

DOWN THE STREET

SMALL PLATES

QUESO BLANCO..... 14

BEER CHEESE PRETZEL..... 11
housemade beer cheese

TRUFFLE POPCORN..... 9
parmesan, truffle oil

SOY GLAZED BRUSSELS..... 11
sweet soy glaze

BISTRO FRIES..... 11
parmesan, truffle oil, house aioli

SPINACH ARTICHOKE DIP..... 12

CHICKEN WINGS (10)..... 15
buffalo OR sticky asian*

CRISPY CAULIFLOWER..... 12
sticky asian & creamy cilantro

CHICKEN TENDERS..... 14
served with fries

SANDWICHES

served with fries

sub side salad...\$2 | sub bistro fries \$3

COTTAGE GROVE CUBAN..... 16
smoked brisket, rosemary ham, provolone,
pickles, house mustard, ciabatta

GRILLED CHICK..... 16
grilled chicken, bacon, provolone,
caramelized onions, tomato, chipotle aioli
arugula, challah bun *

SMASH BURGER..... 16
(2) 1/4 lb patties, american cheese, lettuce
tomato, red onion, pickle, house aioli,
challah bun *

HOT CHICK..... 15
crispy buffalo chicken, honey chipotle slaw,
house pickle, challah bun

DELUXE IT: BACON + CHEESE \$3

BOARDS

HUMMUS PLATE..... 14
roasted garlic hummus, basil pesto, roasted zucchini
bell peppers, cherry tomatoes, feta, toasted pita

CHARCUTERIE BOARD..... 22
seasonal fruit, prosciutto, ham, salami, manchego,
smokey pimento cheese, smoked gouda, crostini's *

SALADS

AVO CAESAR..... 12
romaine, avocado, parmesan, croutons, house caesar dressing
add chicken \$4* add shrimp \$5*

LARKIN COBB..... 15
crispy chicken, house greens, cheddar, bacon, cucumber
tomato, red onion, croutons + buttermilk garlic dressing

DTS HOUSE..... 12
house greens, cherry tomatoes, red onion, feta cheese +
creamy balsamic dressing
add chicken \$4* add shrimp \$5*

STRAWBERRY CRUNCH SALAD..... 15
spinach, arugula, crumbled goat cheese, salted pistachios,
avocado, and champagne vinaigrette

PIZZAS

MARGHERITA..... 14
tomatoes, mozzarella, parmesan, basil pesto, truffle oil

RUSTIC..... 17
prosciutto, feta, mozzarella, truffle oil, with fresh
arugula*, basil pesto

TEXAN..... 16
pepperoni, sausage, red onion, pickled jalapeno,
mozzarella, marinara, smokey bbq sauce

MAN PIZZA..... 16
pepperoni, ham, italian sausage, crimini mushrooms
mozzarella, marinara

MUSHROOM..... 16
mushroom, roasted garlic, arugula, mozzarella
white wine cream, truffle oil
add blackened chicken \$3*

*sub gluten
free crust \$3

DESSERTS CHEF'S CHOICE \$9

ask your bartender

BEVERAGES

ICED TEA....3.5 SODA....3 TOPO CHICO....5 LEMONADE....5
GINGER BEER....4 STRAWBERRY LEMONADE....6 JUICE....2.5

VINOS

6 oz | 9 oz | Bottle

HOUSE WINES

RED | WHITE..... 9

SPARKLING

BRUT, GRAN DELMIO **spain**..... 8 | 12 | 24

CAVA ROSE, JOSEP VENTOSA **spain**..... 11 | 16 | 33

PROSECCO, LA FARRA **Italy**..... 13 | 39

WHITE

RIESLING, STEINBOCK **germany**..... 10 | 15 | 30
slightly sweet, refreshing, floral and white peaches

SAUVIGNON BLANC, LA ROSE DU PIN **france**..... 10 | 15 | 30
crisp and dry with apple, and tropical fruits

SAUVIGNON BLANC, TABLELAND **new zealand**..... 11 | 16 | 33
zingy rich stone fruit, hint of peach, lime, minerality

CHARDONNAY, RARE **california**..... 9 | 14 | 27
notes of apple, pear, banana, citrusy, lingering finish

CHARDONNAY, PELTIER **california**..... 14 | 21 | 42
slightly buttery... but not "too buttery"

ROSE, ROSESROSES **italy**..... 13 | 19 | 39
ruity, pleasantly minerally, fresh and balanced rosé

PINOT GRIGIO, IL GUFINO **italy**..... 11 | 16 | 33
green apple, white flower, pear, minerality, river stones

RED

PINOT NOIR, STATE STREET **california**..... 14 | 21 | 42
dark cherry, raspberries, soft notes of oak, elegant

PINOT NOIR, OREGON TERRITORY **oregon**..... 13 | 19 | 39
red berries, cranberry, light tannins, soft minerality

BARBERA D'ALBA, GUIDOBONO **italy**..... 13 | 19 | 39
blackberry, cherry, licorice, complexity, elite tannins

MALBEC, LOSCANO **argentina**..... 11 | 16 | 33
fruity, aromatic, blackberry, ripe cherry, long finish, soft

TEMPRANILLO, PUENTES DE RUS **spain**..... 10 | 15 | 30
bright cherry color, medium intensity, aroma of red fruits

CABERNET, RARE **california**..... 9 | 14 | 27
medium body, rich plums and blackberries, soft vanilla oak

CABERNET, CALCU **chile**..... 12 | 18 | 36
sophisticated and elegant, touches of strawberry and cherry

CABERNET, TRUCHARD **california**..... 50 Bottle
raspberry, plum and cassis with a touch of cedar and vanilla

HAPPY HOUR

MONDAY - FRIDAY TIL' 7 PM

MONDAY

Ribeye/Filet \$29

Potato Gratin + Salad

Wine Bottles \$24

TUESDAY

Five Dollar Tacos

Rita Rocks \$8

Cactus Juice \$8

WEDNESDAY

Smash Burger \$12

Select Brews \$4

BOTTLE & DRAFT

THURSDAY

Old Fashioned \$13

BLUE PLATE SPECIAL

PERFECT FOR TWO

ALWAYS Happy hour

\$1 off Drafts

\$2 off House Cocktails

\$6 Select House Wines

COCKTAILS

FROZEN

ESPRESSO MARTINI.....14

Skrewball Peanut Butter Whiskey,
Espresso Vodka, Next Door Cold Brew

STRAWBERRY BASIL RITA....14

pueblo veijo tequila, strawberry,
basil, lime, sugar

CACTUS JUICE....12

serrano infuse tequila cucumber,
cilantro, lime, sugar, tajin

BAD NEIGHBOR....10

coors banquet & 1oz shot
four roses bourbon
(limit imposed)

OH DARLING....13

shiner vodka, cranberry,
cinnamon, lime, orange bitters

LA SOMBRA14

mal bien mezcal, pueblo viejo,
hibiscus, blood orange, lime,
triple sec

HUGO NO. 75....14

elderflower liqueur, saline tincture,
lemon, mint, sparkling wine

GOLDEN GROVE....15

four roses bourbon, lemon,
peach, turmeric, black walnut bitters
egg white substitute

ROSEMARY LEMON

OLD FASHIONED....15

old overholt rye, rosemary syrup
angostura bitters, lemon bitters

CARAJILLO....14

licor 43, espresso, citrus zest

DAZED & CONFUSED...14

Seasonal THC seltzer,
mint, lime, simple