



# ONE DOOR NORTH

BAR + EATERY + DISCOVERY

## WELCOME TO SDRW

3 course dining experience  
OR  
1 cocktail and 2 course dining experience  
\$50 per person

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### STARTERS

Mini Cornbread Muffins  
honey butter

Spinach Artichoke Dip  
grilled pita

Elote-Style Cauliflower GF/DF  
fried cauliflower florets, hot honey, chili, parmesan,  
lime, pickled onion, jalapeno

Duckfat Brussels Sprouts GF/DF  
duck fat vinaigrette, sesame, toasted peanuts, cilantro,  
green onion

Roasted Beet & Avocado Salad GF  
wild arugula, beet, avocado, lemon greek yogurt,  
candied pistachios, lemon, olive oil

House Caesar Salad  
romaine, parmesan, house made focaccia croutons,  
house buttermilk caesar dressing

### ENTREES

Grilled Flat Iron Steak GF (add \$8)  
crispy fingerling potatoes, roasted onions, soubise, chimichurri, citrus  
salad

Cast Iron Half Chicken GF  
charred corn cheddar grits, roasted sprouting broccolini, chili chicken jus

Faroe Island Seared Salmon  
garnet yam puree, swiss chard, roasted grapes, saba

Beef Short Rib Rigatoni  
braised short ribs, rigatoni, tomato sauce, braising au jus, parmesan

Roasted Crimini Mushroom & Wild Arugula Flatbread (subtract \$8)  
mozzarella, pickled onions, wild arugula, confit garlic oil,  
parmesan

Barbecue Chicken 22  
grilled bbq chicken, mozzarella, red onion, green onion,  
cilantro

House-made Fennel Sausage & Pepperoni 22  
cremini mushrooms, onions, marinara, mozzarella, parmesan, green onion

### SIDES +

Four Cheese Macaroni \$12  
mozzarella, yellow & white cheddar, smoked gouda, parmesan

House-Cut Truffle Fries GF \$11  
parmesan, parsley, truffle oil

Local Roasted Carrots \$14  
carrots, honey gochujang, smoked yogurt, carrot top  
chimichurri, crispy fried carrot tops

### DESSERTS

S'mores Platter for 2  
hershey's chocolate bars, graham crackers, vanilla  
marshmallows, fire for roasting

CAST-IRON COOKIE  
house-made chocolate chip cookie, vanilla ice cream

Goat Cheese Cheesecake  
berries, whipped cream

FOOD ALLERGY DISCLAIMER: consuming raw or undercooked meats,  
poultry, shellfish, eggs or unpasteurized milk  
may increase your risk of foodborne illness.

Executive Chef Fred Piehl  
Chef de Cuisine Timothy Kropinak

## WINE BY THE GLASS

glass/carafe

### Sparkling

Prosecco, Lucca Paretti, Italy 12/48

### White

Wither Hills, Sauvignon Blanc 12/48  
*California*

The Smoking Goat, Blanc 16/60  
*France*

Stemmari, Pinot Grigio 12/48  
*Italy*

Wente River Ranch, Chardonnay 12/48  
*California*

Pacific Rim, Riesling 12/48  
*Washington*

### Rosé

OVZ Rose 12/48  
*California*

The Smoking Goat, Rose 16/60  
*France*

### Red

Wente Wetmore Vineyard, Cab Sauv 15/60  
*Livermore Valley*

Argyle, Pinot Noir 15/60  
*Oregon*

The Smoking Goat, Bordeaux 16/60  
*France*

Tablas Creek, Patelin Rouge 14/52  
*Paso Robles*

Pessimist, Red Blend, 15/60  
*Paso Robles*

Patz & Hall, Pinot Noir 85  
*Sonoma*

ASK YOUR SERVER ABOUT OUR  
RESERVE WINE LIST



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## CRAFT & CLASSIC COCKTAILS

CHUPACABRA 15  
jalapeno infused tequila, fresh lime, orange  
liqueur, agave, jalapeno, tajin rim

F&T 16  
gin, creme de violette, raspberries, lemon, sage  
simple syrup, egg white, thyme

FIRESIDE TAHONA 15  
tequila, passion fruit fire tonic, agave, lemon  
\*try with mezcal

CUCUMBER BASIL GIMLET 15  
gin, basil, cucumber, simple, lime, prosecco

BEE'S KNEES 15  
gin, lemon juice, honey, ginger, candied ginger  
\*try with bourbon, vodka, or scotch

OLD FASHIONED 16  
whiskey, sugar, bitters, orange zest,  
luxardo cherry

MANGO MOJITO 15  
Castillo white rum, mango puree, cane sugar, lime,  
soda water, mint

MOSCOW MULE 15  
vodka, fever-tree ginger beer, fresh lime, mint

SMOKE SIGNAL 16  
High West bourbon & rye, demerara, black walnut  
& angostura bitters

SPICED PUMPKIN MARTINI 15  
spiced rum, cinnamon black pepper  
Szechuan simple, pumpkin puree, egg white, gra-  
ham cracker rim

TRAIL BLAZER 16 (+2 espresso)  
Tito's vodka, Talitha cold brew, Mr. Blacks coffee  
liqueur, Amaro Averna, freeze dried blueberry dust,  
mint, olive oil

## ZERO PROOF

RASPBERRY FIELDS 10  
raspberry, ginger, lemon, honey,  
soda water

CUCUMBER BASIL GIMLET 10  
fresh cucumber, basil, lime, soda

## HAPPY HOUR

\$3 OFF BEER, WINE, COCKTAILS Mon-Fri 4-6PM  
IN BAR AREA

## ON DRAFT

Our taps are cleaned and detailed by  
Brewers Fresh so each beer has the fla-  
vor profile exactly the way the brewer  
intended.

Bucha Mango Dragonfruit Kombucha 6% 8

Silva Brewing "Gateway to Hefe" 5.3% 8

Rouleur Brewing "Beast Mode" dbI IPA 8.5% 8

Fall "Goo Goo Muck" NE Hazy IPA 6.4% 8

Pfreim IPA 7.0% 8

Embolden "Lighthouse Blonde" 5% 8

Ketch "Magic" Pilsner 5.5% 8

Mother Earth Cali' Creamin' 5.5% 8

Original 40 "Juice Maze" 7% 8

Societe "The Pupil" IPA 7.5% 9

Latitude 33 Blood Orange IPA 7.2% 9

Rouleur "Raida" Japanese Lager 5.0% 8

Thorn St. "Barrio Lager" 5.2% 8

Second Chance Fistful of Gummies 5.0% 9

Harland West Coast IPA 6.5% 9

Fall "Plenty for All Pilsner" 5.2% 8

Serpentine Cider Raspberry/Blackberry 6.9% 8

Kolsch Eppig "Harbor Cruise" 4.9% 8