

For the Table

Chips and Salsa  8
Crispy corn tortillas and roasted tomato salsa
Add: Guacamole 2

Heirloom Tomato Bruschetta 10
Crisp crostini topped with heirloom tomato, fresh basil, extra virgin olive oil and herb goat cheese spread

Steamed Edamame  9
Dusted with tain seasoning

Margarita Shrimp Cocktail  14
Marinated shrimp with fresh jalapeño and sea salt, served with green chili lime cocktail sauce

Island Specialties

Tricia's Nachos 15
Seasoned and shredded carnitas, house-made cheese sauce, black beans, pico de gallo, jalapeños, cotija cheese, sour cream and avocado purée

Baja Style Fish Tacos  14
Chili lime marinated fish with Baja-style slaw, salsa verde and radish garnish

Carne Asada Street-Style Tacos  11
Trio of corn tortillas filled with seasoned beef, onion, cilantro and salsa verde

Chicken Wings 12
Half dozen traditional Buffalo-style or sesame ginger wings, with celery sticks and blue cheese dipping sauce

Keep Your Cool

Crunchy Ahi Poke Bowl  16
With Maui onions, scallions, furikake, soy sauce, sesame, seaweed salad, steamed white rice, dynamite sauce and tempura crisps

Classic Caesar 12
Crisp romaine and traditional Caesar dressing, with shaved parmesan and garlic croutons
Add: Chicken 4 | Shrimp 6

Lime-Spiced Summer Watermelon Arugula Salad  12
Baby arugula, Mandarin oranges, cotija cheese, red onion, mint and basil, with lime chili dressing
Add: Chicken 4 | Shrimp 6

Descanso Cobb 15
Grilled chicken, heirloom tomato, applewood bacon, avocado, blue cheese, corn and roasted red peppers, tossed in cider Dijon dressing with fried onions

Burgers, Sandwiches & More

All burgers served medium well. Choice of sea salt fries or creamy coleslaw. Sweet potato fries add 2

The Yacht Club Wrap 13
Shaved hickory-smoked turkey breast, applewood bacon, Genoa salami, provolone cheese, tomato, pepperoncini and lettuce in a tortilla, with creamy champagne dressing

Oriental-Glazed Seared Ahi Tuna 16
Seared fillet with pickled cucumber, ginger, wasabi aioli and avocado on a toasted Amish bun

DBC Cheese Burger 14
Angus beef patty, American cheese, fresh lettuce, tomato, pickles and house Thousand Island dressing on a toasted Amish bun

Chili Buffalo Burger 16
Grilled hand-formed patty, with pepper jack, pickled jalapeño, habanero honey marmalade and chipotle aioli on a toasted Amish bun

Taro Veggie Patty Melt 14
Taro veggie patty, Swiss cheese, caramelized onions and sautéed mushrooms on marbled rye with balsamic aioli

Fries

Sea Salt 6

Sweet Potato 7

50/50 8



Gluten Free

Prices are exclusive of sales tax and gratuity.