

Happy Thanksgiving From Docks & Co

Cocktails

Barrel Aged Old Fashioned	\$14
Angels Envy Whiskey, Oleo Demerara, House Bitters	
Bumble Bee	\$14
Bourbon, Lemon, Honey, Seasonal Berries, Hibiscus	
Curado	\$14
Dobel Diamante Tequila, Mezcal, Lime, Ginger, Firewater Tincture, Pink Peppercorns	
Sakura Sour	\$14
Suntory Toki Whiskey, House Made Black Cherry Shrub, Mint	
Black Flag	\$14
Mt. Gay Black Barrel Rum, Amaro Nonino, Squid Ink Demerara, Lemon, Egg White	
Oranges on Fire	\$14
Rye, Yellow Chartreuse, Carpano Antica, Orange Bitters, Dried Orange Smoke	
Negroni Rosso	\$14
Sipsmith Gin, Dolin Blanc, Leopold Bros. Apertivo, Capeletti, Cranberry Bitters	

Starters

Lobster Roll	\$19
Pickled Mustard Seed, Celery, Crushed Potato Chips	
Biscuit Bites & Dulce de Leche	\$8

Oysters

Served with Cocktail Sauce, Black Pepper Mignonette & Habanero Hot SauceMP	
Kusshi	Deep Bay, CA
Naked Cowboys	Long Island Sound, NY

Thanksgiving Dinner

\$35 per person

Choice of Turkey or Honey Mustard Crusted Ham
 Chicory Salad - Blue Cheese, Pine Nuts, Apples & Sherry Vinaigrette
 Roasted Acorn Squash - Sage & Brown Sugar
 Sweet Sausage & Chestnut Stuffing
 Cranberry Sauce
 Green Beans & Creamy Mustard Vinaigrette
 Maple Yams & Toasted Earl Grey Marshmallows
 & Choice of Pumpkin or Cran-Apple Pie

Kids Thanksgiving Dinner

\$18 per person

Choice of Turkey or Honey Mustard Crusted Ham
 Mashed Potatoes & Gravy
 Green Beans
 & A Scoop of Ice Cream

Main Course

Grilled Scottish Salmon	\$24
Creamed Kale + Root Vegetable Chips	
Seafood Louis Salad	\$19
Bay Shrimp, Crab, Lobster, Quinoa, Avocado, Papaya	
Fish & Chips	\$18
French Fries, Malted Vinegar, Spicy Tartar	
Marinated Skirt Steak	\$25
Apple Potato Puree + Arugula Salad	
Patty Melt	\$13
Dry Aged Beef, Gruyère, Caramelized Onion, "Beechwood" BBQ Sauce, Arugula On Marble Rye	

On the Side

Crab Mac + Cheese	\$14
Roasted Cauliflower, Tarragon, Hazelnut Oil + Garlic	\$7
Mashed Potatoes & Gravy	\$8
Grilled Broccolini Spigarello, Garlic	\$7

