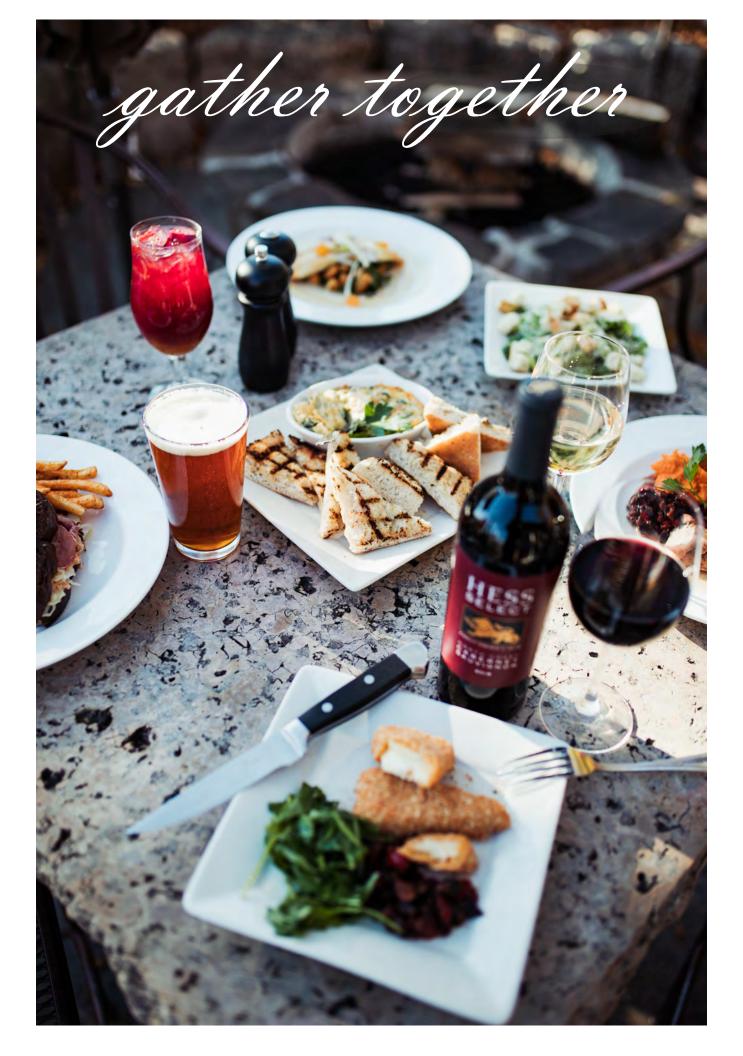


DOOLITTLES WOODFIRE GRILL

event dining fargo





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!

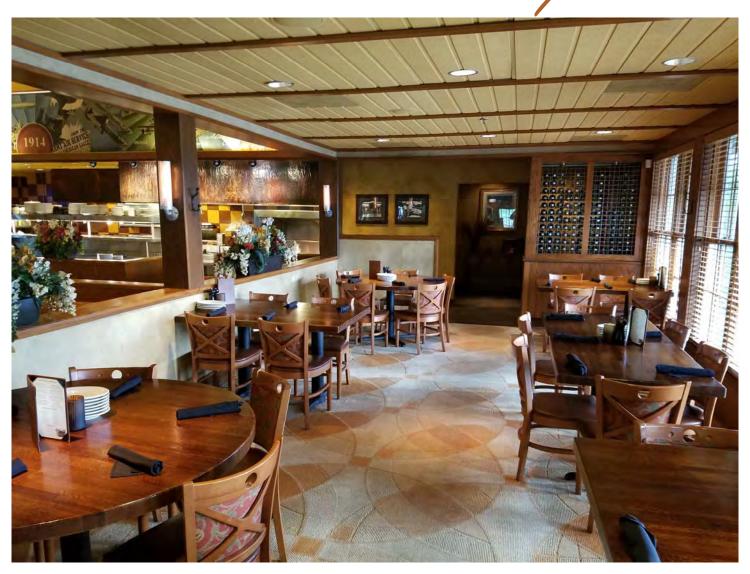
Featuring woodfired rotisserie cooking, Doolittles Woodfire Grill is an experience that ignites all of your senses! The woodfired rotisserie grills meat over an open flame for a savory wood roasted flavor. The rotation of the rotisserie creates self basting and slow roasting skewers resulting in juicy 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



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.



DOOLITTLES WOODFIRE GRILL

CHARDONNAY

Chamisal Vineyards Stainless Central Coast CA9.95/39

Fleur du Cap, Stellenbosch South Africa

8.95/35

52

75

Kendall-Jackson VR, CA 10.50/41

Sonoma-Cutrer Russian River Ranches, Sonoma Coast CA

Rombauer, Carneros CA

Jeremiah, Alexander Valley
Sonoma County CA

SAUVIGNON BLANC

Sterling Vintner's Collection Napa County CA8.95/35

Overstone

Marlborough NZ 8.50/33

Kim Crawford, Marlborough NZ 46

RIESLING

Starling Castle, Germany 8.95/35

Columbia Valley WA

Columbia Valley WA 8.95/35

PINOT GRIGIO

ILauri Tavo, Veneto Italy 8.50/33

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, CA9.50/37

Castello del Poggio Moscato

Italy 8.50/33

CHEERS TO MONDAY



Every Bottle Half Price



MALBEC

Alberti 154, Mendoza AR 8.95/35

Almarada, Uco Valley Mendoza AR

10.50/41

8.95/35

65

MERLOT

Chateau Souverain CA 9.95/39

Château Ste Michelle "Indian Wells"
Columbia Valley WA 10.95/43

CAPTIVATING REDS

Flor de Morca Garnacha Campo de Borja, Spain

The Lackey Shiraz

South Australia AU 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

Donati Family Vineyards Claret Cabernet, Merlot, Malbec, Petite Verdot, Paso Robles CA

Marietta Christo Estate Syrah, Grenache, Petite Sirah Viogner, North Coast CA

"The Prisoner" Napa Valley CA
Zinfandel, Cabernet Blend 85

CABERNET SAUVIGNON

8.50/33

9.95/39

63

Beaulieu Vineyards "BV"
Coastal, CA

Craftwork, Monterey

County CA

J Lohr Estates Seven Oaks
Paso Robles CA 10.95/43

Hess Select, CA 11.95/47

Piattelli Grand Reserve Mendoza AR

Justin, Paso Robles CA

Mendoza AR 12.95/51

Louis M Martini

Napa Valley CA 98
Stag's Leap Wine Cellars "Artemis"

Cabernet Sauvignon
Napa Valley CA

PINOT NOIR

Mark West, CA 10.50/41

The Seeker, France 9.95/39

Evolution by Sokol Blosser
Willamette Valley OR

Willamette Valley OR 11.95/47

Meiomi, Coastal CA 11.95/47

La Crema, Sonoma Coast CA 59

Raptor Ridge Barrel Select Willamette Valley OR65

HOUSE WINE

Sutter Home, CA Chardonnay

Merlot 7.95/31

Beringer, Napa Valley CA

White Zinfandel 7.95/31

SPARKLING & DESSERT

Mionetto Prosecco Brut

Italy 9.95/39

Risata Sparkling Moscato

d'Asti, Italy 9.95/39

Quevedo Tawny Porto 10 year Douro Valley, Portugal 10.95

OOLITTLES



APPETIZERS

Parmesan Artichoke Dip **(V)**

home style dip baked with spinach, rustic herb focaccia 15.50

Woodfire Buffalo Wings (F)

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

Meatballs with Fennel

italian beef & pork meatballs seasoned with herbs, parmesan cheese & fennel seed, tomato basil sauce, topped with slaw of shaved fennel, arugula, red onion & lemon oil, crostini 14.95

Walleye Fingers

parmesan crusted, house tartar sauce 16.95

Buffalo Cauliflower (V)

crispy buffalo battered cauliflower florets, scallions, buttermilk ranch dressing 13.95

Calamari

cornmeal crusted calamari & crispy banana peppers, arugula, smoked paprika aioli 15.95

Spiced Cider Brussels Sprouts (F)

caramelized brussels, spiced cider glaze, applewood bacon, toasted hazelnuts 14.50

Shrimp & Peach Flatbread

sweet thai chile sauce, mozzarella & provolone cheese, smoked peaches, shrimp, parmesan, fire roasted jalapeños, cilantro 15.95

STARTERS

a classic way to start 7.95 / add to entrée 4.95

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 (F)

rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 17.95

Southwest BBQ Chicken

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

BOWLS

Mesa Bowl @ W

toasted quinoa, arugula, kale, avocado buttermilk dressing, roma tomatoes, roasted sweet corn, black beans, grilled red onion, chile jicama, avocado, toasted pepitas, lime 17.95

chile dusted sautéed shrimp salmon? 20.95 22.95

rotisserie chicken 18.95

SIGNATURE

WOODFIRE COOKING

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

Spit Roasted Chicken (F)

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 bbg ribs, coleslaw, french fries 29.95

Rotisserie BBQ Chicken

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

STEAK

Our steaks are USDA Choice, aged 21-28 days.

Filet of Beef Tenderloin *

tender & lean 8 oz beef tenderloin, grilled asparagus, fingerling potatoes 42.95 blue cheese sauce 44.95

Ribeye Steak *

12 oz well marbled, our juiciest steak, served with broccolini, roasted fingerling potatoes 41.95

Top Sirloin * (F)

10 oz center cut, green beans with toasted almonds, mashed potatoes 29.95

FROM THE FIELD

Pork Tenderloin with Sage Pan Gravy *

roasted medium, brussels sprouts, fingerling potatoes, apple bacon jam, shallots, sage pan gravy 28.95

Hanger Steak with Chimichurri *

grilled & shingled over sauteed spinach, parmesan fingerling potatoes, house chimichurri sauce 33.95

FISH & SEAFOOD

Salmon with Herb Cream *

brussels sprouts, applewood bacon, roasted fingerling potatoes, caramelized onion, maple bacon jam 29.95

Arctic Char with Ginger Honey *

grilled char, spiced couscous, plumped raisins, roasted butternut squash, shallot, red bell pepper, sautéed spinach, parmesan cheese, ginger honey cream 31.95

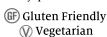
Parmesan Crusted Walleye

golden fried fillet, green beans with toasted almonds, mashed potatoes, house tartar sauce 29.95

Seared Scallops & Mushroom Risotto *

pan seared scallops over roasted crimini risotto with fresh fennel, broccolini & parmesan cheese, lemon oil, crispy yam shoestrings 34.95

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.



Gluten Free Bun or vegan Impossible Burger \$2 Additional modifications available upon request.



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 17.95

Prime Rib French Dip *

thin slices of prime rib cooked medium, au jus, baguette 18.95

Sierra Turkey Ciabatta

parmesan grilled ciabatta, smoked turkey, swiss cheese, greens, red onion, tomato, chipotle aioli 17.50

Cubano

black forest ham, braised duroc pork, swiss cheese, dill pickle, three mustard sauce, toasted olive oil panino 17.50

BURGERS

Burgers are hand pattied fresh ground chuck, cooked to order on a grilled brioche bun. Served with coleslaw, fries, or mashed potatoes.

Substitute **Impossible Burger** on any burger \$2 GF Sub Gluten Free Bun \$2

Bacon & Smoked Cheddar *

applewood bacon, smoked chipotle aioli 17.95

The Italiano *

house made pickled giardiniera with carrot, cauliflower, bell pepper, fennel & jalapeño, fresh mozzarella cheese, sundried tomato aioli 17.50

Cheeseburger *

choice of smoked cheddar, american, swiss, blue cheese, or smoked gouda 16.95

Apple Bacon Jam *

apple bacon jam, smoked gouda cheese, romaine chiffonade 17.50

SAUTÉ

Cajun Chicken Pasta

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

Parma Rosa Cavatappi

cavatappi tossed with italian sausage, house cured sundried tomatoes, green bell pepper, onion, tomato cream, parmesan, basil chiffonade 19.95

Fettuccine Alfredo

parmesan cream sauce with choice of rotisserie chicken 19.95 / sautéed shrimp 21.95 chile dusted salmon 23.95

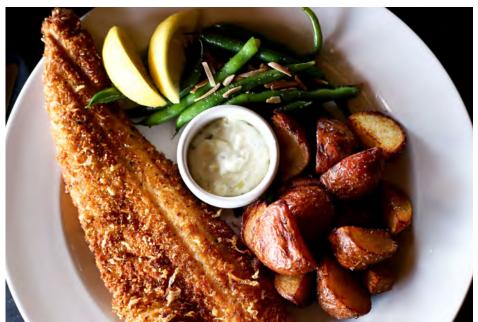
Flying Tiger Chicken & Peapods

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













coffee ice cream, fudge, chocolate cookie crust, whipped cream, slivered almonds... the official dessert for our "citizen for life" campaign 7.50

Carrot Cake

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

Molten Nirvana

warm homemade chocolate cake with a molten center, vanilla-bean ice cream, chocolate sauce, whipped cream 7.50

Crème Brulée

a classic vanilla custard... so simple, so good 6.95



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 and is refundable up to 72 hours prior to the event. 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

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

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!



DOOLITTLES WOODFIRE GRILL

2112 25th St S
Fargo ND 58103
701-478-2200

fargo@doolittles.com www.doolittles.com



