



# THE DORIAN

## SNACKS

**OYSTERS ON THE HALF SHELL**  
cocktail relish, lemon, umami mignonette  
1/2DZN | DZN 3.50EA

**THE DEVIL'S EGG**  
applewood bacon, crispy shallot, chipotle 2.5

**CRISPY MIATAKE MUSHROOMS**  
battered onion, bloomin' sauce 13

**TRUFFLE FRIES**  
truffle oil, grated parmesan, truffle aioli 10.5

**CRUDITÉ ALL DAY**  
local vegetables, white bean hummus, green goddess, edible soil 11

**BUFFALO CAULIFLOWER**  
truffle shuffle hot sauce, blue cheese 9.5

## FRESH GREENS

Star Canyon Ranch baby kale, grilled and pickled red onion, honey-banyuls vinaigrette 14  
**ADD** chicken 6 or grilled shrimp 7

## MAC AND CHEESE

smoked gouda, comté, white cheddar, parmesan 15

## FIVE SPICE PORK BELLY BUNS

slow braised Niman ranch pork belly, cucumber salad, steamed buns 3pc/15 5pc/20

## ROASTED BRUSSELS SPROUTS

caramelized orange-honey glaze  
toasted hazelnut 8

## ICEBERG WEDGE

avocado, cherry tomato, applewood bacon, house-made green goddess 14

## DORIAN CHICKEN SLIDERS

apple jalapeno slaw, sweet roll 15

**MAKE IT *Spicy***

Nashville spicy rub, bread and butter pickle

## AHI POKE TACOS

crispy wonton, avocado, sesame ponzu 17

## SMALL



## THE DORIAN BURGER

fancy sauce, white cheddar onion-bacon jam, fries 17

**ADD**

avocado 2 or bacon 2  
fried egg 3

**MAKE IT *Wilde***

two quarter pound smashed patties, crispy pork belly, truffled cheese sauce 28



## LARGE



## K.F.C. AND WAFFLES

Korean fried chicken and buttermilk waffle served with maple syrup and hot sauce 20

## COCONUT-LEMONGRASS MUSSELS

PEI mussels, coconut green curry, salt and pepper fries 24

## CAMPFIRE TROUT

roasted & "smoked" river trout, pearl onions, cauliflower, red bliss potato, beurre blanc 28

## CURRIED CAULIFLOWER & QUINOA

sweet corn salad, arugula, onion marmalade, toasted sunflower seeds, Moroccan spices 22

## 36-HOUR GINGER-COLA SHORT RIB

proprietary sweet heat glaze, pickled fresno chilies 42

GOOD TIMES FOR GOOD TIMES' SAKE

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

We are proud to accommodate a wide variety of dietary preferences.

Corkage fee \$20 per bottle. A 5% charge is being applied to each check for San Francisco city mandates. We are not responsible for lost, stolen or damaged items.