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Doyle

DEN OF CARDS

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HOST YOUR EVENT AT

Doyle

Host your next soirée at Doyle Bar, where timeless glamor meets effortless sophistication. Whether ensconced in the plush intimacy of The Lounge or sipping artfully crafted cocktails al fresco on our terrace, your guests will revel in an atmosphere of refined indulgence. Our versatile spaces adapt seamlessly to any occasion - from intimate gatherings and celebratory soirées to stylish corporate events - ensuring every detail is tailored to perfection. With impeccable service and a flawlessly curated experience, Doyle Bar transforms any gathering into a moment worth savoring.

Scan to visit our website

SHAREABLES

Cheese & Charcuterie D — 40
Imported & Local Delicatessen's served with Mustards, Pickles, Chiles, Jams & grilled bread

Cheese Plate D — 25
Imported & Local Delicatessen's served with Mustards, Pickles, Chiles, Jams & grilled bread

Fritto Misto Di Mare D, S — 28
Prawns, Calamari, Pickled Vegetables, Aioli

Ceviche Tostada S, F, D — 18
Avocado Salsa, Mole Spice, Chili, Nixtamal Corn Tortillas

Seafood Tower S — 65
Oysters, Prawns, Jonah Crab Claws, House Hot Sauce, Green Apple Mignonette, Habanero Cocktail Sauce

Beef Tartare Crostini A, D, E — 27
Steak, Calabrian Chili Oil, Cured Egg, Parmesan Cheese, Chives, Toast Point

Meatballs D — 17
Lamb, Pomodoro Sauce, Fiore Sardo, Garlic Bread

Fries SB
Salt 10 | Sweet Potato 10 | Seasoned 10 | Truffle 15

Allergens to follow

ENTRÉES

Smash Burger with Fries D, E — 24
Dry-Aged Patties, Burger Sauce, Brioche Bun, B&B Pickles, American Cheese

Go-Go Chicken Sando with Fries D, E — 24
Buttermilk-Brined Chicken Thigh, Mumbo Sauce Slaw, Brioche Bun, B&B Pickles, Chipotle Aioli

Fried Fish Sando with Fries D, F, E — 24
Beer-Battered Cod, Remoulade Sauce, Lettuce

Eggplant Parmesan D, N, E, V — 24
Breaded Eggplant, Vodka Sauce, Pesto, Mozzarella, Seasoned Chips

Kale Caesar Salad D, E, V — 20
Baby & Shredded Kale, Shaved Brussels Sprouts, Radish, Parmesan Cheese, Parmesan Dressing

Add Chicken 11 | Shrimp 14 | Salmon 15 | Steak 18

Allergens to follow

DESSERTS

Dark Chocolate Mousse D, E, V *Brandied Cherries, Whipped Cream*	12
Butterscotch Budino D, E, V *Irish Shortbread Cookies, Raspberry*	14
Vanilla Bean Crème Brulee D, E, V *Burnt Sugar, Fresh Berries*	14
Gelato & Seasonal Sorbet GF, VG, D, T *Chef's Selections*	10

**Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.*

D - Dairy E - Egg F - Fish S - Shellfish T - Tree Nut SB - Soy
SS - Sesame Seed GF - Gluten Free V - Vegetarian VG - Vegan

SEASONAL COCKTAILS

Runner, Runner 20
Nikka Vodka, Aperol, Campari, Lichi-Li, Grape, Lemon

Four of a Kind 20
Amaras Mezcal, Amaro Montenegro, Pear, Rosemary

Queen of Clovers 20
Apple Harvest Tea Infused-Roku Gin, Green Apple, Caramel, Clove, Lime

Gambit 20
Dingle Gin, Aperol, Yellow Chartreuse, Beet, Lemon, Lavender Bitters

Absent of Hearts 21
Maker's Mark Bourbon, Luxardo Triple Sec, House-made Fig Jam, Honey, Absinthe

S'more Decks 22
Marker's Mark 46, Luxardo Del Santo, Vanilla Chia-Hot Chocolate, House-made Maker's Mark Marshmallows

Smoke Stack 22
Laphroaig 10 Whisky, Cognac, Benedictine, Apple Cider, Lime, Peychauds Bitters, Angostura Bitters, Fever-Tree Ginger Beer

Royal Flush 15
The Pathfinder Non-Alcoholic Herbal Liqueur, Plum

An automatic service charge of 20% is applied to parties of 6 or more.

BEER

DRAUGHT

Allagash White, Belgian-Style Witbier 9
Maine, 5.1% ABV

Stella Artois, Pilsner 9
Belgium, 4.8% ABV

RP Raised by Wolves, APA 9
Washington, D.C., 5% ABV

Guinness, Irish Dry Stout 9
Ireland, 4.2% ABV

Seasonal Special 10
Ask Your Server

BOTTLE

Victory Sour Monkey, Sour Ale 9
Pennsylvania, 9.5% ABV

Peroni Nostro Azzurro, Pale Lager 8
Italy, 5.1% ABV

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WINES

SPARKLING

Prosecco Brut, Torresella *Veneto, Italy*	14/60
Prosecco Rosé, Torresella *Veneto, Italy*	16/65
Brut, Perrier Jouët *Champagne, France*	35/155
Rosé, Perrier Jouët *Champagne, France*	45/190

NON-ALCOHOLIC

Sparkling 'Blanc de Blancs,' Leitz Eins Zwei Zero NV *Rheingau, Germany*	14/49
Riesling, Leitz Eins Zwei Zero NV *Rheingau, Germany*	15/59
Pinot Noir, Leitz Eins Zwei Zero NV *Rheingau, Germany*	14/55

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WINES

WHITE

Pinot Grigio, Bottega Vinaia — 16/60
Trentino, Italy

Albariño, Esencia Divina Old Vine — 18/60
Rias Baixas, Spain

Sancerre, Kevin et Karine Lauverjat — 19/68
Moulin des Vrilleres, France

Chardonnay, Kalaris — 20/85
Sonoma Coast, California, USA

RED

Pinot Noir, Inscription — 20/80
Willamette Valley, Oregon, USA

Cabernet Sauvignon, Clos du Val — 26/110
Napa Valley, California, USA

Malbec, Alta Vista, Vive — 16/64
Mendoza, Argentina

Merlot Blend, McBride Sisters Collection — 18/75
Central Coast, California, USA

ROSÉ

Symphonie, Chateau Sainte Marguerite — 17/65
Côtes de Provence, France

Pinot Noir, Famille Lauverjat — 19/68
Sancerre, France

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