



IN EVERY EMPTY BOTTLE IS A STORY

MIX-OL- O-GIST (MIK-SOL-UG-JIST)

- 1. A media term used to describe bartenders that do a good job*
- 2. An individual that prefers a fancy title to making people happy in an efficient manner*

BAR- TEND- ER (BAHR- TEN- DER)

- 1. Person who works in a bar that uses drinks and service to make people's lives better*
- 2. Person that works at DTR. We never use the "m" word*

WEEKLY SPECIALS AT DTR

BLIND TASTING TUESDAYS*

Blind Wine Flight 25

Three Mystery 2oz pours plus small charcuterie

Whiskey Flight 30

Three Mystery 1oz pours

**\$25 DTR gift card for anyone who guesses all three!*

WTF WEDNESDAYS!!!

Select Cocktails 12

UNCORKED THURSDAYS

Half Off Select Bottles of Wine

For a list of all upcoming DTR events, visit our website at www.dilworthtr.com or scan the QR code below.



DTR SEASONAL COCKTAILS

SHHH! I'M HUNTING WABBITS

17

Ketel One Grapefruit, Allspice, Carrot, Lime, Ginger, Fresno Chili

Alejandro - DTR

YAKUZA HIPPEEEEE

17

Genever, Nigori Sake, Oat Syrup, Coconut, Aquafaba, Cinnamon

Ricardo - DTR Plaza Midwood

SERIOUSLY FOLKS! RYAN REYNOLDS FAVORITE PUMPKIN SPICE ESPRESSO LATTE MARTINI!!!!

16

Aviation Gin, Pumpkin Spice Purée, Brewed Espresso

Brandon - DTR Plaza Midwood

WHO SAID A CLOCKWORK WAS ORANGE?

17

Astral Reposado Tequila, Lemon Acid-Orange Juice, Hoppy Chai Syrup, Aquafaba, Olive Oil

Brandon - DTR Plaza Midwood

GETTIN FIGGY WITH IT!

17

Baby Jane Bourbon, Spiced Figs, Pomegranate Molasses, Suze, Maple

Alejandro - DTR

WEAK IN THE KNEES

17

Roku Gin, Turmeric, Honey, Lemon, Pineapple, Cinnamon

Andres - DTR SouthPark

DTR SEASONAL COCKTAILS

TRUST ME. YOU WANT THIS APPLE!

17

Laird's Straight Apple Brandy, Apple Cider Reduction, Suze, Walnut Bitters
Alejandro - DTR

S & M "SMOKE & MIRRORS"

17

Rittenhouse Rye Whiskey, Mezcal Joven, Allspice, Fernet Branca, Cherry
Caroline - DTR SouthPark

MIDNIGHT IN MONACO

15

Leblon Cachaça, Campari, Amaro, Passionfruit, Lime, Falernum
Sam - DTR Plaza Midwood

WHO DOESN'T LIKE A PEACH?

17

Ketel One Peach, Spiced Cranberries, Hibiscus, Allspice, Lime, Rosemary
Alejandro - DTR

MILF (MARGARITA I'D LIKE TO FINISH)

16

Lunazul Reposado Tequila, Vanilla, Orange Liqueur, Lime
Jaffer Kovic - DTR

BURNING MAN

17

Lunazul Blanco Tequila, Cherry Liqueur, Pineapple, Lime, Chipotle, Cilantro, Cherry Wood Smoke
Alejandro - DTR

SHORT & SOUR

GIMLET	14
<i>Dry Gin, Lime, Sugar</i>	
HOTEL NACIONAL	15
<i>Aged Rum, Lime, Pineapple, Apricot Liqueur</i>	
SIDECAR	14
<i>Cognac, Lemon, Curacao</i>	
SOUTH SIDE	14
<i>Gin, Sugar, Lemon, Mint</i>	
CHARLIE CHAPLIN	14
<i>Sloe Gin, Lime, Apricot Liqueur</i>	
BLOOD AND SAND	15
<i>Blended Scotch, Orange, Sweet Vermouth, Cherry Liqueur</i>	
SMITTEN	14
<i>Dry Gin, Campari, Lemon, Mint</i>	
LAST WORD	15
<i>Dry Gin, French Herbal Liqueur, Maraschino, Lime</i>	
HEMINGWAY DAIQUIRI	14
<i>White Rum, Maraschino Liqueur, Grapefruit, Lime</i>	
NEW YORK SOUR	14
<i>Bourbon, Lemon, Cane Sugar, Red Wine Float</i>	
CAIPIRINHA	14
<i>Brazilian Rum, Lime Wedges, Cane Sugar</i>	
PAPER PLANE	15
<i>Bourbon, Aperol, Amaro, Lemon</i>	
BEE'S KNEES	14
<i>Gin, Lemon, Honey</i>	

BOOZY & ALLURING

MANHATTAN	15
<i>Overproof Bourbon, Sweet Vermouth, Bitters</i>	
BARREL AGED OLD FASHIONED	16
<i>Bottled-In-Bond Bourbon, Agave, Aromatic, Chocolate & Orange Bitters</i>	
CORONATION	15
<i>Straight Apple Brandy, Dry & Sweet Vermouth, Apricot Liqueur</i>	
CORN & OIL	14
<i>Dark Rum, Falernum, Angostura Bitters, Lime Wedge</i>	
COCK AND BULL SPECIAL	17
<i>Bonded Bourbon, Cognac, Benedictine, Curacao, Angostura Bitters</i>	
WIDOW'S KISS	15
<i>Straight Apple Brandy, French Liqueur, Benedictine, Angostura</i>	
PARKEROO	14
<i>Reposado Tequila, Amontillado, Angostura Bitters</i>	
GODFATHER	14
<i>Blended Scotch, Amaretto, Angostura Bitters</i>	
EL PRESIDENTE	14
<i>Aged Rum, Blanc Vermouth, Curacao, Grenadine</i>	
REVOLVER	14
<i>Bourbon, Coffee Liqueur, Orange Bitters</i>	

HERBAL & SPIRITOUS

VIEUX CARRE	14
<i>Overproof Rye, Cognac, Benedictine, Sweet Vermouth, Bitters</i>	
HANKY PANKY	14
<i>Dry Gin, Sweet Vermouth, Fernet Branca</i>	
IMPROVED HOLLAND COCKTAIL	15
<i>Genever, Maraschino, Turbinado, Absinthe, Angostura Bitters</i>	
MARTINEZ	14
<i>Gin, Sweet Vermouth, Maraschino, Orange Bitters</i>	
FORD'S COCKTAIL	14
<i>Gin, Dry Vermouth, Benedictine, Orange Bitters</i>	
SHAMROCK	14
<i>Irish Whiskey, Dry Vermouth, Crème de Menthe</i>	
BOBBY BURNS	14
<i>Blended Scotch Whisky, Sweet Vermouth, Benedictine</i>	
PREAKNESS	14
<i>American Rye Whiskey, Sweet Vermouth, Benedictine, Angostura Bitters</i>	
BIJOU	15
<i>Gin, French Herbal Liqueur, Sweet Vermouth, Orange Bitters</i>	

LIGHT & LONG

PIMM'S CUP	14
<i>Pimm's No. 1, Lemon, Cucumber, Ginger Beer</i>	
FERNET DAIQUIRI	14
<i>Fernet Branca, Lime, Turbinado</i>	
EL DIABLO	14
<i>Blanco Tequila, Lime, Cassis, Ginger Beer</i>	
DARK & STORMY	15
<i>Black Rum, Lime, Ginger Beer</i>	
SLOE GIN FIZZ	15
<i>Sloe Gin, Dry Gin, Lemon, Sugar, Club Soda</i>	
FRENCH 75	14
<i>Dry Gin, Lemon, Sparkling Wine</i>	
PALOMA	15
<i>Blanco Tequila, Lime, Grapefruit Soda, Salt</i>	
MOSCOW MULE	14
<i>Vodka, Lime, Ginger Beer</i>	
PISCO SOUR	14
<i>Pisco, Lime, Sugar, Bitters</i>	
BRAMBLE	14
<i>Dry Gin, Lemon, Creme de Mure</i>	
RANCH WATER	14
<i>Tequila Blanco, Lime, Club Soda</i>	

TROPICAL & TIKI

All Tiki Mugs are for sale. \$25 each.

All proceeds go towards the Stolen Tiki Mug Fund.

ZOMBIE

17

Blended White, Dark & Overproof Rums, Lime, Grapefruit, Cinnamon, Grenadine, Absinthe, Falernum

MAITAI

15

Aged Rum, Black Rum, Lime, Curacao, Orgeat

PISCO PUNCH

15

Pisco, Pineapple, Lemon

BLUE HAWAIIAN

14

Blended White Rum, Pineapple, Coconut, Lemon, Blue Curacao

HURRICANE

15

Blended Dark & White Rum, Lime, Passion Fruit, Orange, Grenadine

SINGAPORE SLING

18

Gin, Pineapple, Lime, Pomegranate, Grenadine, Curacao, Cherry Liqueur, Benedictine, Angostura Bitters

MEXICAN FIRING SQUAD

14

Blanco Tequila, Lime, Grenadine, Angostura Bitters

SUFFERING BASTARD

14

Dry Gin, Bonded Bourbon, Lemon, Ginger Beer, Angostura Bitters

PORNSTAR MARTINI

14

Vodka, Passionfruit, Vanilla, Lime, Sparkling Wine

LYCHEE MARTINI

14

Vodka, Lychee Puree, St-Germain, Lime



BITTER & BOLD

JUNGLE BIRD	13
<i>Dark Rum, Campari, Pineapple, Lime</i>	
SAZERAC	13
<i>Rye Whiskey, Turbinado, Peychaud's Bitters, Absinthe</i>	
NEGRONI	13
<i>Dry Gin, Sweet Vermouth, Italian Bitters</i>	
ABSINTHE FRAPPE	13
<i>Absinthe, Turbinado, Soda</i>	
ROSITA	14
<i>Reposado Tequila, Sweet & Dry Vermouth, Campari, Angostura Bitters</i>	
BOULEVARDIER	14
<i>Bonded Bourbon, Sweet Vermouth, Campari</i>	
TORONTO	13
<i>Overproof Rye, Fernet Branca, Angostura Bitters</i>	
MACKENZIE SOUR "CAMPARI SOUR"	15
<i>Campari, Grapefruit, Lemon, Egg White, Cane Syrup</i>	
TRINIDAD SOUR	14
<i>Angostura Bitters, Orgeat, Lemon, Rye Whiskey</i>	
AMERICANO	13
<i>Campari, Sweet Vermouth, Club Soda</i>	
LEFT HAND	13
<i>Bourbon, Sweet Vermouth, Campari, Chocolate Bitters</i>	

ODDS & ENDS

HOT TODDY

13

Bonded Bourbon, Honey, Hot Water, Lemon

ADONIS

13

Manzanilla Sherry, Sweet Vermouth, Orange Bitters

GRASSHOPPER

13

Crème de Menthe, Crème de Cacao, Cream

DEATH IN THE AFTERNOON

13

Absinthe, Sparkling Wine

CORPSE REVIVER # 2

13

Dry Gin, Lillet Blanc, Orange Liquor, Lemon, Absinthe Rinse

STINGER

14

Cognac, White Crème de Menthe

GORDONS BREAKFAST

13

*Gin, Lime Wedges, Cucumber, Hot Sauce, Worcestershire, Cane Syrup,
Black Pepper*

ZERO-PROOF COCKTAILS

DUCK HUNT

12

Lyre's Pink London, Allspice, Carrot, Lemon, Chocolate Bitters, Dill

LAZY LOVER

12

Seedlip Garden 108, Jalapeño, Lime, Agave, Club Soda

THE WAGON STATION

12

Lyre's Italian Bitters, N/A Triple Sec, Orange Juice, Pomegranate

AGE BEFORE BEAUTY

12

Elderflower, Grapefruit, Lime, Juniper Berries, Club Soda

N/A FALL GIN & TONIC

12

Cinnamon, Cloves, Cardamon, Passionfruit, Elderflower, Lime, Tonic Water

AMARETTI SOUR

12

Lyre's Amaretti, Lemon, Sugar, Aquafaba

AFTER DINNER DRINKS

ESPRESSO MARTINI	17
<i>Vodka, Brewed Espresso, Fernet Branca, Cocoa Powder</i>	
BRANDY ALEXANDER	14
<i>Cognac, Crémé de Cacao, Heavy Cream, Nutmeg</i>	
CHOCOLATE MARTINI	13
<i>Vodka, Triple Chocolate liqueur, Baileys, Simple Syrup</i>	
WHITE RUSSIAN	13
<i>Vodka, Kahlua, Heavy Cream</i>	
MUDSLIDE	13
<i>Vodka, Baileys, Coffee Liqueur, Heavy Cream, Chocolate Shavings</i>	
PERSIAN BLOND	13
<i>Aged Rum, Orange Curaçao, Cream, Nutmeg</i>	
TOOTSIE ROLL	13
<i>Overproof Rye Whiskey, Pedro Ximenez Sherry, Chocolate Bitters</i>	
TOFFEE TALK	13
<i>Bottle-in-Bond Bourbon, Peanut Butter Whiskey, Maple, Pear Syrup</i>	
DREAMING OF ARUBA	14
<i>Diplomatico Reserva Rum, Montenegro Amaro, Maple, Bitters</i>	
CARAJILLO	13
<i>Licor 43, Brewed Espresso</i>	

DESSERTS

COCONUT CRÈME BRÛLÉE (GF, V)

9

Topped with Fresh Berries

Paired with:

100% Muscat, Muscat De Baumes-De-Venice, Domaine De Durban, '22 (2oz) 5

Brilliant color with golden reflections. Expressive notes of white-fleshed fruits (peach, apricot) enhanced by lychee and delicate floral touches. The palate is round, velvety, with a beautiful freshness and a remarkable aromatic persistence.

PISTACHIO CHEESECAKE (V)

9

Kataifi, Caramel

Paired with:

Semillon/Sauvignon Blanc, Muscadelle, Chateau Petit Vedrines, Sauternes, France '18 (2oz) 6

Enticing aromas and flavors of ginger, stone fruits, and honey, the wine is juicy and intense with core of pineapple, quince and yellow plum fruit waiting to burst forth, kept in check for now by racy acacia and honeysuckle notes, harnessed through the finish by a hazelnut husk detail.

CHOCOLATE CAKE (V)

10

Nutella Buttercream, Caramel Gelato, Maraschino Cherry, Hazelnut

Paired with:

10-year Tawney Port, San Pedro, Porto, Portugal NV (2oz) 6

Features a pleasant aroma of dried fruit and figs, evolving into a touch of spices (pepper, cinnamon) and a light toasted. With a long and lingering finish, is the ideal point of balance between freshness and aromatic complexity. The touches of spice and fruit flavors are rounded off with chocolate.

GELATO (GF, V)

3

Seasonal Rotation by the Scoop

Paired with:

Chinato Barolo, Pio Cesare, Piedmont, Italy NV (2oz) 8

A fortified Barolo wine with a complex aroma and flavor profile, characterized by notes of dark cherry, plum, blackberry, chocolate, blood orange, and various herbs and spices. It features a velvety texture, a balance of sweetness and bitterness, and a long, satisfying finish. The unique flavor comes from the infusion of cinchona bark, along with a family recipe of aromatic herbs like rosemary, cinnamon, cardamom, and sweet and bitter orange.

When you know! You know!

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