

HOUSE FAVORITES

PROMENADE PARK SWIZZLE 16

vodka, passionfruit, lime, vanilla, mint, champagne
refreshing with a kick, it might smack you across the face after a few

CHAPMAN'S SMASH 14

bonded apple brandy, bourbon, apples, lemon
like grandma's apple pie, but this one gets you drunk

LAKESIDE FIZZ 12

gin, basil, lemon, elderflower, soda
basil, gin, lemon - what's not to love?

SECOND SUMMER 14

london dry gin, grapefruit oleo, blanc vermouth, fino sherry
dry gin martini with a grapefruit twist, perfectly refreshing

BIG WHEEL 14

bourbon, italian light amaro, dry vermouth, peychauds
kind of like a manhattan but way better

RIFFS ON CLASSICS

PINEAPPLE DAIQUIRI 14

pineapple rum, pineapple gomme, pineapple juice, lime
one of the best drinks in the world, made even better, what's stopping you?

CHOCOLATE MANHATTAN 14

chocolate washed rye whiskey, coca nib punt e mes, chocolate bitters
that whiskey tasting where someone said chocolate too many times

TALLOW'D FASHION 16

bone marrow & tallow-washed bourbon, sugar, aromatic bitters
if you've ever bit into the best bite of steak and wish it had a hint of whiskey

SPICY MARGARITA 16

blanco tequila, habanero mezcal, jalapeno, pineapple, agave, lime
if you like spicy you will love it, if you don't like spicy you will still love it

FILTHY STINKY DIRTY 14

olives, gin, blue cheese
if you like your martinis filthy, this one's for you

COCKTAIL MENU

Dana's

Dating back to the 1800s, West Columbia Street, named after Dana Columbia, was the primary business district of Fort Wayne. It was here that our community first became a county, a township, and a city.

Now known as The Landing, this one-block dining, imbibing, and cultural destination is once again the pulsating heart of our community—a space where individuals come together to celebrate life, forge connections, and indulge in unparalleled experiences—paying homage to what was, what is, and what's to come.

We look forward to serving you and can't wait to write the next chapter of this space together.

Welcome to Dana's.

BACK BAR SPOTLIGHT:

Blue Bottle Makers Mark Private Select - 110.3 proof

neat or rocks 16

old fashioned 19

carry out bottle 65

FULL SPIRITED

BOSS ATTACK 14

armagnac, pear eau de vie, fermented melon, blanc vermouth, walnut
intense flavors of pear and melon with a strong boozy finish

HELLO STRANGER 14

rye whiskey, cognac, amaro, turbinado, angostura
don't call me old fashioned just 'cause I act like it

KILLER IN PARADISE 14

pineapple, ginger, hibiscus, dried chile, vodka, carbonation
it's fruity, but not too sweet, slightly spicy, & made with vodka, next question?

BANANA BOAT 16

mejdool date Bacardi 8, pandan coconut milk, olorosso, banana, chocolate
tropical fruit with a mix of chocolate and a slight bit of creaminess

SHEER PLUM LUCK 16

rice washed rum, rice milk, plum, redbreast 12yr, olorosso, cinnamon
horchata-inspired with a mix of sweet & tart with plums

LIGHT SPIRITED

ACTION BRONSON 14

blanco tequila, passionfruit, pineapple, strega, cinnamon, lime
if "I went to bed at 6am" was a cocktail

NA THREE'S COMPANY 10

carrot, mango, chile de arbol
fully non-alcoholic cocktail made with fresh juices to provide a vegetal and fresh feel with a bit of a spice kick at the end

AJI VERDE 12

pisco quebranta, pickled celery, lillet blanc, herb oil
vegetal and brine forward like a summer twist on a dirty martini

ROSÉ & ROSE'S 12

rose petal fino, rosé vermouth, grapefruit
a refreshing but dry cocktail based on the adonis

BITTER & TWISTED 14

gin, cappelletti, noilly prat original, vermouth de jerez
like your ex's mother, but not as obvious

WINE

BY THE GLASS

US	NA grüvi prosecco	8
US	NA odd bird white blend	11
US	NA gnista french style red blend	12
<i>sparkling</i>		
IT	indigenous prosecco	12
US	carboniste pinot grigio pet nat	18
<i>skin contact</i>		
IT	palazzone pinot grigio orange wine	11
FR	thibaud boudignon cab franc rosé	14
<i>white & red</i>		
FR	clos de la geruadrie muscadet	11
FR	clément sauvignon blanc	13
FR	macon-fuissé white burgundy	15
FR	le monde cabernet franc	14
AR	altar uco malbec	15
FR	boyer de bar pinot noir	16

BY THE BOTTLE

sparkling

PT	filipa pato 3b rose brut baga beiras	43
US	combe trousseau pet nat ballard canyon 2021	65
FR	l'esquisse famille moussé blanc de noir champagne	79
FR	pierre gimonnet & fils blanc de blanc champagne	88

white & skin contact

PT	broadbent vinho verde	33
NZ	huia sauvignon blanc marlborough 2023	35
US	corvidae riesling yakima valley 2019	41
DE	vignoble da reveur traminer alsace 2020	54
FR	domaine lucien sancerre loire valley 2021	61

red

ZA	goats do roam red blend 2021	33
PT	filipa pato "dinamica" baga bairrada 2022	42
IT	voliero sangiovese igt toscana 2020	45
ZA	swartland kloof street red blend 2021	51
US	pax gsm blend mendocino 2021	52
US	land of saints cabernet sauvignon santa barbara 2022	56
US	failla pinot noir willamette valley 2021	61
IT	cavalotto dolcetto d'alba dolcetto piedmont 2021	65
ES	vina ardanza tempranillo blend rioja 2016	67
IT	rosso di valtellina arpepe nebbiolo 2020	71
FR	duc des nauves bordeaux blend bordeaux 2021	76
US	ceritas "colina" cabernet sauvignon sonoma 2020	113

FOOD

TALLOW FRIES 12

hand cut fries, rosemary, sauce trio

RAW OYSTERS (6) 18

rotating oyster, mignonette, cocktail sauce, lemon

THE WEDGE 14

romaine, dana's caesar, old major bacon, breadcrumb, gorgonzola dolce

FRIED OLIVES 14

castelvetrano, 'nduja, gorgonzola anchovy sauce

MUSHROOM TART 17

phyllo puff pastry, sesame, confit mushrooms, boursin, caramelized onions, greens **vegan**

BAKED FETA 19

roasted castelvetrano, calabrian chile, herb oil, sourdough

DANA'S BURGER 19

dry-aged burger blend, tillamook cheddar, white onion, pickle, dijonaise, sesame bun

AMANDINE 41

grilled whole trout, haricot verts, almonds, roasted garlic, brown butter, smoked trout roe

COTE DE BOEUF 135

42-day dry-aged 32oz. ribeye, béarnaise, maître d' butter, tallow fries, salad starter

BRICK CHICKEN 41

brick-pressed chicken, pommes purée, peas, jus

RATATOUILLE 21

eggplant, zucchini, squash, tomatoes, bell peppers, herbs **vegan**

PROFITEROLE 4

vanilla chantilly, chocolate sauce

GRASSHOPPER PIE 10

crème de menthe mousse, oreo crust, toasted marshmallow

ICE CREAM 14

foie gras ice cream, fermented blackberries, armagnac blueberries, brioche breadcrumb

BEER

DRAFT

miller high life (<i>champagne</i> , 4.6%)	5
half acre daisy cutter (<i>pale ale</i> , 5.2%)	6

CANS & BOTTLE

NA nonny pale ale (PA, 0.5%)	5
NA gruvi mocha nitro stout (stout, 0.5%)	6
bells lager of the lakes (pilsner r, 5%)	6
peroni (italian lager, 5%)	6
revolution hazy hero (hazy IPA, 7.3%)	6
sun king pachanga (mexican lager, 5%)	6
great lakes eliot ness (mexican lager, 6.1%)	6
ash & elm fleeting youth (fruited cider, 6.5%)	6
hop river lasers in the jungle (IPA, 7%)	8
sixpoint resin (IPA, 9.1%)	8
duchesse de bourgogne (sour red ale, 6.2%)	9

