



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, \$18.

All syrups are house-made.

DELULU MARTINI

Gin, Lillet Blanc, Cointreau, Fresh Lemon Juice

HAVING A MOMENT

Vodka, Lychee Liqueur, Lime Juice, Blackberry Jam

KEROUAC'S DREAM

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

SAX IN THE CITY

Vodka, Elderflower Liqueur, Cranberry Juice, Fresh Lemon Juice

PISCO SOUR

Pisco, Fresh Lemon Juice, Egg White, Bitters

POM POM TINI

Tequila, Pomegranate, Orange, Cointreau, Maple 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, \$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, Fresh Lime Juice

MARGARITA

Tequila, Fresh Lime Juice, Agave

*Passion Fruit

MOCKTAILS

Our mocktails are crafted with the same flair and finesse as our cocktails—complex, refreshing, and utterly satisfying. If you're feeling daring, let us know your taste profile and we will create one with you, \$13.

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 Juice, Simple Syrup, Tonic

TASTE PROFILE

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

BRUNCH COCKTAILS \$18

APEROL SPRITZ

Aperol, Prosecco, Club Soda

BLOODY MARY

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

FRENCH 75

Gin, Fresh Lemon Juice, Champagne

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

Caymus, Cabernet Sauvignon *Napa Valley, California*

28 106

AVAILABLE EXCLUSIVELY BY THE BOTTLE

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

104

Pieve Santa Restituta Brunello *Tuscany, Italy*

168

Gaja Barolo Dagromis *Piedmont, Italy*

200

DESSERT COCKTAILS \$ 17

SWEATA WEATHA

Vodka, Black Raspberry, Chambord, Irish Cream Liqueur

CHOC IT UP TO....

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

NOT VANILLA

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

MAKE IT A DESSERT TRIO, \$37

DIGESTIFS

AMARO	15
COGNAC, REMY MARTIN	17
COGNAC, AUGIERE	15
CHARTREUSE	15
FERNET BRANCA	15

BEER

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

ATHLETIC

Non-alcoholic

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