

MON-SUN
4PM-12AM

AVAILABLE AT THE
BAR & CAFÉS ONLY

SMALL BITES

CHEESES v \$7 EACH

Brillant-Savarin, Fig Jam
Montboisse, Red Wine Gelée
Manchego, Pistachio, Lemon Pepper
Tomme Traditionel, Honey Comb
Point Reyes Blue, Strawberry Balsamic

POTATOES v \$6 EACH

Potato Chips, Chipotle Mayo
Sweet Potato Waffle Fries, Honey Mustard
Fingerling, Loaded Sour Cream

POPCORN v • GF \$5.5 EACH

Black and Blue Cheese
Truffle Parmesan Cheese
Chipotle Butter

BRUSCHETTA v \$5.5 EACH

Roasted Pear Tomatoes, Goat Cheese,
Balsamic Glaze
Roasted Beets, Ricotta Cheese, Tarragon

VEGGIES, NUTS & SUCH

Brussels Sprouts, Smoked Bacon (OPTIONAL) \$7
Vegetarian Meatballs, Marinara v, VE \$7.5
Tempura Green Bean, Mae Ploy v, VE \$7
Grilled Asparagus, Lemon Vinaigrette v, GF, VE \$7
Fried Chickpeas v, GF, VE \$4.5
Braised Artichoke v, GF \$8
Onion Rings v \$7
Marinated Olives & Roasted Pepper v, GF, VE \$6
Toasted Sunflower Seeds v, GF, VE \$3.75
Roasted Pistachios, Sea Salt v, GF, VE \$4.25

SEAFOOD \$9 EACH

Boquerones, Mediterranean Olives,
Roasted Pepper, Crostini
Shrimp Cocktail GF
Tuna, Avocado and Habanero Tartare
Shrimp Tempura

STEAMED MUSSELS \$7 EACH

White wine, Butter, Lemon, Garlic
Marinara, Basil
Green Curry, Coconut Milk

QUESADILLAS \$6.5 EACH

Plain, Lots of Cheese v
Chipotle Chicken
Mac and Cheese, Jalapeños v

RAVIOLIS \$7.25 EACH

Pumpkin, Butternut Squash, Mascarpone v
Lobster, Green Beans, Beurre Blanc

CARNE \$9 EACH

Classic Steak Tartare, Potato Chips
Grilled Lamb Chop, Chimichurri

SWEETS \$3.5 EACH

Raspberry Tart
Opera Cake
Flourless Chocolate Cake
Key Lime Pie