

# Small Plates

**NEW Warm Wild Mushroom Salad \$18 GF**  
chef procured wild mushroom, baby field greens, walnuts, Gala apple, aged balsamic

**NEW Baked Brie in Puff Pastry \$17**  
duck confit, cranberries, crostini, orange marmalade

**Chicken Wings \$15 GF**  
choice of Buffalo, BBQ, or Asian style

**NEW Sausage Platter \$16**  
3 artisanal grilled sausages, whole grain mustard, gherkin, crostini

**NEW Hummus Plate \$14**  
warm naan, roasted peppers, marcona almonds, extra virgin olive oil, paprika, kalamata olives

**NEW Kale Salad \$15 GF**  
shaved Brussels sprouts, butternut squash, pomegranate, chickpeas, maple lime vinaigrette

**NEW Margherita Style Potato Skins \$15 GF**  
crispy fried potato skins, fresh mozzarella, baby heirloom tomato, basil pesto

**NEW Ahi Tuna Poke Bowl \$20 GF**  
rice, cucumber, avocado, sesame, seaweed, scallions

**NEW Seared Tuna Jalapeno \$21 GF**  
fresh Pacific Albacore, ponzu, shiso, jalapeno, avocado

**Calamari \$15**  
garlic butter, marinara sauce, parmesan, capers

HAPPY  
HOUR

# Tapas

**NEW Steak Frites \$28 GF**  
8oz American Wagyu flatiron steak, crispy fries, house made steak sauce

**NEW Grilled Salmon \$31 GF**  
Norwegian salmon, wild rice, sauteed spinach, preserved lemon vinaigrette

**NEW Veal Piccata \$40**  
angel hair pasta, white wine, broccolini

**NEW Pot Roast \$35 GF**  
slow braised with carrots, onions, celery, fresh herbs, red wine, served with fingerling potatoes

**Spaghetti Bolognese \$24**  
tender spaghetti in hearty Bolognese, garlic bread

**Beer Brined Pork Chop \$35 GF**  
roasted tomatoes, potato puree, bourbon mustard glaze

**NEW Hot Honey Fried Chicken \$21**  
2 pieces brined and fried Jidori chicken, biscuit, baby field greens salad

**NEW Fish and Chips \$19**  
Atlantic cod, beer battered, with crispy fries and tartar sauce

**NEW Sauteed Barramundi \$35 GF**  
skin-on fillet, fava bean succotash, sweet pea puree, corn shoots

**NEW Vegetable Gnocchi \$28**  
baby vegetables, spinach, chili, garlic, extra virgin olive oil, parmesan

## Handmade Pizzas Fresh From Our Pizza Oven!

Pepperoni \$15 Sausage and Mushroom \$15 Chicken Artichoke \$15  
Margherita \$12 Shrimp and Pesto with Feta \$18 Veggie Pizza \$15