

# BAR BITES

HEAD CHEF TREVOR LYMAN • CHEF PETER CHEA • SOUS CHEF CASSIDY COOK  
AVAILABLE AT THE BAR & CAFÉS ONLY

## POTATOES

**Tater Tot Poutine** \$15.5  
with gruyère cheese, bacon, red wine sauce,  
portobello mushrooms, chives

**Sweet Potato Waffle Fries** \$9.5  
with chipotle aioli and honey mustard

## TARTINES

**Roasted Duxelles Mushrooms** \$10.5  
béchamel, grilled housemade bread,  
micro herbs

**Roasted Heirloom Tomatoes** \$10.5  
pimento Humboldt Fog goat cheese,  
grilled housemade bread

## POPCORN

**Flavor of the Day - or - Buttered** \$7.5

### SALTED PRETZEL

\$10.5

with Burgundy stone ground mustard  
and beer cheese sauce

## VEGGIES, NUTS N' SUCH

**Grilled Asparagus** \$8.5  
with blistered tomatoes and parmesan

**Onion Rings** \$7.5  
with chipotle aioli

**Fried Sweet Plantains** \$7.5

**Spiced Peanuts** \$7.5

## MEAT

**Crispy Spicy Chicharrones** \$9.5  
with lime

**Smoked Lollipop Chicken Wings** \$18.5  
with honey sriracha, black sesame  
seeds, scallions

**Beef Yakitori** \$15.5  
lemongrass, kaffir lime, ginger,  
garlic, honey

## CHEESES

**Humboldt Fog** \$8.5  
with dark cherries

**2-Year Aged Grafton Cheddar** \$8.5  
with fig jam

**Robiola** \$8.5  
with honeycomb

**Gorgonzola** \$8.5  
with herb-citrus kalamata olives

**Etorky** \$8.5  
with roasted Marcona almonds

## SEAFOOD

**Thai Curry Mussels** \$11.5  
housemade bread

**Shrimp Cocktail** \$12.5  
bourbon aioli, cocktail sauce

**Smoked Fish Spread** \$10.5  
crispy bread, cucumber, capers,  
red onion, Tabasco

# CASSIS

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge. \*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

**CASSIS**