

THE DUNGEON
BAR & LOUNGE

BEVERAGES

SPIRIT FORWARD COCKTAILS

Zack's Secret 16
Baller Whiskey, Zachlawi fig arak, Averna, orange bitters

Malort Negroni 16
Malort, Lillet, gin, agave

Naked and Famous 13
Mezcal, Yellow Chartreuse, Aperol, lemon juice

Spanish Gin and Tonic 14
Monkey 47 gin, tonic, garnished with peppercorns, juniper, rosemary, cucumber

Merlin's Myrtle 14
Lemon myrtle infused rum, Falernum, Amaro Nonino, lime, Angostura bitters

Old Fashioned 14
Bourbon, Angostura bitters, orange bitters, demerara

The Mole 23
La Nima Anejo, Averna, sweet vermouthe, habanero liqueur, chocolate bitters, orange bitters

The Banana Whisperer 14
Bumbu rum, rye, banane du bresil liqueur, angostura bitters

MARGARITAS

Peachy Mango 13
La Nima Blanco, Cointreau, peach liqueur, mango puree, lime, agave

Classic Margarita 13
La Nima blanco, Cointreau, lime, agave

Hiatus 13
Mezcal, Cointreau, lime, cinnamon ginger hibiscus simple

Serpent's Garden 13
La Nima Blanco, mezcal, ancho verde, cointreau, cucumber, lime, agave

SLIGHTLY EDGY

Charred Remark 13
Cachaça, lemon, charred lemon chili simple, egg white, demerara, lemon peel chili oil

Trouble in Paradise 14
Planteray Isle of Fiji, habanero liqueur, coconut, pineapple, lime, simple

Kiwi Caipirinia 13
Cachaça, kiwi, lime, agave

Límon 14
Housemade limoncello, citrus vodka, lemon, meyer lemon frozen puree, simple

Prickly in Pink 14
Pendleton rye, Ancho Reyes, prickly pear, lime, demerara, topped with brut rose

Matcha Energy 13
Gin, matcha, oolong tea simple, lemon, tonic

Jaded 13
Gin, aperol, pear liqueur, cinnamon simple, lime juice, jade bamboo salt

Cantarito 12
Reposado, orange juice, lemon juice, lime juice, topped with grapefruit soda and squirt

Berry Me in Rhubarb 15
Strawberry rhubarb vodka, strawberry vermouthe, rhubarb liqueur, lemon juice

Saffron Mythology 14
Vodka, Apotholgy Saffron Liqueur, lime, ginger beer

Duffy's Suggestion 15
Mezcal, Cointreau, lime, purple potato foam, simple, grapefruit soda

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

THE DUNGEON

BAR & LOUNGE

WINE

RED

Cabernet Sauvignon

Architect - 2023
Sonoma County

15 | 60

Malbec

La Posta Fazzio 2022
Tupundato - Mendoza Argentina

14 | 56

Pinot Noir

Maison L' Envoyé Two Messengers - 2023
Willamette Valley, Oregon

17 | 68

Tempranillo

Flaco 2023
Madrid, Spain

10 | 40

Red Blend

Hopler Pannonica 2021 - Austrian Cuvée
Weinland Austria

11 | 44

Red Blend

Angels & Cowboys - Proprietary Red
Sonoma County

15 | 60

Gamay

Chénas 2023 - Cave du Château de Chénas
Chénas, France

14 | 56

Malbec

Gaia 2022
Mendoza, Argentina

14 | 56

Merlot

g3 - Goose Ridge 2023
Columbia Valley, Washington

11 | 44

Zinfandel

Shannon Ridge 2023
Lake Country, California

10 | 40

Dry Red Blend

Kiki & Juan 2024
Beire, Spain - 1 Liter

8 | 48

WHITE

Kreusch Kabinett

Rheinhessen, German Sweet Reisling 2018

11 | 44

Picpoul de L'etang

Domaine de Castelnau 2024 - L'etang France

13 | 52

Dry White Blend

Kiki & Juan 2024
Beire, Spain - 1 Liter

8 | 48

Chenin Blanc - The fMC

Ken Forrester 2023 - South Africa

15 | 60

Rosé

Torrerose - Masseria Li Veli 2024
Salento Primitivo - Italia

12 | 48

Sauvignon Blanc

De Martino - D.O. Maipo Valley, Chile

12 | 48

Sauvignon Blanc

Echo Bay 2024 - Marlborough - New Zealand

12 | 48

Orange Wine

Kiki & Juan 2024
Beire, Spain

13 | 52

Chardonnay

Contrade - Salento - Italy

10 | 40

BUBBLES

Champagne

Collet Blanc de Blanc Premier Cru
à aÿ France

23 | 93

Brut Cava

Los Dos Santa Fe del Penedès, Spain

14 | 56

Champagne

JM Godillard & Fils
Grande Reserve Premier Cru
A Hautvillers France

16 | 64

Cava

Blanc Cuisine - Organic & Biodynamic
Brut Nature Gran Reserva 2017
Penedés, Spain

24 | 94

THE DUNGEON

BAR & LOUNGE

BEER

DRAFT

Hamms 4|6

America's Classic Beer
American-style lager
4.7% ABV

Bell's Two Hearted 6|9

IPA
7% ABV

Bell's Oberon 5|8

American Wheat Ale
5.8% ABV

Miller Lite 5|7

American Lager
4.2% ABV

Stone 7|9

Rotating

Abita Brewing 5|7

Strawberry Lager
4.2% ABV

Hofbräus München 7|9

Rotating

Dungeon's Brewski 5|7

City Built Brewery
Prague Underground - Pilsner
5.9% ABV

CANS & BOTTLES

Miller High Life 4

Champagne of beers
American-style lager
4.6% ABV

Coors Lite 4

American Lager
4.2% ABV

Coors Banquet 4

Gold Lager
5% ABV

Modelo 5

Mexican lager
4.4% ABV

Taij Mahal 7

Premium lager beer brewed in India
4.5% ABV

Aval Cidre Blanc 8

Traditional French Cider
Semi Sweet
5% ABV

Aval Cidre Gold 8

Traditional French Cider
Semi Dry
6% ABV

St. Ambrose Cellars 7

Shot Gun Wedding
Strawberry Rhubarb Cyser (mead)
6% ABV

Topo Chico Margarita 6

Your Choice of
Signature Margarita
Prickly Pear
Tropical Pineapple
Strawberry Hibiscus
4.5% ABV

THE DUNGEON
BAR & LOUNGE

NON-ALCOHOLIC

NON-ALCOHOLIC COCKTAILS

Phony Negroni 12
Mezcal, Amaro Falso, and Regular

Hibiscus Blood Orange Mojito 12
hibiscus simple, blood orange soda, mint, lime, soda water

Green Thumb 12
cucumber, mint, ginger, honey, lime, soda water

Pom's Away 10
pomegrante, orange juice, lime, rose water

Oooo You So Cute! 12
cucumber, strawberry, lemon, oolong simple, tonic, NA Bitters

NA BEER

Brew Dog NA 6
Elvis Af - Grapefruit IPA
Punk Af - West cost style IPA
Hazy Af - NEIPA
Cold Af - Pilsner

Athletic NA 6
Upside Down Golden Ale
Run Wild IPA

SODAS

Coke Products 4
coke
diet coke
ginger beer
lemonade
coke zero
lemon lime

Bottled and Canned Sodas 6
root beer
lemon italian soda
blood orange italian soda
mandarin italian soda
pomegrante italian soda
grapefruit soda

Club Soda 12
Sant Aniol
Volcanic Origin 25.3 OZ
Sparkling natural mineral water

Top Note
10 oz
Sparkling natural mineral water

WE ARE
Open

Tuesday-Thursday
4:00 PM - 10:00 PM
Friday-Saturday
4:00 PM - 11:00 PM
Sunday Brunch
11:00 PM - 3:00PM

KITCHEN IS OPEN
Until

Tuesday-Thursday
9:00 PM
Friday-Saturday
10:00 PM
Sunday Brunch
2:30 PM

THE DUNGEON
BAR & LOUNGE

FEATURES

APPETIZER

Arancini (GF, VEG) 12
Peas, fresh mozzarella, spring onion pesto, peperonata

SALAD

Tabbouleh 17
Bulgar wheat, parsley, lemon, cherry tomato, white wine vinaigrette, arugula

ENTREE

Crab Salad (GF) 32
Chilled, heirloom tomato, confit radish, marinated shallot, watercress, charred scallion, flaxseed crackers

DESSERT

Tiramisu 11
Lady fingers, mascarpone, espresso, mint

BEVERAGES

Chenin Blanc 13 | 52
Ken Forrester Petit 2024 - South Africa

Abita Brewing 5 | 7
Strawberry Lager
4.2% ABV

Make it a shandy for \$2

WE ARE
Open

Tuesday-Thursday
4:00 PM - 10:00 PM
Friday-Saturday
4:00 PM - 11:00 PM
Sunday Brunch
11:00 PM - 3:00PM

KITCHEN IS OPEN
Until

Tuesday-Thursday
9:00 PM
Friday-Saturday
10:00 PM
Sunday Brunch
2:30 PM