

BOTTLE BEER

Amstel Light, Corona, Czechvar, Duvel \$7.50
Heineken, Heineken Light, Kronenbourg, Leffe Blonde
Sierra Nevada, Stella Artois, Yuengling

Bud Light, Budweiser, Coors Light \$6.50

Buckler (Non-alcoholic) \$5.50

DRAFT BEER

Bass, Blue Moon, Boddingtons, Bud Light, Guinness \$6.50
Heineken, Newcastle Brown Ale, Woodchuck Cider

VODKA

Absolut – Flavors \$11

APeach, Citron, Mandrin, Mango, Pears, Peppar
Raspberri, Ruby Red, Wild Tea

Belvedere – Flavors \$12

Black Raspberry, Citrus

Ciroc – Flavors \$11

Coconut, Red Berry

Grey Goose \$12

Ketel One – Citroen \$11

Smirnoff – Flavors \$10

Black Cherry, Green Apple, Orange, Pear
Pomegranate, Raspberry, Vanilla

Stolichnaya – Flavors \$11

Blueberi, Ohranj, Peachik, Razberi, Vanil

GIN

Beefeater \$11

Bombay Dry Gin \$11

Bombay Sapphire \$11

Gordon's \$10

Hendrick's \$12

Tanqueray \$11

Tanqueray No Ten \$12

RUM

10 Cane Rum \$12

Appleton Estate Reserve \$12

Bacardi 151 \$11

Bacardi Limon \$11

Bacardi Superior \$11

Cabana Cachaça \$11

Captain Morgan \$11

Flor de Cana Centenario 12 yrs \$11

Goslings Dark Rum \$10

Malibu \$11

Myers's Dark Rum \$11

Myers's Platinum \$10

Oronocco \$14

Pyrat X.O. Reserve \$13

Ron Zacapa Centenario 23 yrs \$14

TEQUILA

Don Julio Blanco \$12

Jose Cuervo Especial Gold \$10

Jose Cuervo Tradicional Silver \$12

Patrón Citrónge \$11

Patrón Reposado \$12

Patrón Silver \$12

Patrón XO \$12

CORDIALS/LIQUEURS

Amaretto Disaronno, Baileys, B&B, Busnel Calvados

Campari, Chambord, Cointreau, Drambuie, Frangelico

Godiva (Dark and White), Grand Marnier, Jägermeister

Kahlua, Lemoncello, Licor 43, Midori, Pernod, Pimm's

Romana Sambuca, St. Germaine Elderflower, Tia Maria

10% DC Sales tax applicable for all purchases
18% Gratuity will be added to parties of 6 or more

SINGLE MALT SCOTCH

| | |
|--|------|
| Balvenie Doublewood 12 yrs | \$12 |
| Balvenie Single Barrel 15 yrs | \$17 |
| Balvenie Madeira Cask 17 yrs | \$21 |
| Balvenie Portwood 21 yrs | \$24 |
| Caol Ila 12 yrs | \$12 |
| Clynelish 14 yrs | \$12 |
| Cragganmore 12 yrs | \$12 |
| Dalwhinnie 15 yrs | \$14 |
| Glenfiddich 12 yrs | \$12 |
| Glenfiddich 15 yrs | \$14 |
| Glenfiddich 21 yrs | \$23 |
| Glenkinchie 12 yrs | \$12 |
| Glenlivet 12 yrs | \$12 |
| Glenlivet French Oak 15 yrs | \$18 |
| Glenlivet Nadurra Cask Strength 16 yrs | \$20 |
| Glenlivet 18 yrs | \$21 |
| Glenlivet Archive 21 yrs | \$23 |
| Glenmorangie Original 10 yrs | \$11 |
| Glenmorangie Lasanta 12 yrs | \$12 |
| Glenmorangie Quinta Ruban 12 yrs | \$12 |
| Glenmorangie Astar | \$14 |
| Glenmorangie Finealta | \$14 |
| Glenmorangie Nectar D'Or 12yrs | \$14 |
| Glenmorangie Extremely Rare 18yrs | \$18 |
| Lagavulin 16 yrs | \$18 |
| Laphroaig 10 yrs | \$15 |
| Macallan 12 yrs | \$12 |
| Macallan 17 yrs | \$20 |
| Macallan 18 yrs | \$30 |
| Macallan 25 yrs | \$70 |
| Macallan Flight (12,17,18,25 yrs) | \$65 |
| Oban 14 yrs | \$14 |
| Singleton 12 yrs | \$11 |
| Talisker 10 yrs | \$14 |

SCOTCH BLEND

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|---|------|
| Chivas Regal 12 yrs | \$14 |
| Dewar's 12 yrs | \$12 |
| Dewar's "White Label" | \$10 |
| Johnnie Walker Red Label | \$10 |
| Johnnie Walker Black Label | \$11 |
| Johnnie Walker Green Label | \$14 |
| Johnnie Walker Gold Label | \$18 |
| Johnnie Walker Blue Label | \$40 |
| Johnnie Walker Flight (Black,Green,Gold,Blue) | \$45 |

WHISKEY

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|-----------------------------|------|
| Bushmills | \$10 |
| Canadian Club | \$10 |
| Crown Royal | \$11 |
| Jack Daniel's | \$10 |
| Jack Daniel's Single Barrel | \$13 |
| Jameson | \$11 |
| Seagrams 7 | \$12 |
| Southern Comfort | \$10 |

BOURBON

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|---------------------|------|
| Bulleit Bourbon | \$12 |
| Elijah Craig 12 yrs | \$12 |
| Jefferson Reserve | \$18 |
| Jim Beam | \$10 |
| Maker's Mark | \$12 |
| Woodford Reserve | \$13 |

WINES BY THE GLASS

WHITE

| | | |
|---|------|------|
| Covey Run Riesling 2008 Columbia Valley, WA White flower, honeysuckle and stone fruit | \$8 | \$29 |
| Hess Chardonnay 2008 Napa Valley, CA Nectarine, apricot, and green apple | \$8 | \$30 |
| Stellina Di Notte Pinot Grigio 2009 Delle Venezie, IT Citrus blossom, golden apple and a bite of kiwi | \$8 | \$31 |
| Edna Valley Chardonnay 2008 San Louis Obispo, CA Bright tropical fruit, fresh peach and green pear | \$9 | \$38 |
| Sterling Sauvignon Blanc 2009 Mendocino, CA Stone fruit, ripe melons and figs | \$11 | \$51 |
| New Harbor Sauvignon Blanc 2009 Marlborough, NZ Grapefruit, peach and melon | \$11 | \$48 |
| Trimbach Pinot Gris Reserve 2005 Alsace, FR Rich and fragrant with juicy peach and ripe pear | \$12 | \$55 |

RED

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|---|------|------|
| Chalone Pinot Noir 2008 Monterey, CA Currant and black cherry aromas with a light earthiness | \$8 | \$29 |
| Cellar 8 Cabernet Sauvignon 2008 Sonoma County, CA Rich black cherry, spice with velvety flavors of mocha | \$9 | \$35 |
| Parallele 45 2009 Rhone, FR Grenache, Syrah blend Fresh red berries, soft plum, blackberries with black pepper spice | \$10 | \$38 |
| Quinten Shiraz 2007 Apple Tree Flat, AU Full-bodied, rich blueberry with hints of cassis | \$11 | \$41 |
| Terrazas Reserva Malbec 2008 Mendoza, AR Violets, jam preserves, dry cherries and fresh berry fruit | \$11 | \$41 |
| A By Acacia Pinot Noir 2009 Sonoma County, CA Dark cherry, plum and strawberry | \$12 | \$42 |
| Newton Claret 2007 Napa Valley, CA Black cherry, currant, smoky nutmeg, white pepper | \$12 | \$45 |
| Casa Lapostolle Cuvee Alexandre Merlot 2007 Colchagua, CL Plum, red and black currant, rosemary white pepper and basil | \$14 | \$46 |
| Domaine De La Maurelle 2007 Gigondas, FR Grenache, Syrah and Mourvedre blend Elegant full body, full of fruit | \$15 | \$65 |

CHAMPAGNE

Stellina Di Notte Prosecco \$10 \$39

NV Delle Venezie, IT

Citrus blossom with delicate white peach and a bite of lychee

Chandon Brut or Chandon Rose \$11 \$42

NV Carneros, CA

Brut Complex apple and pear characteristics accented by citrus

Rose Intense ripe red cherry and plum fruit aromas

Mumm Cuvee \$45

NV Napa Valley, CA

Delicate golden peach color, tantalizing hints of melon, and spice

Moët & Chandon Imperial \$18 \$85

NV Eperney, FR

Bright apple, pear, yellow peach, honey, and floral nuances

Veuve Clicquot Yellow Label \$21 \$110

NV Reims, FR

Complex and intense nose with apple, citrus, and caramel

Dom Perignon Brut \$225

2000 Eperney, FR

White pepper, gardenia, anise, dried ginger, pear and mango flavors

SPECIALTY COCKTAILS \$11

HAPPY HOUR SPECIAL FROM 4PM-6PM

ALL SPECIALITY COCKTAILS \$6

Dupont Cosmo

Ketel One Citroen, Triple Sec, Lime Juice, Cranberry Juice

Margarita Tradicional

Tradicional Silver Tequila, Patrón Citrónge, Sour Mix, Lime Juice

Honey Pear

Sparkling Wine, Prickly Pear Puree, Honey

Imperial Manhattan

Bulleit Bourbon, Sweet Vermouth, St. Germaine, Angostura Bitters

Thyme Gimlet

Stolichnaya Blueberi, Simple Syrup, Lime, Thyme

Sugar ñ Spice

Flor de Caña Rum, Apple Juice, Nutmeg, Simple Syrup

Wild Flower

Absolut Wild Tea Vodka, St. Germaine, White Cranberry Juice

B&B Tanqueray & Tonic

Tanqueray Gin, Blueberries, Basil, Simple Syrup, Lime, Tonic

Sweet Gin Rickey

Hendrick's Gin, Lime Juice, Simple Syrup, Club Soda

Maple Sour

Stoli Vanil, Honey, Maple Syrup, Lemon Juice, Angostura Bitters

Alan's Love

Smirnoff Pear, St. Germaine, Honey, Cucumber, Lime

10 Cane Mojito

10 Cane Rum, Lime, Mint, Simple Syrup, Club Soda

Caramel Apple Martini

Van Gogh Caramel Vodka, Apple Liqueur, Splash of Cranberry Juice

Old Fashioned Old Fashioned

Maker's Mark, Simple Syrup, Angostura Bitter

Gimme S'more

Smirnoff Marshmallow Vodka, Godiva Dark Chocolate Liqueur

Frangelico

Pumpkin Chai

Pumpkin Liqueur, Godiva White Chocolate Liqueur, Frangelico

Captain Morgan Rum

Red Sangria

Red Wine, Peach Schnapps, Brandy, Watermelon Liqueur, Diced Fruit

White Sangria

White Wine, Peach Schnapps, Brandy, Orange & Pear Vodka, Diced Fruit

APPETIZERS & SALADS

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|---|------|
| Jumbo Lump Crab Cake | \$13 |
| Sautéed Brussel Sprouts, Smoked Bacon Lardons | |
| Tuna Tartar | \$13 |
| Pea Shoots, Crispy Artichoke | |
| Maine Lobster Salad | \$14 |
| Apple-Celery Remoulade | |
| * Dupont Caesar | \$9 |
| Romaine Spears, Brioche Crouton, White Anchovies Parmesan Shavings, ACG Dressing | |
| With Chicken or Shrimp | \$14 |
| Arugula Salad | \$10 |
| Roasted Baby Beets, Orange Segments, Goat Cheese | |
| * Cajun Spiced Corn Fried Calamari | \$12 |
| Chipotle Mayonnaise | |

SPECIALITY FRIES

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|--|------|
| * Dupont Fries with Truffle Aioli | \$7 |
| * Poutin with Gravy, Gruyere and Cheese Curd | \$9 |
| * Poutin with Braised Short Rib, Gruyere Cheese | \$11 |

SEAFOOD

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|---|----------|
| Oysters | Each \$3 |
| Market Selection | |
| * Shrimp Cocktail | \$14 |
| Cocktail Sauce and Caper-Lemon Dip | |
| Tempura Battered Tiger Shrimp | \$15 |
| Sweet Chilli Dressing, Pickled Cucumber | |

Mussels Dupont - Chorizo, Garlic, Onion, Cream

Mussels Mariniere - White Wine, Cream, Shallots, Herbs
Small / Large with French Fries \$9 / \$19

Dupont Seafood Platter

Shrimp, Oysters, Tuna Tartar, Poached Lobster
Snow Crab Legs, Lemon Wrap, Mignonette, Cocktail Sauce
For 2 \$39
For 4 \$78

SOUPS

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|--------------------------------|-----|
| * Soup of the Day | \$8 |
| Lobster Bisque | \$9 |
| Lemon Cream | |
| French Onion Soup | \$9 |
| Gratinated with Gruyere Cheese | |

CHEESE & CHARCUTERIE

Ask your server about today's selection of cheeses and cured meats

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|--|------|
| North American Cheeses | \$16 |
| Selection of 4 | |
| Charcuterie | \$18 |
| Selection of 4 | |
| Assorted Cheese and Charcuterie | \$18 |

OVEN BAKED FLAT BREADS

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|---|------|
| * Margherita Style | \$11 |
| Tomato, Fresh Mozzarella, Basil | |
| Chicken BLT | \$13 |
| Bacon, Lettuce and Tomato | |
| Wild Mushroom And Spinach | \$12 |
| Wild Mushroom, Spinach, Bacon, Herb Cream Sauce | |

SANDWICHES AND ENTREES

All our sandwiches and wraps are served with either "Fries" (**Add Truffle Aioli – \$2**) or a "Seasonal Salad"

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|---|------|
| * Modern Day Turkey Club | \$13 |
| Smoked Turkey, Boston Lettuce, Avocado, Chorizo, Swiss Sun Dried Tomato & Egg Mayonnaise, Toasted Sourdough | |
| Portobello and Asparagus Sandwich | \$12 |
| Manchego Cheese | |
| * Grilled Haloumi Cheese Wrap | \$11 |
| Hummus, Cucumber, Roasted Red Peppers and Grilled Haloumi Cheese | |
| Crab Cake Sandwich | \$15 |
| Lettuce, Tomatoes, Mary Rose Sauce, Brioche Bun | |
| Prosciutto and Brie Baguette | \$15 |
| Arugula Salad, Fig Marmalade on Warm Baguette | |
| Chicken Wrap | \$12 |
| Grilled Chicken Breast, Applewood-Smoked Bacon Heirloom Tomatoes, Butter Lettuce, Truffle Aioli, Flour Tortilla | |
| Chicken Breast Sandwich | \$12 |
| Grilled Chicken, Applewood-Smoked Bacon, Butter Lettuce Tomato Spread, Brioche Bun | |
| Pulled Pork Sliders | \$13 |
| Pickles, Red Cabbage Slaw, Potato Buns | |
| Dupont Reuben | \$13 |
| Corned Beef, House Dressing, Swiss Cheese Sauerkraut, Rye | |
| * All Natural 8oz Burger | \$13 |
| Applewood-Smoked Bacon, Butter Lettuce Tomato Spread, Brioche Bun | |
| Add Monterey, Cheddar, Swiss or Bleu Cheese | \$2 |
| Add Fried Egg | \$2 |
| * 21 Day Aged Roseda Beef Burger | \$18 |
| Applewood-Smoked Bacon, Avocado, Mushroom Butter Lettuce, Tomato Spread, White Cheddar, Brioche Bun | |
| Add Fried Egg | \$2 |
| Wild Mushroom Tagliatelle | \$16 |
| Tagliatelle Pasta, Porcini Cream Courgettes, Spinach, Feta Cheese | |
| Steak Frites | \$25 |
| Bearnaise Sauce | |
| Pan Seared Salmon | \$20 |
| Crab Meat and Mushroom Sauce, Fennel Potato | |
| DESSERTS | |
| * Vanilla Crème Brulée | \$9 |
| With Homemade Madeleine | |
| Cookies and Milk | \$9 |
| Warm Homemade Cookies with Milk | |
| * Cheesecake with Tahitian Vanilla | \$9 |
| Fresh Fruits and Berries | |
| Double Chocolate Brownie | \$9 |
| Homemade Ice Cream | |
| * Sorbet | \$9 |
| Daily Selection of Sorbet | |
| * Ice Cream | \$9 |
| Daily Selection of Homemade Ice Cream | |

Dinner served until 11pm daily
*** Late night food options – Available until 1am**
On Thursday, Friday and Saturday

10% DC Sales tax applicable for all purchases
18% Gratuity will be added to parties of 6 or more