

MON-SUN
4PM-12AM

AVAILABLE AT THE
BAR & CAFÉS ONLY

SMALL BITES

CHEESES v \$7 EACH

Brilliant-Savarin, Fig Jam
Grafton 2 Year Old Cheddar, Dried Apricot
Etorki, Pistachio, Lemon Pepper
Montboisse, Honey Comb
Point Reyes Blue, Strawberry Balsamic

POTATOES v \$6 EACH

Potato Chips, Chipotle Mayo
Sweet Potato Waffle Fries, Honey Mustard
Fingerling, Pimiento Aioli
Housemade French Fries

VEGGIES

Brussels Sprouts, Pimiento Aioli \$9.5
Vegetarian Meatballs, Marinara, \$12
Provolone Cheese v
Grilled Asparagus, Olives, Parmesan, \$8
Lemon Vinaigrette v, GF
Fried Chickpeas v, GF, VE \$4.5
Braised Artichoke v, GF \$8
Onion Rings v \$7
Cauliflower Bites, Buffalo Sauce, \$9.5
Blue Cheese Dressing v

BRUSCHETTA v \$5.5 EACH

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

POPCORN v • GF \$6 EACH

Black and Blue Cheese
Truffle Parmesan Cheese
Herb Butter

SEAFOOD \$9 EACH

Shrimp Cocktail GF
Tuna, Avocado and Habanero Tartare
Housemade Fish Spread, Red Onion,
Capers, Lavash Bread

STEAMED MUSSELS \$7 EACH

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

QUESADILLAS \$6.5 EACH

Lots of Cheese v
Chipotle Chicken
Jalapeño Mac and Cheese v

RAVIOLIS \$8 EACH

Pumpkin & Mascarpone, Asparagus v
Four Cheeses, Roasted Beet, Brown Butter

CARNE \$11.5 EACH

Classic Steak Tartare, Potato Chips GF
Grilled Lamb Chop, Chimichurri GF

CASSIS BURGER

\$14.5

caramelized onions & gruyère cheese
served with french fries