BEER & CIDER (Cans/Bottles)

NA IPA	–	Fremont	6
NA Kolsch	–	Best Day	6
Amber	–	Scuttlebutt 'Sea Legs'	6
IPA	–	Hop Lion	6
Hazy IPA	–	Reubens 'Dream Team'	8
Pale Ale	–	Bale Breaker 'Field 41'	6
Pilsner	–	Chuckanut	6
Porter	–	Reubens	6
Cider	–	Yonder 'Dry'	8
Cider	–	Tieton 'Blackberry'	8

DRAFT 8

IPA	–	Stemma
Pilsner	–	Icicle

TEA & COFFEE

Black Tea	Ceylon, *Darjeeling, Duchess, Earl Grey, English B.*
Chinese Tea	*Dragonwell, Gunpowder, Lapsang, White Peony*
Japanese Tea	*Genmaicha, Gyokuro, Hojicha, Sencha,*
Taiwanese Tea	*Bao Zhong, Iron Goddess, Li Shan*
Floristry	**Peppermint, Nettle, Calendula, Lavender, Rose**
Pergola	**Spearmint, Tulsi, Lemon Balm, Orange, Jasmine**
~~*Dorado*~~	~~**Green Rooibos, Lemon Grass, Chamomile, Ginger, Lemon**~~
Levante	**Red Rooibos, Cardamom, Blood Orange, Vanilla, Clove**
Coffee	*Espresso Bar, French Press, Affogato, Decaf*

NA BEVERAGES

Rhubarb-Mint Shrub	8
Fever Tree Ginger Beer	5
Pellegrino Blood Orange	4
Pellegrino Lemon	4
Izzie Soda Blackberry	4
Izzie Soda Mango	4
Izzie Soda Strawberry	4
La Croix	2

DOE BAY
RESORT & RETREAT

Orcas Island is a small & deeply connected farming community. DB Café is focused on seed-to-table dining. We source produce from our own garden and support our neighboring Island and Skagit Valley farms whenever possible.
~Enjoy~

COCKTAILS 18

Cardamom Old Fashioned
Four Roses Bourbon, Cardamom &
Angostura Bitters, Simple (Rocks)

Love Bug
Earl Grey Infused Gin, Lemon,
Lavender Simple (Nick & Nora)

Rosemary Mule
Rosemary Infused Vodka, Ginger Beer,
Stone Pine Liqueur, Lime, Soda (Collins)

WINE

Red

House Red	'24	Jupiter – Sonoma, CA	14/44
Chianti	'20	Solatus – Toscano, IT	16/48
Rhone Blend	'21	Florian Andre – Tavel, FR	16/48
Pinot Noir	'23	McKinlay – Willamette, OR	18/52

White

House White	'24	Jupiter – Sonoma, CA	14/44
Pinot Grigio	'22	Cesari – Delle Venezie, IT	16/48
Sauv. Blanc	'25	Walla Walla – Columbia, WA	16/48
Vermentino	'23	Jupiter – Russian River, CA	18/52

Skin Contact

Rosé	'24	Esja– Duvall, WA	16/46
Orange	'23	Jupiter– Mendocino, CA	17/50

Sparkling

Cava	'20	Vega Medien – Requena, Spain	14/44
Pet Nat	'22	'Naken' Biokult – Austria	16/48

Dinner Menu

House Ciabatta: With Seasoned Oil 12 v

Spring Greens: DBG Greens, Cucumber, Rhubarb, Radish, Walnut, Chevre, Cilantro, Rhubarb Vinaigrette 18 gf

Steamed Clams: White Wine, Butter, Allium, Herbs, House Focaccia 32

Scallop Trio: Pan Seared, Carrot Nage & Ribbons, Roasted Fennel, Pickled Peppers, Citrus Vinaigrette 40

Mushroom Risotto: Oyster, Shitake,& Cremini Mushrooms, Spinach, Tarragon, Allium (contains oat & cashews) 36 gf/v

Seafood Curry: Red Thai Curry with Halibut & Shrimp, Black Lentils, Carrot, Potato, Allium, Coconut 42 gf/df

Spring Chicken: Roasted Baby Potatoes, Broccolini, Beet Puree, Thyme Jus 42 df/gf

Garden Linguine: Creamy Lemon – Garlic Sauce, Cherry Tomato, Asparagus, Caramelized Cipollini 36

Pappardelle Bolognaise: Skagit Pork, Pecorino, Chèvre, White Wine – Tomato Reduction 38

Pan Seared Halibut: Citrus Quinoa, Charred Asparagus, Roasted Bell Pepper, Fennel & Carrot, Pea Shoot Puree, Toasted Almond 50 gf

v – Vegan gf – Gluten Free df – Dairy Free

Consuming raw or undercooked food may increase risk of food born illness.