemon, demerara, muddled ginger

TIKI TIME 13

rum, falernum, orgeat, oj, lemon, pineapple

CUCUMBER BASIL GIMLET 14

gin, cucumber, basil, lime, prosecco

MANGO MOJITO 13

fresh mint, simple syrup, rum, splash of mango seltzer

STARGAZER 14

butterfly pea tea infused vodka, italicus, elderflower, lemon

FRAGARIA 14

strawberry infused pimm's, lemon, ginger beer, rhubarb bitters

CLASSIC

DARK & STORMY 12

dark rum, lime, fever-tree ginger beer

NEGRONI 12

gin, lo-fi sweet vermouth, campari, angostura orange bitters

APEROL SPRITZ 12

aperol, prosecco, soda

OLD FASHIONED 12

bourbon, sugar, angostura orange bitters

KENTUCKY BUCK 13

bourbon, lemon, strawberry simple, ginger beer, bitters

BUBBLES & ROSE

PROSECCO

zardetto, italy 10/40

ROSE

revolt house rose, california 10/40



WHITE WINE

toad hallow chardonnay, california 8/32

wither hills sauvignon blanc, new zealand 10/40

stemmari pinot grigio, sicily, it 10/40

the smoking goat blanc, bordeaux, fr 40

RED WINE

14 hands cabernet sauvignon, napa 10/40

imagery pinot noir, sonoma 10/40

dreaming tree red blend, california 10/40

the smoking goat bordeaux, bordeaux, 11/48

ON DRAFT

our taps and beer lines are regularly cleaned and detailed by BREWERS FRESH to ensure that each of our beers can be enjoyed exactly as the brewer intended.

JUNESHINE grapefruit 7.0% 8

HARLAND HAZY IPA 6.5% 8

ALESMITH .394 PALE ALE 6% 8

SOCIETE PUPIL IPA 7.5% 8

MOTHER EARTH CALI' CREAMIN (nitro) 5.5% 8

EPPIG JAPANESE LAGER 5.0% 8

PFRIEM IPA 7.0% 8

KETCH PILSNER 5.5% 8

DELAHUNT BLOND 4.8% 8

LATITUDE 33 BLOOD ORANGE IPA 7.2% 8

HARLAND HAZY IPA 6.5% 8

BIG SKY MOOSE DROOL BROWN ALE 5.1% 8

ALLAGASH WHITE ALE 5.6% 8

MODERN TIMES COSMIC RAYS HAZY 6.5% 8

FALL MAGICAL AND DELICIOUS PALE ALE 6.0% 8

ABNORMAL MOCHA LATTE STOUT 5.1% 8

STONE DELICIOUS IPA 7.7% 8