

SEVENTH & DOLORES

BAR & LOUNGE MENU

Chilled Oyster 6 ea
miyagi, mignonette

Ahi Tuna Ceviche 16 GF 
avocado, onion, cilantro, jalapeño

Seasonal Soup Bowl 12 GF 
ask server for the soup of the day.

Fried Calamari 13 GF
cornmeal breaded, fresh calamari

Belgian Fries 10 VG GF
ketchup, garlic aioli

Short Rib Sandwich 18
short rib, gruyere cheese, red onion, au jus

Ceasar Salad 13
sweet gem lettuce, anchovy aioli, radishes,
cherry tomatoes, sourdough crumbs
add chicken \$7

7D Burger 22
1/2 lb niman ranch beef, gruyère, roasted tomato,
caramelized onion, garlic aioli, brioche

Steak Frites 39
7 oz. niman ranch new york strip, café de paris sauce,
belgian fries, ketchup

Dry-Aged Peppercorn Meatloaf 26
dry-aged ground beef, peppercorn gravy, caramelized
onions, potato purée, green beans

Mushroom Risotto 24
wild mushroom, beef broth, caramelized onion, garlic,
parmesan, thyme

Fried Chicken Sandwich 18
cornmeal-breaded chicken thigh, house slaw, sliced pickles,
brioche bun
add jalapeño and sriracha aioli \$4

Chocolate Chip & Pretzel Cookie 10
heavenly giant, warm cookie baked-to-order
add a scoop of vanilla gelato \$5

A 20% Service Fee and .25% CRID Assessment will be included on all checks.

PLEASE HELP TO CONSERVE WATER. JUST DRINK WINE.

Regarding allergens, our kitchen is open concept.

Please be aware that consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food borne illness.