



# BAR PETITE

## CHARCUTERIE BOARDS

*Your Choice \$9 Each. Served With Artisan Crackers, Fig Jam, Cornichons, Roasted Almonds & Fresh Fruit.*

### TRUFFLED PECORINO

*Italian Sheep's Milk Cheese Studded With Pieces Of Black & White Italian Truffles. Semi-Firm. 9*

### MANCHEGO

*Caramel & Nutty Flavor. Semi-Firm With Golden Color. 9*

### SMOKED GOUDA

*A Mild Yellow Cow's Milk Cheese With Smokey Undertones. 9*

### SPICY CHORIZO

*Chopped Spicy Pork & Pork Fat With Garlic, Smoked Paprika & Salt. 9*

### GENOA SALAMI

*Pork Seasoned With Garlic, Salt, Black & White Peppercorns, With Red & White Wine. 9*

### PROSCIUTTO DI PARMA

*Italian Dry-Cured Ham. 9*

## BRIE BOARD

### v DANISH BRIE CHEESE

*Artisan Crackers, Fig Jam, Cornichons, Roasted Almonds, Pralines & Fresh Fruit 18*

## FLATBREADS

### PULLED PORK FLATBREAD

*Slow Roasted Pork With Jack Cheese, Smoked Gouda, Savory BBQ Sauce, Red Onions & Fresh Cilantro. 17*

### v ROASTED VEGETABLE FLATBREAD

*Fresh Mozzarella, Jack Cheese, Pesto, Red & Yellow Peppers, Mushrooms & Caramelized Onions. 17*

### SPANISH FLATBREAD

*Jack Cheese, Chorizo, Tomato & Arugula With Balsamic Reduction Drizzle. 17*

## SALADS

### GF v BEET & GOAT CHEESE

*Fresh Beets, Montrachet Goat Cheese, Pralines & Fresh Apple On A Bed Of Arugula With House Made Honey Ginger Vinaigrette. 15*

### v GRILLED CAESAR WEDGE

*Charred Romaine Wedge, Caesar Dressing, Romano Cheese & Grilled Ciabatta Croutons. 14*

### GF PETITE WEDGE

*Crisp Iceberg Lettuce, Bacon, Cherry Tomatoes, Red Onion & Bleu Cheese Crumbles. Drizzled With House-Made Buttermilk Peppercorn Dressing 14*

### GF SESAME CRUSTED AHI TUNA\*

*Mixed Baby Greens, Avocado, Seaweed Salad, Tomato & Pickled Ginger With A House Made Miso Sesame Vinaigrette. 18*

## SMALL PLATES

### v TRUFFLE FRIES

*Fresh Rosemary, Parmesan Cheese, White Truffle Oil, With House-Made Honey Mustard & Lemon Aioli. 14*

### v GF GRILLED ARTICHOKE HEARTS

*Char Grilled With Mediterranean Salsa & House Made Lemon-Basil Aioli 16*

### v FRIED ZUCCHINI FLOWERS (3)

*Battered Italian Zucchini Flowers With Fresh Mozzarella & House-Made Lemon Aioli 15*

### PORK SLIDERS (2)

*Pulled Pork Shoulder With Cilantro Honey BBQ Slaw. 14*

### GF BACON WRAPPED APRICOTS (5)

*Stuffed With Manchego Cheese, Fresh Jalapeño, On A Bed Of Fresh Bleu Cheese Crumbles & Balsamic Reduction. 15*

### v SICILIAN RICE BALLS (4)

*Risotto Bianco, Filled With Mozzarella Cheese & Fried. On A bed of Roasted Mushrooms, Pepper & Onion Marinara Cream Sauce. 14*

### CHICKEN WINGS (9)

*Crispy Wings Tossed With House-Made Orange Glaze, Roasted Sesame Seeds & Scallions. 14*

### GF FISH TACOS (2)

*Fried Flounder Filet, House-Made Spicy Aioli And Sweet Chili Slaw. 15*

### BRAISED BEEF RAVIOLI (4)

*Topped With House-Made Marsala & Mushroom Sauce With Toasted Rosemary & Parmesan. 16*

### FIRECRACKER SHRIMP

*Lite & Crispy. Tossed in House-Made Spicy Firecracker Sauce. 16*

### GF GRILLED BABY SPANISH OCTOPUS

*Served Over A Bed Of Mixed Baby Greens With Tomato & Red Onion. Raspberry Vinaigrette & Aioli. 20*

### SALMON BURGER\*

*Grilled Wild Salmon Patty Topped With Pesto Aioli, Arugula, Red Onion & Tomato. 15*

### PUB BURGER\*

*Caramelized Onions, Sautéed Mushrooms & Bacon Topped With Smoked Gruyere & House-Made Whole Grain Mustard Aioli, On A Pretzel Roll. 16*

GF - Gluten Free v - Vegetarian

\*"Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness"

