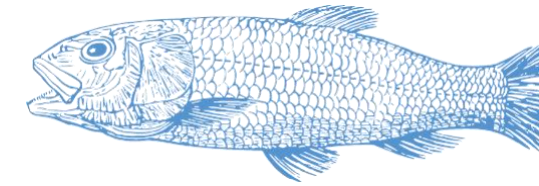


Specialty Cocktails

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	21
WANDERLUST Corazón Tequila, Passionfruit Juice, Pineapple Juice, Cointreau, Togarashi Salt, Fresh Lime Juice	21
COOL & SPICY Corazón Tequila, Cointreau, Cucumber, Jalapeño, Fresh Lime Juice	22
BARREL AGED OLD FASHIONED Almond Soaked Buffalo Trace Bourbon, Bitters, Aged in Our Heavily-Charred New American Oak Barrel	23
ESPRESSO MARTINI Wheatley Vodka, Fresh Espresso, Kahlua, Frangelico, Giffard Cacao	22

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	13
GARLIC BREAD Grilled Tuscan Bread, Herbs, Garlic Confit, Olive Oil	14
BURRATA Truffle Honey, Grilled Tuscan Bread, Green Salad	27
FRITTO MISTO Calamari, Gulf Shrimp, Lemon, Gribiche Sauce, Marinara Sauce	28
GRILLED CALAMARI - SHRIMP Calamari, Shrimp, Arugula, Heirloom Cherry Tomatoes	28
GRILLED OCTOPUS SALAD Artichokes, Cherry Tomatoes, Arugula, Fresh Lemon, Aleppo	32
CRAB TOSTADAS* Lump Crab, Tomatoes, Onions, Serrano Peppers, Cucumber, Avocado Puree (5pc)	29
SHRIMP ai AJILLO Za'atar Butter, Garlic Bread	24

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)	27
TUNA* Urfa Pepper Vinaigrette, Fried Capers, Crispy Leeks (5pc)	29

Tartares

HEIRLOOM TOMATO Avocado, Pickled Mustard Seeds, Capers, Kalamata Olives, Burrata	27
SALMON* Avocado, Cilantro, Red Onion, Serrano Peppers, Lemon Vinaigrette	31
TUNA* Tobiko, Fried Garlic, Onion, Serrano Peppers, Cilantro, Urfa Pepper Vinaigrette	33

*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	68
VEAL CHOP MILANESE 16oz. Housemade Marinara Sauce	71
ROASTED HALF CHICKEN Creamy Mashed Potatoes, Chimichurri	54
BONE-IN NY STRIP 18oz. A5 Wagyu Brown Butter	75
TOMAHAWK 40oz. A5 Wagyu Brown Butter	149

From the Sea

MEDITERRANEAN BRANZINO Housemade Puttanesca Sauce	72
CHILEAN SEA BASS Fennel Purée, Lemon Caper Sauce, Grilled Bok Choy	68
SALMON* Ratatouille, Smoked Pepper Sauce & Grilled Shishito Peppers	52
COLORADO TROUT Creamy Pesto Sauce, Cherry Tomatoes, Marble Potatoes	50

Sides

BRUSSELS SPROUTS Shaved Parmesan, Truffle Honey	17	GRILLED ARTICHOKEs Tomato Confit, Herbs	19
GRILLED ASPARAGUS Parsley, Caper Gremolata, Parmesan Cheese	16	TRUFFLE FRIES Parmesan Cheese, Herbs, Truffle Oil	18
SWEET CORN Butter, Garlic, Espelette Pepper, Lime	17	MASHED POTATOES Butter, Chives	16

BUON APPETITO • KALI OREKSI • BON APPETIT