

NIGHTHAWK

AFTER 5PM

Tapas

WARMED OLIVES 10

Variation of mixed Pimento, Blue Cheese + Pickle, Olives, warmed with zest. + Add Bread 4

EDAMAME 12.5

Sauteed in Sesame Oil & Sea Salt

BAKED BRIE 16

Creamy Brie, with seasonal compote or chutney, served with fresh baked bread.

**Vegan option available*

BUTTER BOARD 18

Lime Cilantro butter, topped with Pesto, Capers + Balsamic reduction. Served with fresh baked French bread for spreading

ESCARGOT 20

Rich and delicious snails, topped with garlic butter, grated white truffle cheddar, micro greens, on croissant tartines

CORDON BLEU BITES 19

Hallowed baguette stuffed with cured turkey breast, smoked in house, brie, basil, pickling + mustard. Pressed and served as points, with olives

REUBEN SPRINGROLLS 20

Savoury Beef, cured and smoked in-house, paired with zesty fermented produce. Fried to perfection in Sesame Oil and served with our Russian remoulade

BURRATA 26

Prosciutto, onion, honey pecan, served on a bed of arugula with chopped tomato, drizzled with olive oil + balsamic. Served with French bread

BEEF CARPACCIO 26.5

Thinly sliced, locally sourced beef tenderloin topped with pickled onion, capers, arugula, shaved parmesan, and black truffle aioli, served with a side of crostini. + Add Bread 4

SHARABLE GRAZING PLATTER

Cured meats, artisan cheeses, veggies, fruit, pickling, and a selection of dips and provisions. Topped with crostini. *gluten free + vegan options

Medium (SERVES 2-4) 35

Large (SERVES 4-6) 49

Oysters

WITH MIGNONETTE, COCKTAIL SAUCE, GRATED HORSERADISH & LEMON!

IRISH POINT

PEI, Canada: Small/Medium, plump & briny

SHINY SEA

PEI, Canada: Medium, perfectly salty, colourful, clean

TODAY'S CATCH

Fresh selection of small cup oysters that just arrived from the East Coast!

OYSTER SHOOTER 8

Refreshing mix of celery, vodka an lemon in a shot glass with a raw oyster on top

BAKED

OYSTERS BIENVILLE 22

Half dozen, delicious Louisiana style baked oysters, topped by a mixture of white chardonnay sauce, bread crumb, old cheddar, minced Piri Piri pepper, red pepper, herbs & garlic.

Seafood

SHRIMP COCKTAIL 16.5

Jumbo Tiger Shrimp served with freshly made Keto Cocktail Sauce

AHI-SHRIMP CEVICHE 24

Marinated shrimp, cucumber, onion, cilantro, lime, volcanic sea salt + topped with Sashimi grade Ahi Poke and served with crispy wonton chips

PISCO SCALLOP CEVICE 24

Peruvian Scallops, flame seared in pisco brandy, marinated in fresh cilantro & lime juice. Garnished with finely minced red pepper & jalapeno. Served cold with sesame baked Dàn juǎn

TUNA NAMERO (TARTARE) 26

Sushi Grade Yellowfin stirred in a Yuzu & sesame marinade, with fresh herbs, microgreens, cracked black pepper, sea salt and sesame seed. Served cold with a side of bread. * Gluten Free Option available.



1/2 DOZEN 24
DOZEN 36