

BEER & CIDER (Cans/Bottles)

Boneyard - RPM IPA	7
Gruff - Viva Verono Mexican Lager	
Orval – Oude Trappist Ale	
Ruebens - Robust Porter	
Tieton Semi Dry Cider	
Alesmith – Non-alcoholic IPA	

Fort George–Skies of Wonder Imperial IPA (16oz)	10
Incline –Prickly Pear Cider (16oz)	10
Jiro Japanese Lager (500 ml) - Double Mountain	10
Herout (750ml) – Cidre Cotentin Brut	35
Terramar (500ml) – Space Quadyssey	15

TEA & COFFEE 5

Chaiwallah	<i>Black Tea (India) & Spices</i>
Duchess	<i>Black Tea (India) & Rose</i>
Earl Grey	<i>Black Tea (Thai/Chinese) & Bergamot</i>
Chinese Tea	<i>Longjing, Bai Mudan, Jasmine</i>
Japanese Tea	<i>Sencha, Genmaicha or Hojicha</i>
Floristry	<i>Peppermint, Nettle, Calendula, Lavender, Rose</i>
Pergola	<i>Spearmint, Tulsi, Lemon Balm, Orange Peel, Jasmine</i>
Coffee	<i>Affogato, French Press, Decaf & Espresso Bar Available</i>

NA BEVERAGES

Apple & Clove Shrub	10
Fever Tree Ginger Beer	5
Pellegrino Blood Orange Soda	3
Pellegrino Lemon Soda	3
Izzie Soda Blackberry	3
Izzie Soda Mango	3
La Croix Pure	3
Topo Chico	5



Orcas Island is a small, deeply connected farming community. DB Café is focused on seed-to-table dining. We source as much as possible from our own garden and support our neighboring Island and Skagit Valley farms whenever possible.

~Enjoy~

COCKTAILS 16

Cardamom Old Fashioned

Four Roses Bourbon, Cardamom & Angostura Bitters, Simple (Rock)

Love Bug

Earl Grey Infused Gin, Fresh Lemon Juice, Lavender Bitters, Lavender Simple Syrup (Nick & Nora)

Barrel Aged Manhattan

Woodford Reserve Bourbon, Lionello Dry & Rouge Vermouth, Angostura Bitters (Rock)

Beer & Cider on Draft 9

Lateral IPA – Single Hill

K-Pod Kolsch – Island Hoppin’

Sage Paloma

Banhez Mezcal, Sage Simple, Grapefruit, Fresh Lime (Collins)

Rosemary Mule

Rosemary Infused Vodka, Fresh Lime Juice, Topped With Ginger Beer (Collins)

Amaro Sour

Cappelletti Amaro, Lemon, Bourbon, Vegan Foamer (Coup)

WINE

Red

Saperavi '21 Dila-O - Kakheti, Georgia 16

Red Blend '20 Cono Sur - Colchagua, Chile 16

Pinot Noir '22 Coelho - Willamette, Oregon 16

White

Sauv Blanc '23 Tohu - Awatere Valley 16

Chardonnay '21 Filebasse - Viberti, IT 16

Pinot Grigio '21 Cesari Delle Venezie 16

Skin Contact

Rosé '20 Peyrassol, Provence, France 16

Orange '21 Pet Nat, Naken. Biokult, Austria 16

Orange '20 Rebula, Santei, SL 16

Sparkling

Cava '20 Cava Medián (Brut), Spain 14

Dinner Menu

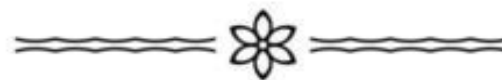
House Ciabatta: With Seasoned Oil 14 v

Double Radicchio Salad: Roasted Butternut, Dukkah, Dried Cranberry with Maple-Tamari Vinaigrette 12/8 gf/v
(Contains Nuts)

Hasselback Beets: With Whipped Dill-Chevre, Pistachio and Maple-Mustard Vinaigrette 18 gf

Purple Mash & Garden Roast: Grilled Onion, Roasted Carrots & Beets, Sauteed Shitakes With Spicy Romesco Sauce 18 gf/v

Mushroom Medley: Shitake & Oyster Mushrooms with Roasted Poblanos, Ewephoria Gouda & Calabrian Chile Crema 18 gf



Roasted Broccolini: With Bell Peppers and Quinoa, Garnished with Chipotle-Cashew Queso 24 gf/v

Pork Tagine: Apricot, Cherry, Honey, Pistachio & Jasmine Rice 36

***Pan-Seared Black Cod:** Marinated with Ginger & Lime over Broccolini, Winter Squash Puree & Jalapeno Crema 38 gf

***Pan-Seared Scallops:** House Tagliatelle with Rosemary Cream Sauce, Roasted Garlic, Kale & Garnished with Truffle Oil 48

Consuming raw or undercooked food may increase risk of food born illness.