

## **SNACKS**

### OLIVES

citrus-marinated Mediterranean olive mix

### NUTS

a mix of toasted & seasoned nuts

## **SHAREABLES**

(or whatever you would like to call it)

### CHEESE PUFFS (GOUGERES)

beer cheese, chives

### CHEESE PLATE

daily selection, condiments, crostini

### CHARCUTERIE PLATE

daily selection, gherkins, grain mustard, crostini

### CHEESE & CHARCUTERIE COMBO

daily selections served with the fixings

### FRIES

roasted garlic aioli

### BABY BACK ADOBO RIBS

crispy garlic, green onion, adobo sauce

### RAVIOLI

fresh pasta, sweet pea puree, Parmesan, pancetta, lemon zest

### MUSSELS

frites, garlic, shallot, Mexican lager, fresh herbs

### GRILLED SHRIMP

marinated pink Patagonia shrimp served with grilled bread

### TBD CHICKEN DISH

## ***SOUP & SALADS***

### SEASONAL SOUP

please ask your server for today's selection

### COUSCOUS SALAD

citrus, shaved fennel, radish, spinach, cucumber, lemon zest

### BEET SALAD

roasted beet, orange, hazelnut, yogurt, coriander salt

### GRANDMA'S SALAD

romaine, avocado, corn, hearts of palm, cherry tomato, dried mint, lemon vinaigrette

## ***SHAREABLE ENTREE'S***

### BURGER

baguette-style bun, lettuce, tomato, onion, roasted garlic aioli, served with fries

### GRILLED VEGETABLES

an assortment of seasonal veggies served with multiple sauces

### FRESH CATCH

roasted mushroom, fennel puree, lemon-olive oil emulsion

### TBD STEAK DISH

confit potato, melted onion, chimichurri sauce