



Dinner Menu

For the Table

DBC Fries Board: Thin-Cut Crispy Sea Salt Fries, Tater Tots, Sweet Potato Waffle, Onion Rings, and Crinkle Fries, served with Sriracha Mayo, Dijonnaise, Black Garlic Aioli, Chipotle Aioli and Ketchup /16

Pacific Catch Ceviche: Marinated in a Refreshing Mixture of Citrus juices, diced Cucumber, Fresno Chili Peppers, chopped Red Onion, and Cilantro, served with House-fried Tortilla Chips /15

Sesame Teriyaki Wings: A half-dozen Tasty Morsels, drizzled with Creamy Sesame Sauce and served with Crunchy Celery Stalks /14

Island Poke: Fresh local Ahi Tuna, tossed with a Traditional Hawaiian Marinade, topped with Crisp Wontons, and served with Seaweed Salad, Maui Onion, Green Onion, Furikake Seasoning and Dynamite Sauce /16

Hands on

Wagyu Burger: 7-oz. grilled Beef Patty, Lettuce, Vine-Ripened Tomato, Dill Pickle, shaved Red Onion and sweet Tomato Jam on a toasted Amish Bun, served with Thin-Cut Crispy Sea Salt Fries /14 Add Bacon/2 Add Cheddar/2 Add avocado/2 Add Fried Egg/2

Street Tacos: Three "A la Talla" Shrimp, Chicken "Al Pastor," or Carnitas Street-Style Tacos, topped with Red Cabbage and Cilantro, and served with House-fried Corn Tortilla Chips and Tomatillo Salsa /16

Entrées

Seafood Cobb Salad: Spinach Cobb salad, with Achiote-marinated Shrimp, fresh local Ahi Tuna, chopped Applewood Smoked Bacon, diced Heirloom Tomato, Blue Cheese Crumbles, California Avocado and Hardboiled Egg, served with a creamy Citrus Vinaigrette /22

Summer Vegetable Ratatouille: Slow-cooked seasonal Vegetable and Tomato Stew, topped with Fresh Basil and served with toasted French Baguette /18

The following Entrees are served with:
Choice of Starch | Chive Cheddar Mashed Potatoes, Israeli Mint Couscous or Creamy Polenta
Choice of Vegetable | Charred Brussels Sprouts, Sautéed Wild Mushrooms or Garlic Broccolini
Choice of Sauce | Chimichurri, Red Wine, Romesco or Saba Balsamic

Pan-seared Catch-of-the-Day: Fresh Local Fish, infused with a Flavorful Combination of Herbs and Spices/30

Citrus-brined Pork Chop: Thick-cut Durham Ranch Pork, marinated in a Zesty Mixture of Lemon and Orange juices, complemented by Fresh Herbs /29

New York Steak with a Kick: Grilled Certified Angus Beef rubbed with Cayenne Pepper, Paprika, Curcumin and Cajun Seasonings /31

Succulent Half Chicken: Seasoned with Thyme and Rosemary, then slowly Roasted to that perfect combination of moist and crispy /24

Roberto Hernandez | Executive

