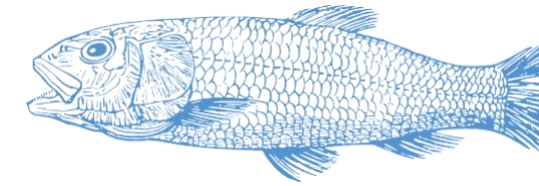


Specialty Cocktails

| | |
|--|----|
| COAST TO COAST Clarified New York Sour – Blade & Bow Bourbon, Lemon, Simple Syrup, Justin Cabernet | 20 |
| LA ULTIMA PALABRA Los Vecinos del Campo Mezcal, Yellow Chartreuse, Aperol, Blood Orange Juice, Fresh Lime Juice | 20 |
| WANDERLUST Corazón Tequila, Passionfruit Juice, Pineapple Juice, Cointreau, Togarashi Salt, Fresh Lime Juice | 20 |
| COOL & SPICY Corazón Tequila, Cointreau, Cucumber, Jalapeño, Fresh Lime Juice | 20 |
| BARREL AGED OLD FASHIONED Almond Soaked Buffalo Trace Bourbon, Bitters, Aged in Our Heavily-Charred New American Oak Barrel | 22 |
| ESPRESSO MARTINI Wheatley Vodka, Fresh Espresso, Kahlua, Frangelico, Giffard Cacao | 21 |

Bottled Beer

| | |
|---|---|
| PERONI NASTRO AZZURO · 12oz Italian Lager with a Crisp, Refreshing Taste and Subtle Citrusy Aroma | 9 |
| STONE IPA · 12oz West Coast Style IPA, Citrusy, Tropical, Piney | 9 |
| PAULANER HEFE-WEIZEN · 11.2oz Light Hops Flavor, Subtle Bitterness with an Unmistakably Fruity Character | 9 |
| ATHLETIC BREWING CO. RUN WILD. IPA · 12oz Non-Alcoholic, Malt Beverage with Natural Aromas | 9 |



DUEMANI

MEDITERRANEAN RESTAURANT

For the Table

| | |
|--|----|
| SHISHITO PEPPERS Blistered Shishito with Ras el Hanout Aioli, Garlic Crunch | 14 |
| GARLIC BREAD Grilled Tuscan Bread, Herbs, Garlic Confit, Olive Oil | 15 |
| BURRATA Truffle Honey, Grilled Tuscan Bread, Green Salad | 29 |
| FRITTO MISTO Calamari, Gulf Shrimp, Lemon, Gribiche Sauce, Marinara Sauce | 30 |
| GRILLED CALAMARI - SHRIMP Calamari, Shrimp, Arugula, Heirloom Cherry Tomatoes | 33 |
| GRILLED OCTOPUS SALAD Artichokes, Cherry Tomatoes, Arugula, Fresh Lemon, Aleppo | 35 |
| CRAB TOSTADAS* Lump Crab, Tomatoes, Onions, Serrano Peppers, Cucumber, Avocado Puree (5pc) | 29 |
| SHRIMP al AJILLO Za'atar Butter, Garlic Bread | 26 |

Raw Bar

| | |
|--|---------|
| OYSTERS* Tomato Mignonette, Cocktail Sauce, Fresh Horseradish (3 Oysters/Half Dozen) | 18 / 36 |
| OSSETRA CAVIAR* • 56g With Tater Tots, Crème Fraîche | 189 |

Crudos

| | |
|---|----|
| HAMACHI* Citrus Honey, Espelette Vinaigrette, Serrano, Avocado Puree, Red Onion, Cilantro (5pc) | 29 |
| TUNA* Urfa Pepper Vinaigrette, Fried Capers, Crispy Leeks (5pc) | 31 |

Tartares

| | |
|---|----|
| HEIRLOOM TOMATO Avocado, Pickled Mustard Seeds, Capers, Kalamata Olives, Burrata | 29 |
| SALMON* Avocado, Cilantro, Red Onion, Serrano Peppers, Lemon Vinaigrette | 33 |
| TUNA* Tobiko, Fried Garlic, Onion, Serrano Peppers, Cilantro, Urfa Pepper Vinaigrette | 35 |

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, Seafood, shellfish, or eggs may increase your risk of foodborne illness.

23% Service Charge will be added to all parties of 8 guests or more.

Salad

| | |
|---|----|
| MEDITERRANEAN SALAD Heirloom Tomatoes, Cucumber, Olives, Pomegranate Vinaigrette, Feta Cheese | 25 |
| CAESAR SALAD* Breadcrumbs, White Anchovies, Classic Dressing, Cured Egg Yolk | 24 |
| ZUCCHINI & FETA SALAD Zucchini, Mint, Dill, Feta, Lemon Vinaigrette | 23 |

From the Land

| | |
|--|-----|
| LAMB CHOPS (4pc) Kibbeh Rub, Black Lime Labneh | 71 |
| VEAL CHOP MILANESE 16oz. Housemade Marinara Sauce | 56 |
| ROASTED HALF CHICKEN Creamy Mashed Potatoes, Chimichurri | 75 |
| BONE-IN NY STRIP 18oz. A5 Wagyu Brown Butter | 149 |
| TOMAHAWK 40oz. A5 Wagyu Brown Butter | |

From the Sea

| | |
|---|----|
| MEDITERRANEAN BRANZINO Housemade Puttanesca Sauce | 75 |
| CHILEAN SEA BASS Fennel Purée, Lemon Caper Sauce, Grilled Bok Choi | 68 |
| SALMON* Ratatouille, Smoked Pepper Sauce & Grilled Shishito Peppers | 56 |
| COLORADO TROUT Creamy Pesto Sauce, Cherry Tomatoes, Marble Potatoes | 52 |

Sides

| | | | |
|---|----|---|----|
| BRUSSELS SPROUTS Shaved Parmesan, Truffle Honey | 18 | GRILLED ARTICHOKEs Tomato Confit, Herbs | 20 |
| GRILLED ASPARAGUS Parsley, Caper Gremolata, Parmesan Cheese | 17 | TRUFFLE FRIES Parmesan Cheese, Herbs, Truffle Oil | 19 |
| SWEET CORN Butter, Garlic, Espelette Pepper, Lime | 18 | MASHED POTATOES Butter, Chives | 17 |

BUON APPETITO • KALI OREKSI • BON APPETIT