

The Douglas Room

Room Service Menu

Mon – Sat 2pm - 11pm

Dial ext. 100

SMALL PLATES

TATER TOTS <i>or</i> FRENCH FRIES	5
SHISHITO PEPPERS golden balsamic, sea salt	8
EDAMAME gochujang, lime, sesame seed	6
RICOTTA grilled levain, fruit chutney, honey	11
DUCK CONFIT WINGS orange curacao glaze, calabrian chili	14
LETTUCE CUPS beef, rice noodles, herbs, thai chili, peanuts, lime	15
POUTINE fries, tikka masala, paneer, chutney, cilantro	13

SALADS *add chicken (\$7) or Portobello (\$5)

DOUGIE FRESH baby kale, beet, radish, walnuts, champagne vinaigrette	13
ARUGULA strawberry, ricotta salata, spiced pecans, cider vinaigrette	12
WEDGE butter lettuce, fennel, tomato, cucumber, pt reyes bleu, bacon, ranch, sunflower seeds	14

MAINS

ROASTED CHICKEN salsa verde, roasted potatoes	17
PORTOBELLO SANDWICH goat cheese, arugula, red onion, sundried tomato aioli	12
PHILLY CHEESESTEAK ribeye, sautéed onion, <i>cheese whiz</i> or <i>white american</i>	14
CHICAGO DOG all beef hot dog, "chicago style"	13
THE TILDEN BURGER wagyu, american cheese, l.t.o., fancy sauce <i>add bacon (\$3) or fried egg (\$2)</i>	13

DESSERTS

LEMON SORBET agrumato oil, rosemary	5
MADAGASCAR VANILLA ICE CREAM toasted nut crumble, blackberry, saba	7



COCKTAILS

12 each

SLICK RICK vodka, aperol, strawberry, rhubarb, ginger beer, lime

SPAGHETTI WESTERN partida tequila, plums, passionfruit, coconut, amaro, golden balsamic, lime, black pepper

CROP CIRCLES el silencio mezcal, corn, yellow tomatoes, cardamaro, lapsang souchong, glogg, salt

TEACHES OF PEACHES london dry gin, peach cordial, lillet blanc, lemon, soda, thyme

BJORN BORG sloe gin, pimm's, chateau, amaro, watermelon, lemon

THE FOOT SOLDIER rye, bourbon, dark rum, cocchi americano, pecan syrup, caribbean bitters, flamed orange

KING OF SIAM great king street scotch, rum, thai falernum, cardamaro, Jamaican bitters, kaffir leaf

WHAT ABOUT BOB evan williams bourbon, suze, orange liquor, dry amontillado sherry, bitters, citrus oil

TENDERLOIN TUXEDO gin, dry vermouth, salers, maraschino, absinthe, celery bitters

WHISKEY NOSHITZKY glenfiddich 12, montenegro, peychauds bitters *ALL PROCEEDS BENEFIT THE SEND IT*

FOUNDATION AND CANCER RESEARCH

WINE

PAUL ROBIN, blanc de blancs, france, NV	sparkling	8/32
PIERRE BRECHT, cremant d'alsace, brut rose, NV	sparkling	13/52
CAMPUGET, grenache/syrah, california, 2017	rose	9/36
HALOZAN, pinot gris, slovenia, 2016	white	9/36
TOURAIN, sauvignon blanc, france, 2017	white	10/40
TRUE MYTH, chardonnay, paragon vineyard, edna valley, 2015	white	11/44
DOMAINE DE CASTELNAU, pinot noir, les muriers, pays d'oc, 2016	red	12/48
TABLELANDS, pinot noir, new zealand, 2016	red	13/52
LA TOUR BEAUMONT, cabernet franc, france, 2015	red	11/44
O'LILLO, super tuscan, italy, 2016	red	12/48

BEER

BAVIK, pilsner, belgium	btl	7
FORT POINT, kolsch, "ksa", san francisco	can	7
FORT POINT, galaxy park, san francisco	can	7
CORONADO, ipa, coronado, california	btl	8
MISSION, ipa, san diego	btl	8
EINSTOCK, porter, iceland	btl	8
GOLDEN STATE, cider, "mighty dry", california	can (16oz)	7

WARNING: Drinking Distilled Spirits, Beer, Coolers, Wine and Other Alcoholic Beverages May Increase Cancer Risk, and, During Pregnancy, Can Cause Birth Defects.
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness