



SNACKS

Pretzel Bites \$6

Sherry Malt Vinegar Reduction,
Pepperjack Cheese Sauce,
Whole Grain Mustard

Deviled Eggs \$6

Spicy Jalapeño-Stuffed Eggs,
Picked Onion

Parmesan Fried Cauliflower \$6

Cauliflower Florets, Parmesan
Gremolata, House-made Ranch
(* contains Pine Nuts)

Ribs \$10

Dry Spiced Rubbed Pork Ribs,
Vinegar Slaw, White BBQ Sauce

Frites \$6 (V, GF)

House Cut Fries,
Yellow Curry Dipping Sauce
Add Bacon (\$.50)

Shishito Peppers \$7 (V, GF)

Smoky Grilled Blistered Peppers,
Romesco Sauce

Tostones \$15 *

Spiced Fried Plantains, House-made
Guacamole, Marinated Grilled Shrimp

Edamame Falafel \$7 (V)

Tahini Lemon Sauce

Charcuterie & Cheese \$14

Our weekly curated selection

*** CONSUMER ADVISORY:** Consuming raw
& undercooked meats, poultry, seafood, or
eggs may increase your risk of foodborne
illness, especially if you have certain medical
conditions. Items with * contain raw or
undercooked fish.

V - Vegan Option Available

GF - Gluten-Free Option Available

greens \$8

Panzanella (V, GF)

Organic Arugula, Carrot, Red Onion,
Cherry Tomato, Mozzarella,
Smoked Tomato Vin, Toasted Bread

Spinach (V, GF)

Strawberry, Goat Cheese,
Sunflower Seeds, Balsamic Vin

SANDWICH

SERVED WITH HOUSE CUT FRIES

D+M Burger \$13 * (GF)

Angus Grilled Patty, Lettuce, Tomato,
Thousand Island, Aged Cheddar,
Smoky Bacon, Grilled Onions

Fried Chicken \$13

Fried Buttermilk Chicken,
Spicy Honey Mustard,
Housemade Pickles
Add Lettuce/Tomato (\$.50),
Add Bacon (\$.75)

Mahi "Banh Mi" \$13 * (GF)

Grilled Local Mahi, Sriracha Mayo,
Cucumber, Pickled Onion, Cilantro

staples

Shrimp & Grits \$13 *

Shrimp, Chorizo, Mushroom,
Tomato, Scallion, Rich Creamy Sauce

Hanger Steak \$18 *

Grilled Marinated Hanger Steak,
Sriracha Swoosh, Crispy Fingerlings,
Sauteed Spinach, Kimchi Butter

Fried Rice \$11

Shiitake, Shallot, Scallion Snow Peas &
Fried Egg with Chicken, Steak or Tofu

(V)

Shrimp (add \$3)

DIM YUM

Wings \$9 (GF)

6 Jumbo Wings Tossed in Korean BBQ, served with Ranch

Spicy Snow Peas \$7 (V, GF)

Crisp Snow Peas Flashed Over Heat, Tamari Sriracha Sauce, Pine Nuts

Tuna Nachos \$10 * (V)

Sesame Seared Tuna, Crispy Wontons Chips, Avocado Sauce, Pickled Jalapeño, Candied Pineapple, Pickled Onion

Pork Kimchi Egg Rolls \$8

Sweet & Sour Sauce

Chilled Sesame Noodle Salad \$7 (V)

Pickled Daikon, Carrot, Scallion, Sesame Seeds

Pork Belly Bao Buns \$9

Luscious Crisped Pork Belly, Sriracha Mayo, Pickled Veg, Scallion, Cilantro

ramen \$13

Choice of Shoyu Pork Broth OR Vegan Vegetable Broth (V)

Napa Cabbage, Mushrooms, Soft Egg, Scallions

Choice of Protein:

Chicken, Pork Belly, Flank Steak, Tofu, Shrimp (add \$3)

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sushi

The Ike and Tuna Turner \$12*

Tuna, Avocado, Ebi Shrimp and Mango Tempura Fried with Eel Sauce and Green Curry Mayo

Tuna Crudo \$12 * (GF)

Sliced Local Raw Tuna, Mojo Sauce, Serrano Peppers

Billy Joel's Revenge Roll \$14*

BBQ Soy Paper, Yellowtail, Jalapeño, Pickled Cucumber, Avocado and Crab Topped with Scallions and Spicy Mayo

The Hatori Hanzo \$11 *

Sliced Yellowtail Sashimi, Avocado, Kizami Wasabi, Yuzu Soy and Local Sprouts

TREATS \$7

George Washington Carver's Ice Box Pie with Housemade Whipped Cream

Flourless Chocolate Torte With Strawberry Sauce, Sea Salt & Housemade Whipped Cream (GF)

Grand Marnier Crème Brûlée (GF)

About Us:

Dram + Morsel is the top floor "sister" restaurant to YoSake.

The vision for our third floor "baby" was to create an inviting space for our guests to relax and unwind while offering a menu that is shareable - giving you the ability to sample multiple dishes. We source local ingredients and change our menu according to what is in season. As an homage to our sister on the 2nd floor we have a small sushi offering! Please know that with our small staff, dishes will be sent out as they are prepared. Please convey specific requests and allergies with your server.

We hope you enjoy your D+M experience!

D + M

brunch

THE BASICS - 2 eggs to order, bacon and side of hash browns* **\$9**

OMELET - Spinach, tomato, mushroom & goat cheese* **\$12**

BACON EGG & CHEESE BAGEL - Served with spicy mayo and side of hash browns **\$9**

SHRIMP & GRITS - Shiitake mushrooms, tomato and sausage over creamy stoneground grits* **\$13**

TOFU HASH - Marinated tofu with mushrooms, black beans, spinach, tomato & hash browns **\$9**

ABLT - Avocado, bacon, lettuce and tomato with spicy mayo and hand cut fries **\$10**

FRENCH TOAST - Coconut custard battered sourdough with syrup, bacon and hash browns **\$10**

D+M BURGER - 6 oz Angus burger grilled and topped with bacon, cheddar cheese & fried egg with hand cut fries* **\$12**

CORNED BEEF HASH - Served with a fried egg and cheese* **\$11**

LOX & BAGEL - Served with cream cheese, capers and side of hash browns **\$11**

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PANZANELLA SALAD - Arugula, shaved red onion, grape tomato, carrot & goat cheese with smoked tomato vin and toasted bread **\$8**

HUEVOS RANCHEROS - Two sunny side up eggs with corn tortillas, black beans, salsa, feta and hash browns* **\$12**

EGGS BENEDICT - Two poached eggs over toasted English muffin, Canadian bacon and hollandaise served with hash browns* **\$12**

FRIED CHICKEN & WAFFLES - Buttermilk fried chicken on top of a fresh made waffle with syrup and side of hash browns **\$12**

SIDES & EXTRAS

a la carte

2 Eggs*

Bacon \$4

Hash Browns \$4

Stone Ground Grits \$4

Fresh Fruit \$4

Hand Cut Fries \$4

Waffle \$5

Add Avocado \$2

**PLEASE ASK YOUR
SERVER ABOUT
DRINK SPECIALS &
WEEKLY FEATURES**

W

Lanson Black Label Brut, Champagne	58
Besserat de Bellefon Blanc de Blancs, Champagne	90
Laherte Frères Extra Brut Rose, Champagne	68
Spritz & Giggles Grand Cuvee, Paso Robles	10/42
La Spinetta Moscato d'Asti, Italy	10/42
Scarpetta Prosecco, Friuli-Venezia Giulia, Italy	9/38
Mas Fi Cava Brut, Catalonia, Spain	8/32
Sao Joao Espumante Bruto Rose, Portugal	9/38

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Van Duzer Estate Rosé, Willamette Valley	40
Domaine Elisa Gueneau Rosé, Sancerre	48
Elicio Rosé, Rhone Valley, France	9/38
Pax Cellars Trousseau Gris, Russian River	45
On Tap ~ Birichino Vin Gris, California	11

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Tiamo Pinot Grigio, Veneto Italy	8/35
Fritz Muller-Thurgau, Rheinhessen, Germany	9/38
Raft Wines Love Ranch Viognier, Cali	10/42
Nortico Vinho Alvarinho, Portugal	9/38
Noah's River Chardonnay, Cali	9/38
Diatom Bar-M Stainless Chardonnay, Santa Barbara	52
Paul Buisse Touraine, Sauvignon Blanc, Loire Valley	8/34
On Tap ~ Chalk Hill, Chardonnay, Sonoma Coast	12
Hirsch Vineyards Chardonnay, Sonoma Coast	82
Stolpman Sauvignon Blanc, Ballard Canyon	45
Altes Terra Alta Blanc, Catalonia	8/34
Huia Pinot Gris, Marlborough, New Zealand	10/42

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On Tap ~ Pali Pinot Noir, Sonoma Coast	12
Siduri Pinot Noir, Santa Barbara, Cali	10/42
Glou Glou Summer Red by Las Jaras, California	45
La Spinetta Sangiovese, Tuscany, Italy	40
Vin de Days Pinot Noir, Willamette	57
Benevolent Neglect Mourvedre, Lake County, Ca	58
St Cosme Cotes du Rhone, France	9/38
Tarrica Merlot, Paso Robles	8/34
Blackbird Arise Merlot/Cab/Cab Franc, Napa	88
Blueprint Cabernet, Lail Vineyards California	120
'Persistence' Cabernet Blend, Napa Valley	85
Ashes & Diamonds Cabernet, Oak Knoll, Napa	62
CS Cabernet Sauvignon, Washington State	9/38
Scholar & Mason Cabernet, Napa	42
La Cuadrilla Grenache/Syrah, Ballard Canyon	51
Raft Wines Weed Farms Syrah, Cali	48
Italics 'Sixteen Apellations', Napa	125
Time Place Co Cinsault, Lodi	12/48
'Pretty' by Fabre Malbec, Mendoza	9/38
Red Schooner Malbec, Andes Mountains	68
On Tap ~ Clos de Gilroy Grenache/Syrah/Pet. Sirah	10

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*Half
Priced
Bottles
Of
Wine
Every
Thursday*

COCKTAILS

GREEN LIPSTICK \$12

Sutler's Gin, Lemon Juice, Simple Syrup, Cucumber, Basil

CALL ME OLD FASHIONED \$12

Bulleit Rye, Ginger Simple Syrup,
Lemon, Angostura Bitters

JACK RUDY G+T \$9

Sutler's Gin, Jack Rudy Tonic Syrup, Soda Water

SECRET GARDEN \$12

Creme de Violet, St Germaine, Lime and Champagne

THE RHU PEAR \$12

Espolon, Cointreau, Rhubarb, Lime, Simple Syrup, Red Pear

TEQUILA KATIE \$12

Cazadores Blanco, Lemon, Lime, Simple Syrup,
Jalapeño, Mango Cubes, Domaine de Canton, Spicy Salt Rim

PEACHY QUEEN \$10

Prosecco, Peach Bitters, Peach, Raspberry

SOCIAL BUTTERFLY \$10

Social House Vodka, Pama Liquor, Strawberry, Lemon Juice
Champagne

FANCY PANTS \$12

Bacardi Silver, Disaronno Amaretto, Godiva Liquor, Cream

HIBISCUS MANHATTAN \$14

Makers Mark, Sweet Vermouth, Orange Bitters, Hibiscus Flower

sake

Hou Hou Shu Sake

Rosé Sparkling -

\$18/bottle

Joto Sake

Junmai Nigori -

\$12/carafe

Joto Sake Yuzu -

\$16/carafe

Bud Light - \$3

Pabst Blue Ribbon - \$3

Michelob Ultra - \$3.50

Modelo Especial - \$4

beer

Allagash White - \$4.50

Bell's Two-Hearted Ale - \$4.50

Lost Coast 8-Ball Stout - \$4.50

Stella Artois Pilsner - \$4.50

Hitachino Nest White Ale - \$4.75

Westbrook IPA - \$5

Westbrook Gose - \$5

Ballast Point Sculpin IPA - \$5

Flat Rock Cider Company Semi-Dry Apple - \$5

Anderson Valley Seasonal Gose - \$5

Moody Tongue Chocolate Churro Baltic Porter - \$6

Cuvée des Jacobins Rouge - \$6

Sapporo - \$7