

WELCOME TO SDRW

3 course dining experience

OR

1 cocktail and 2 course dining experience

\$50 per person

STARTERS

CHOOSE 1

Mini Cornbread Muffins

piquillo peppers, cheddar cheese,
served with honey butter

Spinach Artichoke Dip

spinach, cheese blend, roasted garlic, artichokes, crostinis

Duck Fat Brussel Sprouts GF/DF

gochujang vinaigrette, sesame, toasted peanuts, cilantro,
green onion

Elote-Style Cauliflower GF/DF

roasted cauliflower florets, hot honey, chili, parmesan,
lime, pickled onion, jalapeno

House Caesar Salad

romaine, parmesan, house focaccia croutons, house
buttermilk caesar dressing

Roasted Beet Salad GF

red and gold beets, wild arugula, avocado, lemon greek
yogurt, candied pistachios, lemon, olive oil

Executive Chef Fred Piehl

Chef de Cuisine Kian Cassella



ONE DOOR NORTH

BAR + EATERY + DISCOVERY

DINNER ENTREES

CHOOSE 1

Prime Flat Iron (add \$5) GF

chimichurri marinated steak, cheddar chive mashed potatoes,
grilled broccolini, mushroom onion jam

Cast Iron Half Chicken GF

charred corn cheddar grits, broccolini, chicken jus

Faroe Island Seared Salmon GF

roasted bell pepper puree, squash & zucchini farro risotto, fen-
nel salad, dill oil

Short Rib Rigatoni

braised short ribs, rigatoni, tomato sauce, braising au jus, par-
mesan

One Door North Cheeseburger

lettuce, tomato, caramelized onion, american cheese, comeback
sauce, pickles, brioch bun, pickle spear, french fries

Forager's Truffle Flatbread

black truffles, wild mushrooms, arugula, Cacio e Pepe Crema,
onion jam, mozzarella, parmesan

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

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DESSERTS

CHOOSE 1

S'mores Platter

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

SIDES

Four Cheese Macaroni \$12

mozzarella, yellow & white cheddar, smoked gouda,
parmesan

House-Cut Truffle Fries GF \$11

parmesan, parsley, truffle oil

Supporting this restaurant supports your
local farms.

WINE BY THE GLASS

glass/carafe

Sparkling

Lucca Paretti, Prosecco, Italy 12/48

White

The Smoking Goat, Blanc 14/48
France

Stemmari, Pinot Grigio 12/48
Italy

Wente River Ranch, Chardonnay 12/48
California

Rosé

The Smoking Goat, Rose 12/48
France

Red

Wente Wetmore Vineyard, Cab Sauv 15/60
California

The Smoking Goat, Bordeaux 14/52
France

Tablas Creek, Patelin Rouge 14/52
Paso Robles

Pessimist, Red Blend, 15/60
Paso Rables

ASK YOUR SERVER ABOUT OUR
RESERVE WINE LIST



ONE DOOR NORTH
BAR + EATERY + DISCOVER

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, egg white

FIRESIDE TAHONA 15
tequila, passion fruit fire tonic, agave, lime
*try it with mezcal

BEE STING 15
gin, lemon, honey, ginger, candied ginger
*try with bourbon or vodka

SMOKE SIGNAL 16
bourbon & rye, demerara, black walnut & angostura
bitters, cherry smoke

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

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

STRAWBERRY MOJITO 15
rum, strawberry, cane sugar, lime, soda water, mint

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

CAMPFIRE MANHATTAN 16
rye whiskey, vermouth, spiced cinnamon,
angostura bitters, toasted marshmallow

CALL TO THE WILD 16
vodka, cold brew, espresso liqueur, simple syrup, cold
smoked cream top
spice it up with pumpkin +2

SHE'S A STAR 15
lemon, passion fruit, vanilla vodka, prosecco

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

MOCKTAILS

ON DRAFT

Pfreim Pilsner 4.9% 8

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

Pfreim IPA 7.0% 8

Mother Earth Cali' Creamin' 5.5% 8

Societe "The Pupil" IPA 7.5% 9

Societe Lager 4.5% 7

Latitude 33 Blood Orange IPA 7.2% 9

Fall "Plenty for All Pilsner" 5.2% 8

Serpentine Cider Raspberry/Blackberry 6.9% 8

Boochcraft Grapefruit Hibiscus Kombucha 7% 8

Coor's Light 4.2% 6

Modelo 4.4% 7