

## DRINKS MENU

### HAPPY HOUR

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MONDAY - FRIDAY: NOON 'TIL 8pm

### SPARKLING

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Prosecco Villa Jolanda, Italy 9 | 40

### ROSÉ

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Lavendette, Provence 12 | 46

### WHITE

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Pinot Grigio, Villaggio, Italy 10 | 38

Sauvignon Blanc, Sheep Creek, NZ 12 | 46

Chardonnay, CA, Clos Agnes 12 | 46

Sauvignon Blanc, Durand Reserve France 13 | 50

### RED

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Merlot, Grove Ridge, California 10 | 38

Malbec, Toro, Mendoza, Argentina 11 | 42

Pinot Noir, Pacific, California 12 | 46

Cabernet, Spellbound, California 14 | 55

### CIDER

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Wollfer Dry Rosé, New York 12

Magners Original, Ireland 8

Original Sin, New York 8

Rekorderlig Passion Fruit, Sweden 8

### DRAFT

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Allagash White, Witbier, Maine 8

Guinness Stout, Ireland 9

Krombacher, Pilsner, Germany 8

Lagunitas IPA, California 8

Bronx Seasonal, New York 8

ROTATING SEASONAL LINE MP

### BEER BOTTLES & CANS

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Abita Purple Haze, American Wheat, Louisiana 8

Amstel Light, Lager, Holland 7

Avery El Gose, German-Style Sour, Colorado 8

Blue Moon, Witbier, Colorado 7

Boddingtons Pub Ale, England 9

BrewDog, Elvis Juice, Grapefruit IPA, UK 8

Brooklyn, Amber Lager, NY 7

Cigar City Jai Alai, IPA, FL 8

Coney Island Mermaid, German Pilsner, NY 7

Corona, Pale Lager, Mexico 7

Estrella Damm Duara, Spain (GF) 7

Firestone Walker Flyjack Hazy IPA, CA 8

Heineken & Heineken 0:0, Pale Lager, Holland 7

Narragansett, Rhode Island 7

Montauk, Seasonal, NY 8

Stella Artois, Pale Lager, Belgium 7

Tecate, Mexico 7

White Claw, Spiked Seltzer 8

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## SEASONAL COCKTAILS

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## MAINS

Beer Battered Fish 'n' Chips	19
Shepherd's Pie	17
Bangers & Mash w/ Onion Gravy	18
Crock of Chili (Beef)	14
Grilled Salmon w/ Vegetables & Mash	22
Chicken Curry w/ 'Half & Half'	19
Chicken Dinner w/ Roasted Root Vegetables & Mash	22
NY Strip Steak w/ Pepper Sauce, Onions, Mushrooms, & French Fries	28

## ON BREAD

Artisanal Sausages on Martins Potato	
Bread w/ house made chips Can substitute any for a Vegan Sausage	
Winston   Cumberland Sausage, Grilled Onions, Colmans Mustard and HP Sauce	13
Zen Dog   Pork Sausage w/ Asian Spices, Pickled Vegetables, Sriracha Mayo	13
Coney Island   Cheddar Bratwurst with Pico de Gallo	13
Portobello Sandwich   Red Peppers, Whipped Goat Cheese w/ Balsamic Glaze	14
Smashed Avocado Toast add smoked salmon +5	14
Crispy Chicken Sandwich Pickled Onions, Greens, Sriracha Mayo	16
Grilled Salmon Wrap Avocado, Greens, Tomato, seasoned mayo	18
Sliced Steak   w/ Cheese on Garlic Bread	19
D&B Burger Pickled onion, cheese, chipotle mayo	16
The Impossible Burger(v)	16

## SIDES

Seasonal Green Salad	7
Roasted Root Vegetables	8
Heinz Baked Beans	7
Mushy Peas	7
Hand cut Fries	8
Curry Fries	9

## SMALL PLATES

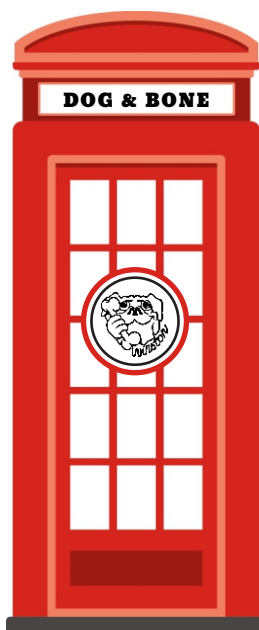
Artichoke Fries   w/ Truffle Aioli	10
Mozzarella Sticks	10
Mac 'n' Cheese w/ Bacon or Broccoli	11
Spinach & Artichoke Dip	14
Sesame Chicken Bites	12
Chicken Wings   Buffalo or BBQ	12
French Onion Soup	8
Nachos (Beef or Vegetarian)	13
Pigs 'n Blankets	12
Lamb Lollipops w/ Mint Sauce	20
Creamy Hummus & Crispy Vegetables w/ Pita Bread	12
Chef's Tacos of the Day	14

## SALADS

Cobb Salad	18
Classic Caesar	13
Country Salad   Goat Cheese, Hazelnuts, Mandarin, Citrus	14
Blue Cheese & Bacon Tomato and Mixed Greens	14
Add Portobello Mushroom or Avocado	+4
Add Grilled Chicken or Salmon	+6

## D&B FAVORITES!

Tomato Soup with grilled cheese sandwich	16
Double Cheese Burger	15



## DESSERTS

Daily Specials

