

CL^UDBAR

DAVID BURKE

DB BITES

DB MAPLE GLAZED BACON CLOTHESLINE	22	KENTUCKY F1 WAGYU CHEESEBURGER EGGROLLS	16
maple glazed bacon, pickle, lemon		yellow ketchup, spicy pickles, horseradish chili sauce	
CRISPY BRUSSELS	11	LOCAL CHARCUTERIE AND CHEESE	20
fried brussels sprouts tossed with crispy pancetta, topped with balsamic and shaved parmesan		lusty monk mustard, honeycomb, lavash	
MOZZARELLA AND HEIRLOOM TOMATO SALAD	16	CHICKEN WINGS AND SHISHITO	15
arugula, basil, peach balsamic, focaccia		six wings, radish, cucumber, carrots, blue cheese-chipotle ranch	
TUNA TARTARE TACOS*	16	LOBSTER ROLL	20
sesame, soy, chili, crispy ginger		lobster, poblano and lime + dukes mayo, grilled hawaiian roll, kettle chips	
WATERMELON "PIZZA"	15	DB BURGER*	18
basil, feta, olives, tomatoes, arugula, tomato vinaigrette		Chef David Burke signature burger on toasted english muffin with lettuce, tomato, cheddar, truffle fries	

DESSERTS

FRENCH MACARONS AND MOCHI 12
assorted, pistachio raspberry, limoncello, amaretto coffee, vanilla bourbon-caramel with assorted japanese mochi

DB CHEESECAKE LOLLIPOPS 19
ten cheesecake lollipops

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

CLOUD BAR

DAVID BURKE

COCKTAILS 15

APPLE CIDER MULE

cognac, apple cider, lemon,
ginger beer

DB JERSEY SOUR

reposado tequila, lime, Red
Horse red blend

JUMBO MULE

94 oz moscow mule 60
94 oz irish mule
70

SPARKLING PEAR PUNCH

pear, OWENS cranberry lime,
prosecco

HEAD IN THE CLOUDS

vodka, citrus, fresh
strawberries

PUMPKIN DAQUIRI

white rum, ginger, lemon,
pumpkin

SKY FIRE

rye whiskey, maple, chocolate
bitters

SPITEFUL APPLE

gin, apple cider, lemon, honey,
bitters, cinnamon

BEER

BEER LIST

budweiser 6
bud light 6
michelob ultra 6
heineken 7
stella artois 7
corona 7
blue moon 7

BEER BUCKETS

(5 beers per bucket)
budweiser 25
bud light 25
michelob ultra 25
heineken 30
stella artois 30
corona 30

CRAFT & LOCAL BREWERIES

bold rock hard cider 7
wicked weed watermelon dragon fruit sour 7
wicked weed pernicious IPA 9
wicked weed freak of nature double IPA 10
omb copper lager 10
sycamore mt. candy IPA 10

WINE

drifting chardonnay 9/34
drifting cabernet sauvignon 9/34
mark cellars pinot noir 9/34
giuliano rosati pinot grigio 9/34
red horse red blend 10/40
stone bay sauvignon blanc 10/40
merum prosecco 10/40
ned rose' 12/48

SPIKED COLD BREW

CAFE AGAVE SPIKED 10
COLD BREW
salted caramel
vanilla cinnamon
caffe mocha

N/A BEVERAGES

red bull 5
liquid death 5
illy cold brew 6
illy cappuccino 6
heineken 0 7

*any specialty cocktail
can be made without
alcohol

please ask your server about our seasonal beer and wine selection and daily food specials

a 20% gratuity is added to all groups of 5 or more guests

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