



BAR PETITE

CHARCUTERIE BOARDS

No Substitutions . À La Carte Options Available

ITALIAN BOARD

Dry Italian Salami & Truffled Pecorino Cheese With Toasted Baguettes, Olives, Cornichons, Fig Jam & Fresh Fruits & Vegetables. cash 22 credit 25

SPANISH BOARD

Spicy Chorizo & Manchego Cheese With Toasted Baguettes, Olives, Cornichons, Fig Jam, Fresh Fruits & Vegetables. cash 22 credit 25

CHEESE BOARD ^v

Danish Brie, Italian Truffled Pecorino & Spanish Manchego With Toasted Baguettes, Olives, Cornichons, Fig Jam, Fresh Fruits & Vegetables. cash 25 credit 28

FLATBREADS

Half Portions Available For 12 cash 14 credit

PULLED PORK FLATBREAD

Slow Roasted Pork With Jack Cheese, BBQ Sauce, Red Onions & Cilantro. cash 19 credit 21

ROASTED VEGETABLE FLATBREAD

Fresh Mozzarella & Jack Cheese, Pesto, Red & Yellow Peppers, Mushrooms & Caramelized Onions. cash 19 credit 21

SPANISH FLATBREAD

Jack Cheese, Chorizo, Roasted Arugula & Tomato. Topped With Fresh Arugula & Balsamic Reduction. cash 19 credit 21

SALADS

^{GF} PETITE WEDGE

Bacon, Cherry Tomatoes, Red Onion & Bleu Cheese Crumbles. With House-Made Buttermilk Peppercorn Dressing cash 14 credit 16

CHARRED CAESAR WEDGE

Creamy Ceaser Dressing With Fire Roasted Croutons, Parmesan & Cracked Pepper. cash 14 credit 16

SHARE PLATES

^v TRUFFLE FRIES

Fresh Rosemary, Parmesan Cheese, White Truffle Oil, With House-Made Honey Mustard & Lemon Aioli. cash 14 credit 16

^{GF} SESAME CRUSTED AHI TUNA*

Seared Rare With Wakame, Pickled Ginger & House Made Soy-Ginger cash 20 credit 22

^{GF} BACON WRAPPED APRICOTS

Stuffed With Manchego Cheese & Jalapeño, On A Bed Of Arugula & Bleu Cheese Crumbles, Balsamic Reduction. cash 16 credit 18

POT STICKERS

Hand Made With Seasoned Pork & Chives. House Made Soy-Ginger Sauce cash 15 credit 17

^v FIRE ROASTED ARTICHOKEs

With Mediterranean Salsa & Rosemary Parmesan Aioli. cash 18 credit 20

^v SICILIAN RICE BALLS

Arborio Italian Rice Filled With Mozzarella Cheese & Fried. On A bed Of Roasted Vegetable Alla Vodka Sauce. cash 16 credit 18

ORANGE CHICKEN WINGS

Crispy Wings Tossed With House-Made Orange Glaze, Roasted Sesame Seeds & Scallions. cash 16 credit 18

^{GF} FIRECRACKER SHRIMP

Fried Lite & Crispy. Tossed in House-Made Spicy Firecracker Sauce. cash 18 credit 20

FISH TACOS

Fried Flounder Filet, House-Made Spicy Aioli And Sweet Chili Slaw. cash 16 credit 18

PORK SLIDERS

Pulled Pork Shoulder With Spicy Cilantro BBQ Slaw. cash 15 credit 17

BRAISED BEEF RAVIOLI

Topped With House-Made Marsala & Mushroom Sauce With Toasted Rosemary & Parmesan. cash 18 credit 20

^{GF} BABY SPANISH OCTOPUS

Charred & Served With Fried Yuca Over Arugula With Tomato & Red Onion. Lemon Basil Aioli. cash 22 credit 25

PUB BURGER*

Caramelized Onions, Sautéed Mushrooms & Bacon With Smoked Gruyere & House-Made Whole Grain Mustard Aioli, Pretzel Roll. cash 18 credit 20

^{GF} - Gluten Free ^v - Vegetarian

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

