

## STARTERS

- BRAISED PORK SHOULDER MINI TACOS ~ 16**  
 CORN TORTILLAS, PICO DE GALLO, POBLANO SOUR CREAM, QUESO
- GRILLED BEEF SKEWERS - 16**  
 MARINATED CHOICE BEEF, POMEGRANATE MOLASSES, SCALLION
- MUSSELS FRITES - 17**  
 PEI MUSSELS, WHITE WINE, GARLIC, HERBED BUTTER BROTH, FRENCH FRIES
- LUMP CRAB CAKE - 21**  
 REMOULADE, AVOCADO, FRISÉE, GRAPEFRUIT
- PROSCIUTTO & BURRATA - 16**  
 HOUSE MADE BURRATA, BASIL, GARLIC BREAD, EXTRA VIRGIN OLIVE OIL
- SOUP OF THE DAY - 13**  
 CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS
- CRISPY FALAFEL - 12**  
 CHICKPEAS HERBS, SPRING ONION, TZATZIKI, CUCUMBER
- SCALLION PANCAKE - 13**  
 CRISPY, WITH 3 CHILI SOY VINEGAR DIPPING SAUCE
- TUNA CEVICHE\* ~ 20**  
 CITRUS & SPICE MARINATED SUSHI GRADE TUNA, SESAME, CUCUMBER & CARROT, WONTON CHIPS
- FRIED CALAMARI ~ 18**  
 GREEN PAPAYA, BANANA PEPPERS, CILANTRO, GREEN CURRY AIOLI
- KALE & BEET SALAD - 14**  
 KALE, BEETS, ROASTED HEIRLOOM BEETS, HONEYCRISP APPLE, DRIED CRANBERRIES, PECORINO, HONEY LEMON VINAIGRETTE
- CAESAR SALAD - 12**  
 ROMAINE, CROUTONS, LEMON CAESAR DRESSING, PARMESAN
- GREEN & BLUE SALAD - 14**  
 MIXED GREENS, ALMONDS, PEAR, BLUE CHEESE VINAIGRETTE

## SIDES

- |                         |                      |
|-------------------------|----------------------|
| ADD GRILLED CHICKEN - 9 | ROASTED BRUSSELS - 7 |
| FRENCH FRIES - 6        | MAC & CHEESE - 9     |
| GRILLED ASPARAGUS - 9   | SAUTEED BROCCOLI - 8 |

*\*THESE ITEMS CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
 \*\*CONSUMING THESE ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
 PLEASE INFORM YOUR SERVER TO ANY AND ALL POSSIBLE FOOD ALLERGIES.*

## ENTRÉE

- GIANNONE CHICKEN UNDER A BRICK - 26**  
 MASHED POTATO, GRILLED ASPARAGUS, MUSHROOM MADEIRA JUS
- TUNA & SALMON POKE BOWL\* - 32**  
 SUSHI RICE, AVOCADO, CARROT, EDAMAME, SPICY AIOLI, SESAME SOY DRESSING
- MARINATED GRILLED STEAK TIPS - 28**  
 CHOICE CERTIFIED ANGUS BEEF, MASHED POTATO, BROCCOLI, PIQUILLO BBQ SAUCE
- WHISKEY GLAZED PORK LOIN - 25**  
 GRILLED 8OZ PORK LOIN, PUMPKIN SPAETZLE, BRUSSELS, GLAZED APPLES
- PARMESAN GNOCCHI - 26**  
 HOUSE-MADE GNOCCHI, PEARL ONIONS, CARROTS, CHEESE PUMPKIN, MAITAKE MUSHROOMS, HERBED MASCARPONE-CRÈME FRAICHE, CRISPY CARROTS
- BEEF BRISKET MAC & CHEESE - 21**  
 SMOKED BRISKET, DITALINI PASTA
- BUTTERNUT SQUASH RISOTTO - 23**  
 CARNAROLI RICE, BUTTERNUT SQUASH, KALE, CRANBERRY COULIS
- HOT ITALIAN SAUSAGE CAVATELLI - 26**  
 HANDMADE CAVATELLI, TOMATO, BROCCOLI RABE, WHITE WINE, RED PEPPER FLAKES
- PENNE BOLOGNAISE - 23**  
 VEAL, BEEF & PANCETTA, PARMESAN, CREAMY TOMATO SAUCE
- 8OZ DBAR BURGER\* - 20**  
 HAND-CUT FRIES, CHEDDAR, BACON, LETTUCE, TOMATO
- HERB CRUSTED COD - 28**  
 GIGANTE BEAN CASSOULET, KALE, SMOKED SWEET PAPRIKA OIL
- LAMB TOP STEAK - 29**  
 HARISSA MARINATED LAMB, PARSLEY RISOTTO, BRUSSELS, LAMB JUS,
- NY STRIP FRITES - 35**  
 HERBED PARMESAN FRIES, HARICOT VERTS, BORDELAISE

CHECK OUT OUR  
 SISTER RESTAURANTS IN  
 BACK BAY, SOUTH END  
 AND DOWNTOWN CROSSING

*Deuxave*



OWNER - BRIAN PICCINI | GENERAL MANAGER - MYLES STOUT | EXECUTIVE CHEF - BRUNO MAIA | MANAGER - ROB DIOTALEVI

## SPARKLING, ROSÉ & WHITE BY THE GLASS

SPARKLING ~ BRUT ~ GRANDIAL ~ FRANCE - 10

SPARKLING ROSÉ ~ GRANDIAL ~ FRANCE - 10

PROSECCO ~ MIONETTO ~ ITALY - 12

PROSECCO ROSÉ ~ MIONETTO ~ ITALY ~ 187ML SPLIT - 14

ROSÉ - CHATEAU ROUTAS ~ FRANCE - 12

ALBARIÑO ~ O'FILLO ~ RIAS BAIXAS ~ SPAIN - 10

REISLING ~ DR FISCHER ~ STEINBOCK ~ GERMANY - 11

GRUNER ~ LANDHAUS MAYER ~ AUSTRIA - 11

SAUVIGNON BLANC ~ FRENZY ~ NEW ZEALAND - 12

WHITE BURGUNDY ~ JEAN MARC BROCARD ~ FRANCE - 13

CHARDONNAY ~ MATCHBOOK ~ NAPA VALLEY, CA - 14

## RED BY THE GLASS

MALBEC ~ HIGH NOTE ~ MENDOZA ~ ARGENTINA - 11

COTES DU RHONE ~ KERMIT LYNCH ~ RHONE, FR - 12

PINOT NOIR ~ STEPHEN VINCENT ~ SONOMA, CA - 12

BORDEAUX ~ CRU MONPLAISIR ~ BORDEAUX, FR - 13

PINOT NOIR ~ DOM. DE VERCHERES ~ BURGUNDY, FR - 14

CABERNET SAUVIGNON ~ DIRECTOR'S CUT ~ SONOMA, CA - 15

## MockTAILS

## COCKTAILS

### SWEENEY TODD - 13

RYE WHISKEY, LEMON, RED WINE KISS

### APPLE CIDER SANGRIA - 13

WHITE WINE, APPLE CINNAMON VODKA, CIDER, SODA

### GROW A PEAR - 13

SPICED PEAR TEQUILA, PEAR NECTAR, LEMON, SPARKLING

### CELEBRATION SANGRIA - 12

RED WINE, FALL SPICES, WHISKEY, CRANBERRY, GINGER-ALE

### APRICOT & BLOOD ORANGE SPRITZ - 12

APRICOT VODKA, BLOOD ORANGE APERTIF, OJ, SPARKLING WINE

### BLOOD ORANGE MARGARITA - 13

TEQUILA, BLOOD ORANGE, LIME, ORANGE LIQUEUR

### FALL HARVEST - 12

APPLE CINNAMON VODKA, SOUR APPLE SCHNAPPS, BUTTERSCOTCH

### PERSEPHONE - 13

PINK PEPPERCORN GIN, ORANGE BITTERS, POMEGRANATE, ROSEMARY ROSÉ LILLET, SPARKLING WINE, TONIC

### CARAMEL ESPRESSO - 13

CARAMEL VODKA, COFFEE LIQUEUR, RUMCHATA, ESPRESSO ICE

## BEER

### DRAFT

DBCO - GALAXY IPA - 9

ZERO GRAVITY - LITTLE WOLF - 8

NIGHT SHIFT APPLE PIESCRAPER - 8

DOWNEAST CRANBERRY - 8

### LAGERS

ABITA PURPLE HAZE - 8

ALLAGASH SUMMER - 8

AMSTEL LIGHT - 6.5

COORS LIGHT - 6

SAM ADAMS BOSTON LAGER - 8

SAM ADAMS WINTER LAGER - 8

LORD HOBO 617 - 10

BROOKLYN LAGER - 7

CORONA - 7

### IPAs

LORD HOBO BOOMSauce DIPA (16oz) - 11

LORD HOBO JUICE LORD NEIPA (16oz) - 10

LORD HOBO HAZY LIFE (16oz) - 8

LORD HOBO ANGELICA (16oz) - 9

LAGUNITAS IPA - 7

NIGHT SHIFT BOSTON PROUD - 9

### ALES

ALLAGASH WHITE - 8

CHIMAY GRANDE RESERVE BLUE - 16

CLAUSTHALER N/A - 6

DBCO FEST BIER (16oz) - 8

KRONENBERG BLANC (16oz) - 8

ROGUE HAZELNUT BROWN - 8

SAM ADAMS SEASONAL - 8

SAM ADAMS EPIC SQUEEZE - 7

JULIUS ECHTER HEFEWEIZEN - 12

OXBOW FARMHOUSE ALE - 9.5

OMISSION GOLD ALE GLUTEN FREE - 8

LEFT HAND PUMPKIN SPICE LATTE (16oz) - 9

MIGHTY SQUIRREL PUMPKIN (16oz) - 10

WACHUSETT BLUEBERRY ALE - 7

### MANHATTAN BROWN - 14

BUTTER BOURBON, GINGER BRANDY, SWEET VERMOUTH, PEYCHAUDS

### THE SAINT - 13

WHISKEY, LEMON, HONEY SYRUP, GINGER BEER, BASIL

### BE COOL - 12

PASSIONFRUIT & HIBISCUS INFUSED GIN, CAMPARI, DRY VERMOUTH

### PUMPKIN SCREAM - 13

WHISKEY, PUMPKIN CREAM LIQUEUR, SPICED PUMPKIN PUREE

### COOL AS A CUCUMBER - 14

VODKA, MUDDLED CUCUMBER, LEMON JUICE, BASIL, ELDERFLOWER

### POMEGRANATE PALOMA - 14

TEQUILA OR MEZCAL, GRAPEFRUIT PELLEGRINO, LIME, POMEGRANATE JUICE, SALT RIM

### CRANBERRY CIDER MULE - 13

VODKA, SPICED APPLE CIDER, CRANBERRY PUREE, LIME, GINGER BEER

### FALL FASHION - 13

WHISKEY, BLUEBERRY PUREE, LEMON, SODA

### DOT N' DIRTY - 13

THAI CHILI INFUSED VODKA, OLIVE JUICE, BLUE CHEESE STUFFED OLIVES

### PORTERS & STOUTS

LEFT HAND MILK STOUT - 8

GUINNESS PUB DRAUGHT - 9

ZERO GRAVITY BLACK CAT PORTER (16oz) - 10

### CIDERS, SOURS & SELTZERS

DOWNEAST CIDER - 8

DOWNEAST SEASONAL - 9

DBCO PUNCHBOWL SOUR (16oz) - 10

NIGHT SHIFT GRANITA WEISSE (16oz) - 9

COLLECTIVE ARTS GUAVA GOSE - 8

PRESS HARD SELTZER - ROTATING - 7

HIGH NOON - ROTATING - 10

SOUR FACE - STRAWBERRY KIWI (16oz) - 10

