

SNACK + START + SHARE

- Our 'Famous' Candied Bacon** sugar, cayenne, Colman's® 7
- Matzo Ball Soup** house broth, carrots, no noodles 6
- Housemade Guacamole** Doc B's 'famous' sweet potato chips 15
- Chicken Littles & Fries** hand battered, cajun, dipping sauce 16
- Oven Roasted Chicken Wings** 700° baked, chimichurri, reggiano 16
- Shrimp Cocktail** 7 chilled shrimp with housemade cocktail and remoulade sauces 16
- Grilled California Artichokes** salt, pepper, remoulade 16

SALADS

- Perfect House Salad** hand cut field greens & gold coast vinaigrette with cucumber, carrots, corn, tomato & cornbread croutons 10
- Brussels Sprout Salad** house shredded brussels with a bit of kale & marcona almonds with basil vinaigrette & parmigiano reggiano 14
- Quinoa Kitchen Salad** marcona almonds, mint, radish & feta topped with crispy leeks & basil vinaigrette 15
- California Salad** Taylor Farms kale, roasted sweet potato, pistachio, dried cranberries, wasabi peas & tortilla strips in a roasted garlic dressing 15

ADD: Grilled Chicken 6 • Crispy Chicken 6 • Tofu 6 • Marinated Filet Mignon* 8 • Shrimp 9 • Seared Ahi* 10 • Salmon* 10

- Knife And Fork Cobb** crispy chicken & gold coast vinaigrette with bacon, egg, avocado, cornbread croutons & danish blue 17
- Grilled Chicken Salad** corn, cilantro & tortilla strips tossed in agave lime vinaigrette with a black bean drizzle 16
- Mediterranean Shrimp Salad** field greens with avocado, peppadew, red onion, jicama, feta & avocado vinaigrette 18
- The #1 Tuna Salad*** seared ahi with citrus ponzu alongside field greens, cucumber & mango in a carrot ginger dressing 23

BURGERS + SANDWICHES

served with your choice of french fries, sweet potato fries, coleslaw, or kale slaw

- The Homage Burger*** cheddar, pickle & white onion on a sesame seed bun with 1001 island dressing 15
- Backyard Burger*** shredded cheddar, canadian bacon & a thick onion ring with bbq sauce 18
- The Wedge Burger*** sunny-side up egg, lettuce, tomato, danish blue, candied bacon & garlic dressing 18
- Turkey Burger** monterey jack cheese, avocado, red onion, tortilla strips & avocado vinaigrette 16
- Veggie Burger** our signature quinoa & black bean recipe topped with monterey jack, kale slaw & teriyaki glaze 16
- Cajun Chicken Club** grilled chicken & bacon on a pretzel bun with melted jack, lettuce, tomato, red onion & dijon honey sauce 16
- The Number Six** cajun buttermilk fried chicken with two slices of pickle along with roasted garlic dressing & habanero-honey sauce 14
- Crispy Chicken Sandwich** panko & reggiano chicken topped with coleslaw, white onion, pickle & 1001 island dressing 16
- Carnitas Sandwich** slow roasted pork, coleslaw, pickle & a thick onion ring with bbq 18
- West Coast Steak Sandwich*** center cut filet on an artisan roll with parmigiano reggiano, kale slaw & pickled red onion 23

VERY SPECIAL ENTRÉES

- Chicken Paillard** arugula, tomatoes, pickled red onion, and shaved reggiano with gold coast vinaigrette 19
- Chicken Kebabs** marinated grilled chicken over cilantro rice with a side of cucumber & feta salad 23
- Mama B's Chicken Parm** marinara & thin-sliced mozzarella with rigatoni 23
- Buttermilk Fried Chicken** marinated for 24 hours, served alongside coleslaw with dijon honey & house barbecue for dipping 25
- "Hot" Chicken** boneless, fried & tossed in honey habanero barbecue paired perfectly with coleslaw 25
- 6 oz. Petite Filet*** paired crispy jalapeño potatoes & housemade steak sauce 23
- 10 oz. Chimichurri Steak*** served with a side of french fries 29
- Fall Off The Bone Danish Barbecue Ribs** glazed with housemade bbq & served alongside creamy coleslaw 29
- Simply Grilled Salmon*** fileted in house served with parmigiano reggiano kale & vinaigrette tomatoes 29

WOK OUT® BOWL

Tofu 15 • Chicken 16 • Marinated Filet Mignon* 18 • Shrimp 18 • Seared Ahi* 23 • Salmon* 23

Served with broccoli, mushrooms, carrots & cashews | Sesame Teriyaki, Sweet & Spicy Thai | Sticky Brown Rice, Shanghai Lo Mein or Quinoa

SIDES

- French Fries 6 • Hand-Cut Sweet Potato Fries 8**
- Quinoa Salad 6 • Cucumber Salad 6 • Coleslaw 6 • Kale Slaw 6**
- Sautéed Broccoli 7 • Crispy Jalapeño Potatoes 7**

DESSERT

- Homemade Oreo Ice Cream** dipped in chocolate hard shell 5
- Rob's Double Decker Chocolate Cake** with chocolate sauce and crispy wafer 10
- Pumpkin Cheesecake** a traditional NY filling with organic pumpkin 10
- Key Lime Pie** graham cracker & nilla wafer crust, homemade whipped cream 10
- Gelato Cookie Sandwiches** locally made by our friends at Zarlengo's 6

Your happiness is our priority © Not all ingredients listed. Let us know of any allergies.

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

BUBBLES

Prosecco Mionetto, Valdobbiadene, Italy 13 | 52
Sparkling Rosé Veuve du Vernay, Burgundy, France 11 | 44

WHITE

Albariño Hendry, Napa Valley, CA 15 | 60
Chardonnay Surf Swim, California 12 | 48
Chardonnay Slo Down Wines, Broken Dreams, California 14 | 56
Pinot Grigio Stemmari, Sicily, Italy 12 | 48
Rosé Hayes Ranch, California 12 | 48
Riesling A to Z, Oregon 14 | 56
Sauvignon Blanc CK Mondavi, California 11 | 44
Sauvignon Blanc Babich, Black Label, Marlborough, New Zealand 15 | 50
White Blend (*Chenin Blanc, Viognier*) Vinum, White Elephant, California 11 | 44

RED

Cabernet Sauvignon Salentein Wines, Portillo, Mendoza, Argentina 11 | 44
Cabernet Sauvignon No Fine Print, California 15 | 60
Malbec Ruta 22, Mendoza, Argentina 12 | 48
Merlot Markham Vineyards, Napa Valley, CA 15 | 60
Pinot Noir Oyster Bay, Marlborough, New Zealand 12 | 48
Pinot Noir Primarius, Oregon 14 | 56

SIGNATURE COCKTAILS

Crazy Beautiful (*Straight Up*) Tito's Handmade Vodka, elderflower, spiced pear, sparkling 14
A Whiskey Smash **ON TAP** Traverse City Straight Bourbon, lemon, mint, tonic 13
The "Beet"lejuice (*Over Crushed Ice*) Gin, all organic beet juice, mint, lemon 14

BOTTLED BEER

Metropolitan Flywheel Pilsner, Chicago, IL 7
North Coast Scrimshaw Pilsner, Fort Bragg, CA 7
Goose Island Sofie Farmhouse Ale, Chicago, IL 9
Bells Two Hearted Pale Ale, Kalamazoo, MI 7
Left Hand Nitro Milk Stout Milk Stout, Longmont, CO 8
Cider Boys Seasonal Hard Cider, Stevens Point, WI 7
Miller Lite 6 · Amstel Light 6

DOC B's AT HOME

BRUNCH
to go



Family
dinner



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