


THE DORIAN

HAPPY HOUR

TUESDAY-FRIDAY, 4-6 P.M.

BITES

 = vegetarian  = vegan  = gluten free  = dairy free

OYSTERS ON THE HALF SHELL Hog Island oysters, chia seed mignonette, lemon 1.75 EA  

DEVILED EGG pancetta, parmesan, chive 6 

CRISPY CHICKEN SLIDER seasonal slaw, charred lemon aioli, calabrian chili agrodolce 5 EA 

WARM MARINATED OLIVES mixed greek & italian olives, calabrian chili, preserved lemon, shallot 7 

TRUFFLE FRIES parsley, parmesan, truffle aioli 8 

ARANCINI cacio e pepe, parmesan, chive 6 

CAESAR SALAD gem lettuce, egg yolk, sourdough crouton, parmesan, anchovy vinaigrette 8

WHIPPED RICOTTA & FLATBREAD Double 8 Dairy ricotta, roasted tomato, lemon 14 

LIBATIONS

DON JUAN Milagro Silver tequila, cucumber juice, agave, chili tincture 9

ALL DAY FROSÉ vodka, rosé, watermelon, lemon 9

HOUSE WINE red / white / rosé 8

KOLSCH Fort Point "KSA" 12oz 5

THE BIG SWIG FROSÉ one liter of our famous frosé in a souvenir cup 30

\$6 House Martinis

Tito's HENDRICK'S GIN

HIGH-BROW MARTINI served up with your choice of Tito's vodka or Hendrick's gin, splash of vermouth, and a lemon twist

MAKE IT DIRTY! served with a house umami mix and 3 olive

The Dorian will donate a dollar of every martini to a local charity supporting our youth.
(2 happy hour martinis per person limit)

SPRITZ SESSION • 9

TEA GARDEN Ketel One cucumber & mint, Yerba Mate-infused St. Germaine, dry vermouth, lime tincture

VANE'S ROSE Ketel One grapefruit & rose, strawberry-infused aperitif, cocchi americano, eucalyptus

ORANGE GROVE Ketel One peach & orange blossom, quinquina, yuzu, cinnamon, cardamom

