



dulu

BAR MENU

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

DESSERT WINES

2013 Falchini, Vin Santo del Chianti
17. // 68. 375ml.
Tuscany, Italy

2020 Chateau Grillon, Sauternes
13. // 48. 375ml
Bordeaux, France

2018 Chateau Rieussec, Premier Cru Sauternes
98. 375ml
Bordeaux, France

APERITIFS • DIGESTIVES • LIQUEURS & OTHER NOTEWORTHY SPIRITS

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.

WINES BY THE STEM

SPARKLING

N.V. Carpené-Malvolti "1868" Prosecco Superiore	16.	64.
<i>Veneto, Italy</i>		
N.V. Scharffenberger "MT" Brut Rosé	15.	60.
<i>Menocino County, California</i>		
N.V. Vollereaux "Réserve" Brut Champagne	29.	116.
<i>Champagne, France</i>		
N.V. Louis Roederer "Collection 246" Brut Champagne	375ml ----	68.
<i>Champagne, France</i>		

WHITE WINES

2023 Matthais & Emile Roblin "Origine" Sancerre	21.	84.
<i>Loire, France</i>		
2023 Huber "Terrasen" Gruner Veltliner	15.	60.
<i>Trainemtal, Austria</i>		
2023 Forjas del Salnes "Leirana" Albarino	19.	76.
<i>Galicia, Spain</i>		
2021 Cantine Lunae Bioni "Grey Label" Vermentino	16.	64.
<i>Colli di Luni, Italy</i>		
2018 Trimbach "Reserve" Pinot Gris	17.	68.
<i>Alsace, France</i>		
2023 PlumpJack "Reserve" Chardonnay	24.	96.
<i>Napa Valley, California</i>		

ROSÉ

2024 Chateau Peyrasol "Cuvée des Commandeurs" Provence Rosé	17.	68.
<i>Provence, France</i>		
2024 Lucien Crochet Sancerre Rosé	22.	88.
<i>Loire Valley, France</i>		

RED WINES

2023 Planeta "Vittoria" Frappato	16.	64.
<i>Sicily, Italy</i>		
2023 LIOCO, Pinot Noir	17.	68.
<i>Mendocino County, California</i>		
2023 De Forville Langhe Nebbiolo	18.	72.
<i>Piedmont, Italy</i>		
2022 Emilio Moro, Tempranillo	19.	76.
<i>Ribera del Duero, Spain</i>		
2022 BonAnno, Cabernet Sauvignon	21.	84.
<i>Napa Valley, California</i>		
2021 Unang "Ventoux" Cotes du Rhone	15.	60.
<i>Rhone, France</i>		

HALF BOTTLES

SPARKLING

N.V.	Bailly Lapierre, Crémant de Bourgogne Brut Reserve	45.
	<i>Burgundy, France</i>	
N.V.	Ferrari, Trento Brut Rosé	45.
	<i>Trento-Alto Adige</i>	
N.V.	Louis Roederer "Collection 246" MV Brut Champagne	68.
	<i>Champagne, France</i>	
N.V.	Guy Larmandier "Grand Cru" Blanc de Blancs Brut	88.
	<i>Champagne, France</i>	

WHITE WINES

2023	Domaine Fournier "Les Belles Vignes" Sancerre	48.
	<i>Loire Valley, France</i>	
2023	Domaine de la Mandelière, Chablis	48.
	<i>Burgundy, France</i>	
2022	Domaine Rémi Jobard, Bourgogne Blanc	68.
	<i>Burgundy, France</i>	
2017	Trimbach "Frederic Emile" Grand Cru Dry Riesling	88.
	<i>Alsace, France</i>	
2023	Domaine du Vieux Lazaret, Chateauneuf-du-Pape Blanc	52.
	<i>Rhone, France</i>	

RED WINES

2022	Domaine Lucien Crochet	
	"La Croix du Roy" Sancerre Rouge	52.
	<i>Loire Valley, France</i>	
2022	Bethel Heights "Eola-Amity Hills" Pinot Noir	48.
	<i>Willamette Valley, Oregon</i>	
2019	Col d'Orcia, Brunello di Montalcino	72.
	<i>Tuscany, Italy</i>	
2023	Domaine du Vieux Lazaret, Chateauneuf-du-Pape Rouge	52.
	<i>Rhone, France</i>	
2018	Cain Vineyard "Cain Five" Bordeaux Blend	120.
	<i>Spring Mountain, Napa, California</i>	
2020	Groth "Oakville" Cabernet Sauvignon	78.
	<i>Napa, California</i>	
2022	PlumpJack, Cabernet Sauvignon	195.
	<i>Napa, California</i>	

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

B E E R

Sam Adams	6.
Assorted Beers	
Hot Plate Brewing	8.
Chamomile Blonde Ale, 5.1%	
Hot Plate Brewing	8.
After Party American Lager, 4.2%	
Heineken	8.
Lager	
Maine Beer Company	12.
PEEPER, American Pale Ale 5.5%	
Maine Beer Company	12.
LUNCH IPA, 7%	
Guinness	12.
Irish Stout	
Athletic	6.
Non-Alcoholic	
IPA, Golden, Lite	

SPRITZ

Summer's are for spritzing – \$17.

APEROL SPRITZ

Aperol, Prosecco, Club Soda

PALOMA SPRITZ

Libélula Tequila, Grapefruit, Agave,
topped with Prosecco

BURNT CITRUS MEZCAL SPRITZ

Blood Orange, Spicy Syrup, Mezcal,
topped with Prosecco

CUCUMBER ELDERFLOWER SPRITZ

Fresh Cucumber Purée, Lemon, St-Germain Elderflower Liqueur,
Vodka, topped with Prosecco

AVIATION SPRITZ

Greylock Gin, Crème de Violette, Lime,
Lavender Syrup, Sparkling Rosé

BRUNCH COCKTAILS

Brunch without a cocktail? Couldn't be us – \$17.

GRAPEFRUIT MIMOSA

Grapefruit, Prosecco

BLOODY MARY

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

FRENCH 75

Gin, Fresh Lemon Juice, Champagne

DULU ICED COFFEE

Giffard Banana Liqueur, Licor 43,
Ice Glen Vodka, House Cold Brew

CELLAR SELECTIONS

SPARKLING

- 2014 Bailly Lapierre "Vive-la-Joie" **Crémant de Bourgogne Brut** 64.
Burgundy, France
- 2013 Pares Balta "Blanca Cusine" **Vintage Cava** *Penedes, Spain* 88.
- 2019 Gusbourne "Traditional Method" **Blanc de Blancs Brut** 138.
Kent, England
- N.V. Pierre Moncuit "Grand Cru" **Brut Rosé** *Champagne, France* 126.

WHITE WINES

- 2022 Domaine Thomas "Ultimus" **Sancerre** *Loire Valley, France* 120.
- 2022 "R de Rieussec" **Sauvignon Blanc Blend** *Bordeaux, France* 98.
- 2023 Planeta "Cometa" **Fiano** *Sicily, Italy* 86.
- 2022 Domaine Remi Jobard "Sous la Velle" **Meursault** 198.
Burgundy, France
- 2021 Hanzell Vineyards "Estate" **Chardonnay** 142.
Sonoma Valley, California
- 2023 Ken Forrester "FMC" **Chenin Blanc** *Stellenbosch, South Africa* 116.

ROSÉ

- 2024 Domaine du Bagnol, **Cassis Rosé** *Provence, France* 76.
- 2024 Chateau Peyrassol "Le Clos" **Provence Rosé** *Provence, France* 118.

RED WINES

- 2022 Domaine George Lignier et Fils, **Bourgogne Rouge** 76.
Burgundy, France
- 2022 Price Family Estates "Three Sticks" **Pinot Noir** 92.
Sonoma Coast, California
- 2016 Faustino "I" **Gran Reserva Rioja** *Rioja, Spain* 98.
- 2018 Chateau Musar, **Grand Vin Rouge** *Bakaa Valley, Lebanon* 144.
- 2020 Massolino "Parafada" **Cru Barolo** *Piedmont, Italy* 198.
- 2019 Chateau Moulin de Duhart, **Grand Cru Clasée Pauillac** 128.
Bordeaux, France
- 2020 "Il Borro" **Super Tuscan** by Salvatore Ferragamo 146.
Tuscany, Italy
- 2021 "Napanook" by Dominus, **Bordeaux Blend** 196.
Napa Valley, California
- 2021 Odette Estate "Stags Leap District" **Cabernet Sauvignon** 282.
Napa, California

COCKTAILS 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

Greylock Gin, Ice Glen Vodka, Lillet Blanc, Cointreau, Lemon

HAVING A MOMENT

Ice Glen Vodka, Luxardo Liqueur, Blackberry Jam, Lime

SAM'S PRESSO

Ice Glen Vodka, Espresso Shot, Maple Coffee Liqueur, Cacao Liqueur

SAX IN THE CITY (White Cosmo)

Ice Glen Vodka, Rosemary Syrup, Cointreau,
White Cranberry Juice, Lime

SAY LESS

Ocho Tequila (Hibiscus Infused), Cointreau, Lime, Agave

NEXT QUESTION

Pelotón de la Muerte Mezcal, Aperol,
Ancho Reyes Liqueur, Green Chartreuse, Lime

THAT'S CRAZY...

Japanese Gin, Hibiscus Tea, Lychee Liqueur,
Carpano Bianco, Dry Vermouth

DON'T QUOTE ME

Libélula Jalapeño-Infused Tequila, Giffard Triple Sec,
Tangerine, Lime Agave

HALF PERSIAN

Flor de Caña White Rum, Kiwi Purée, Lime, Agave

DOING OUR BEST

St-Germain Elderflower Liqueur, Peters Orange Bitters,
Japanese Whisky, Sage Syrup

CLASSIC COCKTAILS

At Doctor Sax House, as you settle into the dulu 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 – \$18.

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

PAPER PLANE

Rye, Amaro Averna, Aperol, Lemon Juice

PISCO SOUR

Pisco, Lemon, Egg White, Bitters