

LIGHT BITES & DELIGHTS

TAPAS

Fig Jam & French Brie Crostini - 14

Crostini topped with French brie cheese and fig jam. Garnished with sliced almonds and a side of grapes.

Marinated Olives - 10

Marinated kalamata & castelvetrano olives with feta cheese and red pepper flakes. Served with crostini.

Olive Tapenade Hummus - 12

Tapenade of Kalamata and green olives, capers, roasted bell peppers, garlic and steamed chickpeas.

Bruschettas - 12

Crostini topped with fresh mozzarella, grape tomato, garlic, kalamata olives, basil and balsamic glaze.

Tapa de Vino - 10

A mini charcuterie lid to top your glass of wine. Choose between an a sweet or spicy mini charcuterie board.

Coconut Shrimp - 14

Coconut shrimp served on a bed of arugula and a side of sweet apricot chili sauce.

ARTISAN PIZZA

Fig Prosciutto - 16

Fig preserve, mozzarella-provolone cheese blend and crispy prosciutto, topped with arugula and shaved parmesan on a thin flatbread crust.

Margherita - 15

An olive oil & garlic blend infuse the base of a thin flatbread crust, topped with fresh mozzarella, tomatos, balsalmic drizzle & sea salt.

Mediterranian - 16

Basil pesto base topped with garlic, fresh mozzarella, shallots, kalamata olives, sun-dried tomatos, feta cheese, & red pepper flakes.

Pepperoni - 12

Pepperoni, mozzarella-provolone cheese blend over thin crust and homemade pizza sauce. Topped with goat cheese and hot honey drizzle.

Monte Alteza - 15

Spanish chorizo, pepperoni, and prosciutto over fresh mozzarella-provolone cheese. Topped with marinated Kalamata olives and red pepper flakes.

SOFT BEVERAGES

Soda - 2
Coca Cola, Diet Coke, Dr. Pepper, Sprite

DESSERT

Tiramisu - 7
Cheesecake - 9

SALADS

Strawberry Arugula Salad - 12

Fresh arugula, strawberries, blueberries, apples, sliced almonds, feta cheese and shallots topped with our homemade honey balsalmic glaze.

Caprese Salad - 12

Grape tomatos, fresh mozzarella, fresh basil, balsalmic glaze drizzle and salt & pepper to taste. Mixed in a bowl and served with a side of toasted baguettes.

CHARCUTERIE

French Garden - 29

French brie cheese, havarti, fig jam, chocolate almonds, prosciutto, salami, and local farm fresh fruit, served with freshly baked crostini.

Pipe Creek Sunset - 29

Chipotle gouda, picante provolone, chorizo, peppered salami, and pepperoni. salted almonds, and local farm fresh fruit served with freshly baked crostini.