

# THE LOCAL

Eat+Drink

## APPETIZERS

### **SALMON CAKES \$16**

FRESH SALMON, GARLIC DILL & RED ONIONS, LIGHTLY FRIED, SERVED WITH A LEMON DILL AIOLI

### **CRISPY PORK RIBS \$14**

CRISPY & TENDER PORK RIBS DUSTED IN CAJUN, SERVED WITH A SIDE OF CHIPOTLE MAPLE

### **ASIAN NACHOS \$16**

FRIED WONTONS, CHICKEN, CABBAGE & CARROT SLAW, RED ONIONS & CHIPOTLE CILANTRO AIOLI TOPPED WITH AN ASIAN SESAME DRIZZLE

### **SPINACH DIP \$15**

MOZZARELLA, CHEDDAR, SPINACH, PARMESAN & CREAM CHEESE SERVED WITH GRILLED PITA

### **TOTS SUPREME \$12**

TATER TOTS TOPPED WITH CHEDDAR CHEESE, SOUR CREAM, DICED TOMATOES, GREEN ONIONS & CHORIZO SAUSAGE

### **HALLOUMI FRIES \$16**

LIGHTLY BREADED & FRIED HALLOUMI CHEESE TOPPED WITH HONEY & CANDIED WALNUTS

### **SHRIMP DIABLO \$16**

JUMBO SHRIMP TOSSED IN A SPICY CHORIZO RAGU SERVED WITH GRILLED PITA

### **ASIAN SESAME CAULIFLOWER \$12**

LIGHTLY FRIED CAULIFLOWER TOSSED IN A SWEET SESAME GINGER SOY SAUCE

### **FRIED RAVIOLI \$16**

RAVIOLI STUFFED WITH BRAISED BEEF SHORT RIB, FRIED & SERVED WITH A CREAMY HORSERADISH DIJON AIOLI

### **CHIMI STEAK FRITES \$15**

CHIMICHURRI MARINATED STEAK ON TOP OF FRESH CUT FRIES, DRIZZLED WITH CHIPOTLE CILANTRO AIOLI

### **LOCAL NACHOS \$18**

SHREDDED MOZZARELLA, CHEDDAR, RED ONIONS, BLACK OLIVES, TOMATOES & JALAPENOS LAYERED IN BETWEEN CRISPY TORTILLA CHIPS, SERVED WITH SALSA & SOUR CREAM

ADD CHICKEN \$5

ADD CHIMICHURRI STEAK \$6

ADD CHORIZO \$6

BRAISED-BRISKET \$6

### **LOCAL CHICKEN WINGS**

MILD, MEDIUM, HOT, CHIPOTLE MAPLE, PARMESAN TRUFFLE, ASIAN SESAME, SRIRACHA LIME, CAJUN SERVED WITH HOMEMADE BLUE CHEESE, CARROTS & CELERY STICKS

10 WINGS \$16

20 WINGS \$25