



DOOLITTLES

WOODFIRE GRILL

event dining *fargo*



Gather together



welcome to *doolittles woodfire grill*

Thank you for considering Doolittles Woodfire Grill for your special event!
We would be honored to host your group and will provide personalized service to make your event memorable!

Featuring woodfired rotisserie cooking, Doolittles Woodfire Grill is an experience that ignites all of your senses! The woodfired rotisserie grills meat over an open flame for a savory wood roasted flavor. The rotation of the rotisserie creates self basting and slow roasting skewers resulting in juicy and succulent meats such as Spit-Roasted Chicken and Hanger Steak with Horseradish-Whipped Potatoes. Doolittles boasts over 40 wines by the glass, hand crafted cocktails, and serves local craft brew. Gluten Free guests are welcomed—we have an extensive Gluten Free menu to choose from! Doolittles is a dining experience for all occasions.

We would be honored to host your group in one of our restaurant spaces.
Our professional staff will provide personalized service to ensure a memorable experience for you and all of your special guests!



upper dining room *semi-private*



The Upper Dining Room is a semi-private area perfect for friend & family gatherings and informal company meetings. Seats up to 30 guests. No room minimum.



the fireplace room *private*



The Fireplace Room is ideal for Private Events such as business meetings, company parties, grooms dinners, baby/bridal showers, family gatherings, and more! Accommodates up to 42 guests.



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WOODFIRE GRILL

CHARDONNAY		
Chamisal Vineyards Stainless	Central Coast CA	9.95/39
Fleur du Cap, Stellenbosch	South Africa	9.95/39
Kendall-Jackson VR, CA		10.95/43
Sonoma-Cutrer Russian River	Ranches, Sonoma Coast CA	56
Rombauer, Carneros CA		75
Jeremiah, Alexander Valley	Sonoma County CA	69

SAUVIGNON BLANC		
Sterling Vintner’s Collection	Napa County CA	8.95/35
Overstone	Marlborough NZ	9.50/37
Kim Crawford, Marlborough NZ		46

RIESLING		
Starling Castle, Germany		9.50/37
Château Ste Michelle	Columbia Valley WA	8.95/35

PINOT GRIGIO		
ILauri Tavo, Veneto Italy		8.95/35
SeaGlass, Central Coast CA		8.95/35
Joel Gott Pinot Gris	Willamette Valley OR	11.95/47

INTRIGUING WHITES		
Yes Way Rosé, France		9.95/39
Pine Ridge Chenin Blanc +	Viognier, CA	9.95/39
Castello del Poggio Moscato	Italy	8.95/35

NON-ALCOHOLIC		
SeaGlass Pinot Grigio Alcohol Removed	Central Coast CA	8.95/35
Mionetto Prosecco Alcohol Removed	Veneto Italy	10.95/43

CHEERS TO MONDAY



Every Bottle Half Price



MALBEC		
Alberti 154, Mendoza AR		9.50/37
Almarada, Uco Valley	Mendoza AR	10.50/41

MERLOT		
Chateau Souverain	CA	9.95/39
Château Ste Michelle “Indian Wells”	Columbia Valley WA	10.95/43
Markham, Napa Valley		65

CAPTIVATING REDS		
Flor de Morca Garnacha	Campo de Borja, Spain	10.95/43
Irvine Spring Hill Shiraz	Barossa SAU	9.95/39
“The Other” Red, Peirano Estate	Cabernet, Merlot, Syrah	Lodi CA 9.50/37
Two Mountain Hidden Horse	Cabernet, Merlot, Malbec,	Cab Franc, Yakima WA 11.95/47

1000 Stories Zinfandel	Bourbon Barrel-Aged	Small Batch, CA	12.95/51
Matchbook Pillars of Hercules	Petite Sirah, Petite Verdot,	Teroldego	Dunnigan Hills CA 10.95/43
Donati Family Vineyards Claret	Cabernet, Merlot, Malbec,	Petite Verdot, Paso Robles CA	64
Marietta Christo Estate	Syrah, Grenache, Petite Sirah	Viogner, North Coast CA	65
“The Prisoner” Napa Valley CA	Zinfandel, Cabernet Blend		85

CABERNET SAUVIGNON		
Beaulieu Vineyards “BV”	Coastal, CA	8.95/35
Craftwork, Monterey	County CA	9.95/39
J Lohr Estates Seven Oaks	Paso Robles CA	10.95/43
Hess Select, CA		11.95/47
Piattelli Grand Reserve	Mendoza AR	13.95/55
Justin, Paso Robles CA		63
Louis M Martini	Napa Valley CA	98
Stag’s Leap Wine Cellars “Artemis”	Cabernet Sauvignon	Napa Valley CA 148

PINOT NOIR		
Mark West, CA		10.50/41
The Seeker, France		10.95/43
Evolution by Sokol Blosser	Willamette Valley OR	12.95/51
Meiomi, Coastal CA		11.95/47
La Crema, Sonoma Coast CA		59
Raptor Ridge Barrel Select	Willamette Valley OR	65

HOUSE WINE		
Sutter Home, CA	Chardonnay	Merlot 8.95/35
Beringer, Napa Valley CA	White Zinfandel	8.95/35

SPARKLING & DESSERT		
Mionetto Prosecco Brut	Veneto Italy	10.95/43
Risata Sparkling Moscato	d’Asti, Italy	9.95/39
Quevedo Tawny Porto 10 year	Douro Valley, Portugal	10.95

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ignite



APPETIZERS

- Parmesan Artichoke Dip**

[V]
home style dip baked with spinach, rustic herb focaccia 15.95
- Woodfire Buffalo Wings**

[GF]
dry rubbed with signature herbs & spices, roasted over an open flame, brushed with our honey buffalo sauce, choice of blue cheese or ranch dressing 17.95
- Italian Meatballs**

italian beef, pork & bacon meatballs, tomato basil marinara, arugula, red onion, shaved parmesan, grilled olive oil panino points 15.95

- Walleye Fingers**

parmesan crusted, house tartar sauce 17.95
- Buffalo Cauliflower**

[V]
crispy buffalo battered cauliflower florets, scallions, buttermilk ranch dressing 14.95
- Calamari**

cornmeal crusted calamari & crispy banana peppers, arugula, smoked paprika aioli 16.95
- Pork Belly with Cider Glaze**

[GF]
cider glazed pork belly, granny smith apple slaw, apple yam puree, pink peppercorns 15.95
- Chicken Caprese Flatbread**

fresh mozzarella, sundried tomatoes, rotisserie chicken, boursin cheese, basil chiffonade, balsamic reduction 15.95

STARTERS

a classic way to start 8.50 / add to entrée 5.95

- House Salad**

[V]
ranch, blue, french, balsamic vinaigrette
- Caesar Salad**

romaine, focaccia croutons, parmesan cheese
- Soup from Scratch**

Chicken Wild Rice or Soup of the Day

SALADS

- Roasted Pear & Chicken**

grilled honey & maple glazed pears, fresh raspberries, spiced walnuts, blue cheese, mixed greens, raspberry vinaigrette 18.95
- Doolittles Cobb**

[GF]
rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 18.50
- Southwest BBQ Chicken**

smoked gouda cheese, tomatoes, corn, cilantro, black beans, corn tortilla strips, lettuce, scallions, sweet lime dressing 17.95

BOWLS

- Butternut & Wild Rice Bowl**

[V]
wild rice, butternut squash, roasted brussels sprouts, baby arugula tossed in maple dijon dressing, topped with striped beets, green apple, golden raisins, pepitas, butternut squash chips 17.95
- Buffalo & Cauliflower Bowl**

[GF] [V]
cauliflower rice, julienned carrots, red onion, torn romaine tossed with honey buffalo ranch dressing, topped with cucumber, medley of pear tomatoes 17.95
- chile dusted salmon *

sautéed shrimp

rotisserie chicken

22.95

21.95

18.95

SIGNATURE WOODFIRE COOKING

Ignite your senses! Please note that smoked rotisserie cooking may impart a slight pink color.

- Spit Roasted Chicken**

[GF]
half woodfired rotisserie chicken, green beans with toasted almonds, mashed potatoes 19.95 quarter / 25.95 half
- Smokehouse Ribs**

spare ribs brushed with smokehouse bbq, coleslaw, french fries 24.95 half / 34.95 full
- Rib & Chicken Combo**

quarter rotisserie chicken, half rack smokehouse bbq ribs, coleslaw, french fries 29.95
- Rotisserie BBQ Chicken**

half rotisserie chicken brushed with smokehouse bbq, coleslaw, french fries 25.95

STEAK

- Filet of Beef Tenderloin**

*
tender & lean 8 oz beef tenderloin, grilled asparagus, fingerling potatoes 43.95 blue cheese sauce 45.95
- Ribeye Steak**

*
12 oz well marbled, our juiciest steak, served with broccolini, roasted fingerling potatoes 42.95

- Top Sirloin**

* [GF]
10 oz center cut, green beans with toasted almonds, mashed potatoes 29.95

FROM THE FIELD

- Frenched Pork Chop**

* [GF]
maple brined center cut chop grilled to medium, butternut squash hash with green apple, roasted beets, chard, raisins & smoked bacon, spiced cider demi 31.95
- Hanger Steak with Chimichurri**

*
grilled & shingled over sautéed spinach, parmesan fingerling potatoes, house chimichurri 33.95
- Duck Risotto**

*
roasted duck breast with butternut squash risotto, duck leg confit, house cured tomato, poblano peppers, squash chips, sage oil 33.95

FISH & SEAFOOD

- Salmon with Herb Cream**

*
brussels sprouts, applewood bacon, roasted fingerling potatoes, caramelized onion, maple bacon jam 29.95
- Petrale Sole**

*
pan roasted, apple yam mash, sautéed spinach, brown butter, capers, golden raisins, crispy shallots 29.95
- Parmesan Crusted Walleye**

golden fried fillet, green beans with toasted almonds, mashed potatoes, house tartar sauce 29.95
- Grilled Shrimp & Polenta**

* [GF]
grilled shrimp, parmesan polenta, bacon braised rainbow chard with onion & poblano peppers, micro herbs, roasted red pepper gastrique 26.95

Though we are not an allergen-free kitchen, we will do our best to accommodate your dining needs and provide a comfortable dining experience for you. Please ask to speak to our chef if you have any questions or serious allergy.

[GF] Gluten Friendly [V] Vegetarian

Additional modifications available upon request.

Please alert your server to any allergies or dietary needs you may have.

* Consuming raw or undercooked pork, beef, ground beef or seafood may increase your risk for foodborne illness.

HANDHELDS

All sandwiches (excluding Fish Tacos) served with choice of coleslaw, fries, or mashed potatoes.
Substitute Starter Salad or Soup for \$2
[GF] Sub Gluten Free Bun \$2

- Fish Tacos**

flour tortillas, golden fried tilapia, cider slaw, chipotle aioli, salsa verde, lime 16.50 two / 17.50 three

- Rotisserie Chicken Breast**

fontina cheese, greens, chipotle aioli, grilled brioche bun 17.95

- Reuben**

corned beef, sauerkraut, swiss cheese, thousand island, grilled pumpernickel 18.50

- Prime Rib French Dip**

*
thin slices of prime rib cooked medium, au jus, baguette 19.95 / make it philly style with peppers, onions & smoked gouda 21.95

- Sierra Turkey Ciabatta**

parmesan grilled ciabatta, smoked turkey, swiss cheese, greens, red onion, tomato, chipotle aioli 17.95

- Pork Belly Bánh Mí**

caramelized pork belly, marinated cucumber, carrot & red onion, fresh cilantro, orange sesame aioli, toasted olive oil panino 18.50

BURGERS

Burgers are hand pattied fresh ground chuck, cooked to order on a grilled brioche bun.

Served with coleslaw, fries, or mashed potatoes.

[V] Substitute Impossible Burger on any burger \$2

[GF] Sub Gluten Free Bun \$2

- Bacon & Smoked Cheddar**

*
applewood bacon, smoked chipotle aioli 18.95

- Patty Melt**

*
caramelized onions, swiss & smoked cheddar cheese, dijon horseradish aioli, grilled caraway rye 18.50

- Cheeseburger**

*
choice of smoked cheddar, american, swiss, blue cheese, white american jalapeño or smoked gouda 17.50

- Apple Bacon Jam**

*
apple bacon jam, smoked gouda cheese, romaine chiffonade 17.95

- Tajín & Poblano**

*
sautéed onion & poblano peppers, american jalapeño cheese, tajín chili lime aioli 17.95

SAUTÉ

- Cajun Chicken Pasta**

rotini, rotisserie chicken, creamy cajun sauce, diced tomatoes, bell peppers, onion 20.95

- Fettuccine Alfredo**

parmesan cream sauce with choice of rotisserie chicken 19.95 / sautéed shrimp 22.95 chile dusted salmon 23.95

- Flying Tiger Chicken & Peapods**

stir fried carrots, bell peppers, jalapeño, scallions, napa cabbage, thai peanut sauce, crispy wontons, peanuts 21.95



desserts

enjoy

Mudslide Pie

coffee ice cream, fudge, chocolate cookie crust, whipped cream, slivered almonds... the official dessert for our "citizen for life" campaign 8.50

Molten Nirvana

warm homemade chocolate cake with a molten center, vanilla-bean ice cream, chocolate sauce, whipped cream 8.50

Carrot Cake

cream cheese frosting, salted caramel sauce, confetti of candied carrots 6.95

Vanilla Bean Pot de Crème

velvety vanilla bean custard, pecan & brown sugar crumble, cherry compote 7.95



general information

the fine print

**Thank you for considering Doolittles Woodfire Grill for your special event!
We would be honored to host your event and will provide personalized
service to make your event memorable for all of your special guests!**

MENU SELECTIONS

Our staff will be happy to plan a personalized menu with you for any party size 15 or greater. For parties of 20 or more, we require a custom menu for your event. Menu Selections must be submitted 21 days prior and a final guest count 72 hours prior to your event. Health Department regulations require that all food and beverage consumed on the premises be prepared by Doolittles. Celebration cakes may be provided by a licensed bakery.

MENU PERSONALIZATION

There are many ways we can personalize your event menus including a title for the menu, name(s) of the guest(s) of honor, and your company's logo or a special image. Please let us know if you would like any of these options.

ROOM RESERVATIONS

We have space available for private or semi-private reservations, depending upon availability at the time of your reservation. When a room is booked for a Semi-Private Party, it means that other guests not associated with your party may be seated and served in the same room. There is no minimum for a Semi-Private reservation.

A Private Room reservation means that the room is set aside for your party only. For a Private Room there is a room minimum that must be met. The room minimum includes food and alcohol, including discounts. The room minimum is based on the net subtotal, excluding tax and gratuity. A 25% deposit is required with the reservation of a Private Room. Room minimums will be discussed if they apply.

DECORATIONS & SIGNAGE

Our staff will be happy to assist you with the placement of your decorations and signage prior to your event. To avoid damage, please do not use nails, staples, tacks or any type of adhesive. Please do not use confetti or glitter.

For more information or to reserve your party today, call:

701-478-2200

fargo@doolittles.com

www.doolittles.com

menu selections

& menu samples

PERSONAL EVENT SAMPLE MENU:



APPETIZERS

Parmesan Artichoke Dip
Woodfire Buffalo Wings

STARTER

House Salad
choice of ranch or balsamic vinaigrette

Classic Caesar Salad
parmesan cheese, focaccia croutons

ENTREE

Spit Roasted Chicken
half woodfired rotisserie chicken, green beans with
toasted almonds, mashed potatoes

Filet of Beef Tenderloin
tender & lean 8 oz beef tenderloin cooked medium,
grilled asparagus, fingerling potatoes

Parmesan Crusted Walleye
golden fried fillet, green beans with toasted almonds,
mashed potatoes, house tartar sauce

*your host invites you to enjoy coffee, tea, or soda
cash bar is available*

we are happy to accommodate special dietary needs upon request

CORPORATE EVENT MENU SAMPLE:



WELCOME TO OUR ANNUAL

Employee Appreciation Dinner

— JANUARY 28, 2025 —

STARTER

House Salad
choice of ranch or french dressing

ENTREE

Spit Roasted Chicken
half woodfired rotisserie chicken, green beans
with toasted almonds, mashed potatoes

Top Sirloin
10 oz center cut cooked medium, green beans
with toasted almonds, mashed potatoes

Salmon with Herb Cream
golden fried fillet, green beans with toasted almonds,
mashed potatoes, house tartar sauce

Spinach Stuffed Ravioli
asparagus, spinach, tarragon, roasted baby portobello
mushrooms, shallot, marsala cream VEGETARIAN

DESSERT

Molten Chocolate Nirvana
vanilla bean ice cream, chocolate sauce, whipped cream

thank you for joining us!

BEVERAGE OPTIONS

We offer a full bar and wine selection with a variety of serving options:

Full Host: Any and all beverages are hosted. (All charges applied to your invoice).

Partial Host: A variety of options may be chosen specific to your needs including notating limited hosted beverages on event menu, pre-ordering wine by the bottle, or drink tickets. (Selected charges applied to your invoice).

Cash Bar: All beverages available at the expense of the guest ordering. (You incur no bar charges).

APPETIZERS

Appetizer selections are chosen from our menu a la carte. Typically appetizers are pre-ordered and ready for service upon the guests' arrival. You may select up to 5 appetizer selections.

STARTERS

Salad or soup options may be offered at an additional price to the entree. Please limit starters to 2 selections (up to 2 salad dressings if applicable).

ENTREES

Entrees are selected from our full menu and plated per menu description. Parties of 30 or fewer may choose up to 4 choices, parties of 30-50 up to 3 choices, 50 or more please limit to 2 entrée choices.

DESSERTS

Choose up to 2 selections from our dessert menu. You may bring in a cake as long as it is provided from a **licensed bakery**.

OTHER NOTES

Menu prices will be omitted from your event menu unless you indicate that you would like them listed.

If any of your guests have special dietary needs, please make us aware and we will assist you in accommodating their needs.

If you have additional questions that we may assist with during the planning process, we are here to help!



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WOODFIRE GRILL

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Fargo ND 58103

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The Fireplace Room



Upper Dining Room