

DINNER

SHARE

BONE MARROW 18

*Pickled mustard seed, onion jam,
served with a pour of Fernet Branca.
(DF)(GF Option)*

SQUASH BISQUE 9

*Horseradish creme fraiche.
(V)(GF)(Contains Dairy)*

CHARCUTERIE & CHEESE 16/26

*Rotating cheeses, charcuterie,
house pickled accoutrements.*

ARTISINAL WEDGE 12

*Manchego, spiced pepitas,
cilantro dressing. (V)(GF)(DF Option)*

CRAB CAKE 13

*Olympia Seafood crab cake
with harissa aioli & greens.*

WINTER SALAD 14

*Kale, roasted winter vegetables,
mustard vin, dehidrated cherries.
(V)(GF)(DF)*

ROASTED GARLIC & SHALLOT DIP 13

*Mushroom, garlic, shallot,
pamesan, served with crackers. (V)*

DESSERT

WHISKEY DONUT BREAD PUDDING 9

*Served with Four Roses bourbon
& praline ice cream.
(V) (Contains Nuts)*

PORT & FUDGE BOARD 12

*Fudge, Lost Peacock Thai Chèvre, Port.
(V)*

ENTREES

MUSSELS 14/23

*Roasted tomato sauce,
saffron & blanc vermouth.
1/2 lb or Full lb
(GF Option)*

DILLINGER'S CHOWDER 16

*Razor clams, petite new potatoes,
parsley oil. (GF)*

FLATBREAD 16

*Roasted tomato sauce, saffron. bleu cheese,
squash, sage, arugula & portuguese sausage.*

DILLINGER'S BURGER 16

*Portuguese sausage patty,
roasted pepper & cheddar spread,
heirloom tomato, fresh greens, petite salad.
With bacon {18}*

RIBEYE 23

*7 oz ribeye, red & green chimichuri,
market vegetables, cashew broken rice.(GF)*

CHICKEN RAGU 22

*Chicken thigh, Risotto,
heirloom tomatoes, peruvian olives (GF)*

RISOTTO 18

*Mushroom stock risotto, roasted squash,
spiced pepitas. (GF)*

PORK & GRITS 21

*Pulled pork, pickled red onion,
poblano & sweet corn grits,
harissa aioli, roasted vegetable medley.
(GF)(V Option)*

SPECIALS

*Our chefs have new specials prepared daily.
Please see your bartender for our
most current offerings.*

DILLINGERS

Enjoyment, quality, craftsmanship and education are what we focus on here at Dillingers. These traits are exemplified by our knowledgeable, dedicated and talented staff, our open kitchen, locally sourced food and our love for crafting the perfect cocktail for you. We love to indulge your interests in cocktails and spirits of past & present. Everyone on our staff has brought something new & vibrant to the table, thank you for joining us.

EVENTS

MONDAY

Live Music 6pm – 8pm.

TIKI TUESDAY

Join us in the rum room.

WEDNESDAY DATE NIGHT

*One bottle of wine, two entrees
& one dessert to share for \$60*

THIRD THURSDAY

*Extended Happy Hour 4pm – 8pm
& enjoy the new artist on display.*

FRIDAY & SATURDAY

*Enjoy our happy hour drinks & late night
food from 10pm to midnight.*

SUNDAY SUPPER

*Join us for family style dining
three course prix-fix from 4pm – 8pm*

HAPPY HOUR

Open – 6pm Monday – Saturday

MUSSELS ^{13/21}

*Roasted tomato sauce,
saffron & blanc vermouth.
½ or full pound*

TOSTADAS ¹²

*Marinated slow roasted pork **or** portobello,
sweet slaw, harissa aioli. (GF)*

PEPPER & CHEDDAR TOAST ¹⁰

*Sourdough, roasted pepper & cheddar spread,
market fresh greens, house-made pickles.*

ALBONDIGAS ⁹

*Portuguese sausage meatballs, roasted tomatoes,
sweet paprika, sweet pepper & parsley relish.*

WHITE BEAN HUMMUS ⁸

*Rosemary, lemon, & pine nuts,
served with crackers.
(GF)(V)*

CHIPS & DIP ⁷

*Salt & pepper potato chips
served with onion dip. (V)(GF)*

PINXTOS ¹²

*Three marinated ribeye skewers,
with paprika & chili powder. (GF)(DF)*

SQUASH BISQUE ⁷

*Horseradish creme fraiche.
(V)(GF)(Contains Dairy)*