

CHEESE + CHARCUTERIE PLATES

served with seasonal condiments & grilled focaccia

DOUBLE TRIPLE Serves 2-4 people

choice of 3 cheeses + 3 charcuterie selections \$31.49

CHEF'S SELECTION Serves 5-7 people

choice of 5 cheeses + 5 charcuterie selections \$49.99

ARTISANAL CHEESE SELECTIONS

served with seasonal condiments & grilled focaccia

PETIT BASQUE Pyrenees Mountains, France

semi-soft sheep's milk cheese handmade in the French Pyrenees, smooth, sweet flavor with nutty finish \$8.49

Suggested Bubbles Pairing: Domaine Chandon Brut Rosé

DUBLINER Dublin, Ireland

sharp cheddar with rich, mature rounded flavor with a hint of sweetness; aged 12 months \$6.49

Suggested Wine Pairing: Louis Latour, Bourgogne, France, Pinot Noir

TRUFFLE BOSCHETTO Tuscany, Italy

cow + sheep's milk blend, for an extra flavor, with folded pieces of black & white truffle; sweet & tender with plenty of earthy truffle flavor \$7.99

Suggested Wine Pairing: Folonari Chianti DOCG

MANCHEGO La Mancha, Spain

made exclusively from the milk of sheep grazing upon the plains of la mancha, the land of don quixote; nutty, sweet & tangy with firm texture \$6.49

Suggested Wine Pairing: Beronia Reserva Rioja

HERB GOAT CHEESE Sonoma County, CA, USA

fresh from sonoma county with a touch of vinegar & fresh herbs \$5.99

Suggested Wine Pairing: Tobin James "Ballistic" Zinfandel

FIVE YEAR AGED GOUDA Vintage, Holland

cow's milk, extra aged, hard & robust, rich orange color with caramel + butterscotch flavor notes \$7.69

Suggested Wine Pairing: Double Helix Reserve Cabernet Sauvignon

CHARCUTERIE SELECTIONS

served with seasonal condiments & grilled focaccia

* **SPICY SOPRESSATA** rich flavors of garlic + peppercorn + paprika + fennel + red wine \$6.49

* **PROSCIUTTO** cured on the bone, aged over nine months & sliced paper thin \$6.69

* **SALAMI TOSCANO** black pepper + touch of salt + fresh garlic + fennel \$5.99

* **SMOKED DUCK** enjoy the layer of crudo + fat + skin in this naturally smoked Magret \$6.69

* **TRADITIONAL PORCHETTA** savory, fatty, and moist boneless italian-spiced pork roast \$6.99

SMALL PLATES

WILD MUSHROOM RAVIOLI ricotta cheese + roasted mushrooms in homemade ravioli served in santa margherita cream sauce \$9.49

* **MAMMA MEATBALLS** classic italian meatballs in san marzano tomato sauce served with garlic knots \$10.69

MARGHERITA FLATBREAD roasted tomatoes + fontina cheese + fresh mango + cilantro \$11.99

NEW * **MARLEY FLATBREAD** jamaican jerk chicken + caramelized onions + fontina + shaved red onions + parmesean cheese \$13.99

* **STEAK FRACHOS** california fries + asada skirt steak + fresh pico de gallo + guacamole + oaxaca cheese + roasted chile sauce \$15.99

* **CEVICHE** barramundi + fresh mango + lime juice + tomato + cucumber + serrano pepper + cilantro + fresh corn tortilla chips \$9.99

NEW * **BRIE IN A BLANKET** brie + caramelized onions wrapped in puff pastry + guava sauce drizzle \$8.99
Baked to order. Please allow 20 minutes for preparation.

* **GROWN-UP GRILLED CHEESE** French grilled cheese sandwich with gruyere & black forest ham \$9.49

NEW * **DYNAMIC DIP DUO** feta blended with roasted red peppers next to spicy vegan hummus, all topped with honey-roasted eggplant + served with warm grilled pita + toasted lavash + fresh veggies \$10.99

ARANCINI risotto fritters with mascarpone + roasted mushrooms + truffle aioli. #1 item out of our kitchen! \$8.99

* **OLIVE POPPERS** crispy olives stuffed with chorizo + honey goat cheese \$5.99

* **BANG BANG** beer battered jumbo jalapeno stuffed with lobster + oxaca cheese + lime pepper sauce 2 for \$8.99

HELIX FRIES shallots + herbs + sherry aioli \$6.99

FELLINI FRIES parmesean + truffle aioli + parsley \$7.49

NEW * **TAQUITOS** hand-rolled crispy taquitos filled with chorizo + potatoes + topped with tomatillo salsa + lime crema + double helix hot sauce 4 for \$8.99

TACOS

three tacos per order, served on soft corn tortillas

* **SHORTIE** blue moon beer braised short ribs + poblano sauce + fresh pico de gallo \$12.99

* **STEAK** grilled angus skirt steak + crumbled oaxaca cheese + pico de gallo + salsa verde \$14.49

NEW * **VEGAN** roasted mushrooms + sauteed onions + roasted poblanos + fresh pico + salsa verde \$8.99

SLIDERS

two sliders per order, served on brioche buns with yucca fries

NEW * **PUFF PASTRY SLIDER** grilled ground chuck + poblano pepper + sharp cheddar + salsa verde aioli + bacon wrapped in a garlic-dusted puff pastry \$12.99

* **ITALIANO** our award-winning sliders: angus beef + fried mozzarella + arugula pesto + heirloom tomato + balsamic reduction \$11.49

* **BLAZIN'** certified angus beef + bacon + chipotle aioli + guacamole \$9.69

GLUTEN FREE

CAPRESE SALAD fresh basil + heirloom tomatoes + mozzarella marinated in sherry vinegar + EVOO + minced shallots + balsmic drizzle \$8.99

* **CHICKEN CAESAR SALAD** all natural grilled chicken breast + avocado + romaine lettuce tossed in classic caesar dressing + parmesan chips \$11.99

* **GRILLED STEAK SALAD** asian-marinated angus steak + mixed greens + shaved red onions + tomatoes + balsamic-citrus vinaigrette \$11.99

* **SEARED YELLOWFIN TUNA** marinated english cucumber + garlic aioli + jalapeno + unagi sauce + taro chips \$11.99

SWEET SOMETHINGS

BRIOCHE BEIGNETS + honey drizzle, served with pumpkin latte ice cream \$5.49

Ask about today's chef's special!



THREE YEARS IN A ROW!

free **WiFi**™

DoubleHelix-Guest pw: 702735wine

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to receive exclusive offers!**

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.

Happy Hour Drinks

special pricing only available during happy hour
every day 3:30pm - 7:30pm

Well Spirits \$4.50

Brown Derby \$6 Beam Apple Fizz \$6

Whisky Mule \$6 Garden Cucumber Martini \$7

Half Off Whisk(e)y of the Month

Half Off Wine of the Month

DH SANGRIA By The Glass \$5 Carafe \$14

WHITE WINE PICKS

Prosecco \$6 Sauvignon Blanc \$5

Pinot Grigio \$5 Chardonnay \$5 Riesling \$4

RED WINE PICKS

Red Blend \$6 Pinot Noir \$6 Merlot \$6 Malbec \$6

Cabernet Sauvignon \$6 Zinfandel \$6

BEER

Las Vegas Craft Lager \$3 Stella 16oz Draft \$4

Weize Guy Hefeweizen \$3

Happy Hour Food

BANG BANG beer battered jumbo jalapeno stuffed with lobster + oxaca cheese + lime pepper sauce 1 for \$3.99

TAQUITOS hand-rolled crispy taquitos filled with chorizo + potatoes + topped with tomatillo salsa + lime crema + double helix hot sauce 2 for \$3.49

SHORTIE TACOS blue moon beer braised short ribs + poblano sauce + fresh pico de gallo 2 for \$6.99

SEARED YELLOWFIN TUNA

marinated english cucumber + garlic aioli + jalapeno + unagi sauce + taro chips 3 for \$7.29

OLIVE POPPERS crispy olives stuffed with chorizo + honey goat cheese \$3.99

SPICY VEGAN HUMMUS topped with honey-roasted eggplant, served with warm grilled pita + toasted lavash + fresh veggies \$6.59

ARANCINI risotto fritters with mascarpone + roasted mushrooms + truffle aioli \$5.49