



BAR PETITE
HAPPY HOUR

ALCOHOLIC BEVERAGES

ALL MARTINIS \$8

ALL CRAFT COCKTAILS \$7

WHITE WINE BY THE GLASS

Chardonnay, Pinot Grigio, Sauvignon Blanc. \$7

RED WINE BY THE GLASS

Cabernet, Malbec, Pinot Noir. \$7

BOTTLED BEER

Coors Light, Yuengling, Heineken. \$5

CHARCUTERIE BOARDS

Pick Any Two For \$10

TRUFFLED PECORINO

SMOKED GOUDA

MANCHEGO

SPICY CHORIZO

GENOA SALAMI

PROSCIUTTO DI PARMA

SALADS

GF PETITE WEDGE SALAD

Crisp Iceberg Wedge With Bacon, Cherry Tomatoes, Bleu Cheese Crumbles, Red Onion & House-Made Buttermilk Peppercorn Dressing. 7

GF LITTLE COBB SALAD

Mixed Greens, Bacon, Fresh Avocado, Poached Chicken, Hard Boiled Egg, Bleu Cheese Crumbles & Tomato. Balsamic Vinaigrette. 9

SMALL PLATES

TRUFFLE FRIES

Fresh Herbs, Parmesan Cheese & White Truffle Oil. House-Made Honey Mustard & Lemon Aioli Dipping Sauces. 7

CHICKEN WINGS

Tossed In House-Made Orange Glaze With Roasted Sesame Seeds & Scallions. 7

GF BACON WRAPPED APRICOTS

Stuffed With Manchego Cheese, Fresh Jalapeño & Topped With Bleu Cheese Crumbles & Balsamic Reduction. 7

SPANISH FLAT BREAD

Jack Cheese, Smoked Gouda, Spicy Chorizo, Tomato & Arugula With Balsamic Reduction Drizzle. 8

SALMON BURGER*

Grilled Wild Salmon Patty, Pesto Aioli, Arugula, Tomato & Red Onion. Crispy Fries. 8

PORK SLIDER

Pulled Pork Shoulder With Cilantro Honey BBQ Slaw. With Crispy Fries. 8

GF - Gluten Free

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

