



dulu

BAR MENU

OF THE MOMENT

Our specialty cocktails celebrate the seasons and the spirit of adventure, introducing fresh twists on cocktails using botanicals, unique blends, and technique, \$19.

All syrups are house-made.

DELULU MARTINI

Gin, Lillet Blanc, Cointreau, Lemon

HAVING A MOMENT

Vodka, Lychee Liqueur, Lime, Blackberry Jam

SAM'S PRESSO

Vodka, Maple Coffee Liqueur, Cacao Liqueur, Espresso, Irish Cream Liqueur

SAX IN THE CITY

Vodka, Elderflower Liqueur, Cranberry, Lemon

PISCO SOUR

Pisco, Lemon, Egg White, Bitters

SAY LESS

Hibiscus Infused Ocho Tequila, Cointreau, Lime + Lemon, Rosemary Syrup

NEXT QUESTION

Mezcal Peloton De La Muerte, Aperol, Ancho Reyes Liqueur, Chartreuse, Lime

ALL SET

Cucumber Infused Vodka, Lillet, Grand Marnier, Cardamom Infused Oil

CLASSIC COCKTAILS

At Doctor Sax House, as you settle into the dudu Cafe & Lounge, you may feel transported – where the historic glamour of the Gilded Age meets the contemporary soul of new energy. Our classic cocktails are a curated collection of your timeless favorites, \$17.

MARTINI

Your choice of Gin or Vodka, Dry Vermouth, Olives or Lemon Twist

VESPER

Gin, Vodka, Lillet Blanc

NEGRONI

Gin, Campari, Sweet Vermouth

WHITE NEGRONI

Gin, Lillet Blanc, Suze

ESPRESSO MARTINI

Vodka, Fresh Espresso, Coffee Liqueur

AMERICANO

Campari, Sweet Vermouth, Club Soda

MANHATTAN

Whiskey, Sweet Vermouth, Bitters

OLD FASHIONED

Bourbon, Bitters, Sugar, Orange Twist

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Lime

MARGARITA

Tequila, Lime, Agave

*Passion Fruit

PAPER PLANE

Rye, Amaro Averna, Aperol, Lemon Juice

MOCKTAILS

Our mocktails are crafted with the same intention as our cocktails – complex and satisfying. If you're feeling daring, let us know your taste profile and we will create one with you, \$15.

CAUTIOUSLY OPTIMISTIC

Grapefruit, Agave, Fresh Lime Juice, Club Soda

TOO MUCH

Muddled Blackberries, Thyme, Simple Syrup, Fresh Lemon + Lime Juice, Splash of Club Soda + Ginger Beer

THE TOWN'S GOSSIP

White Cranberry, Rosemary Syrup, Splash of Orange, Club Soda

WHY NOT

Egg Whites, Spiced Bitters, Fresh Lemon + Lime, Simple Syrup, Tonic

TASTE PROFILE

Let us know what flavors you connect with and we will create something tailored to you

BRUNCH COCKTAILS \$17

BLOOD ORANGE MIMOSA

Aperol, Prosecco, Club Soda

APEROL SPRITZ

Aperol, Prosecco, Club Soda

BLOODY MARY

Vodka, House-made Bloody Mary Mix, Fresh Lemon Juice

FRENCH 75

Gin, Fresh Lemon Juice, Champagne

IRISH COFFEE

Irish Whiskey, Maple Bourbon, Irish Cream, Coffee

W I N E

SPARKLING

GLASS | BOTTLE

JCB Caviar Cremant, Blend of Chardonnay and Aligoté, *Burgundy, France*

18 70

Gloria Ferrer Blanc De Noirs, Rosé *Sonoma, California*

18 70

Medici Ermete Concerto, Lambrusco *Reggio Emilia, Italy*

17 64

Bisol Jeio, Prosecco *Cartizze, Italy*

16 60

Pierre Cellier, Champagne Brut Prestige *Le Mesnil-sur-Oger, France*

26 110

Veuve Clicquot, Champagne *Reims, France*

29 115

WHITE

GLASS | BOTTLE

Laurenz V Friendly, Grüner Veltliner *Kamptal, Austria*

18 70

Capensis Silene, Chardonnay *Stellenbosch, South Africa*

18 70

Stag's Leap, Chardonnay *Napa Valley, California*

24 86

Spy Valley E Block, Sauvignon Blanc *Marlborough, New Zealand*

16 60

Paul Cherrier, Sancerre *Loire, France*

16 60

Lugana Ca di Fretti *Lombardy, Italy*

16 60

ROSÉ

GLASS | BOTTLE

Hampton Water *Languedoc, France*

17 65

Rumor Rosè *Provence, France*

17 65

RED

GLASS | BOTTLE

Violet Hill, Pinot Noir *Willamette Valley, Oregon*

17 65

Lumen, Grenache *Santa Barbara, California*

16 60

The Herdsman, Cabernet Sauvignon *Yolo, California*

19 75

Domaine Brusset, Cotes de Rhone *Rhone Valley, France*

25 117

AVAILABLE EXCLUSIVELY BY THE BOTTLE

Frog's Leap, Chardonnay *Napa Valley, California*

104

Caymus, Cabernet Sauvignon *Napa Valley, California*

127

Pieve Santa Restituta Brunello *Tuscany, Italy*

168

Gaja Barolo Dagromis *Piedmont, Italy*

200

DESSERT COCKTAILS \$ 18

NIGHT NIGHTS

Vodka, Black Raspberry, Chambord, Irish Cream Liqueur

YOU'RE A DREAM

Vodka, Chocolate Syrup, Frangelico, Cacao Liqueur, Simple Syrup, Half & Half

DEFINITELY NOT VANILLA

Tequila, Vanilla Bean Simple Syrup, Espresso, Vanilla Coffee Liqueur

DESSERT TRIO, \$37

DIGESTIFS

AMARO	15
COGNAC, REMY MARTIN	17
COGNAC, AUGIERE	15
CHARTREUSE	15
FERNET BRANCA	15
GRAHAM'S, 10 YR	18
GRAHAM'S, 20 YR	22
GRAHAM'S, 30 YR	30

B E E R

SAM ADAMS Assorted Beers	6	MAINE BEER COMPANY PEEPER, American Pale Ale 5.5%	12
HOT PLATE BREWING Chamomile Blonde Ale, 5.1%	8	MAINE BEER COMPANY LUNCH IPA, 7%	12
HOT PLATE BREWING After Party American Lager, 4.2%	8	GUINNESS Irish Stout	12
HEINEKEN Lager	8	ATHLETIC Non-Alcoholic IPA, Golden, Lite	6

NON-ALCOHOLIC DRINKS

SELECTION OF SOFT DRINKS Coke, Diet Coke, Sprite, Fever Tree Ginger Beer	7
SELECTION OF JUICES Orange, Grapefruit, Cranberry, White Cranberry	7

Wifi: Saxxy
Password: berkshirevibes

it's only delusional until it works