KITCHEN + BAR

 SHAREABLES

**PAN FRIED DUMPLINGS $13**

Pork, black garlic chili, toasted sesame seeds, scallions

**GIANT MEATBALL TOAST $15**

Red sauce, ricotta, parmesan, basil, herb focaccia

**TRUFFLE CAULIFLOWER $13**

Sherry vinegar, sea salt, parmesan, truffle aioli

**COZUMEL SPRING ROLLS $13**

Oaxaca, cream cheese, jalapeno, red pepper, cotija, hot honey drizzle, scallions, cilantro ailoi

**PORK BELLY BRUSSELS $15**

Brussels Sprouts, Pork belly burnt ends, balsamic onion jam

**CHICKEN WINGS $15**

Sweet & spicy tropical tajin, black truffle buffalo or bbq, celery & carrots

**CRAB CAKES $17**

Lump crabmeat, red peppers, tri-colored carrot slaw, charred lemon remoulade

**BAVARIAN PRETZEL HOLES $13**

Gouda, gruyere, fontina cheese dip

**SPICY TUNA TOSTONES $17**

Smashed avocado, toasted tahini sesame seeds, spicy mayo, scallion, black garlic chili sauce

**STICKY RIBS $15**

Slow cooked pork ribs, Korean bbq, toasted sesame seed, scallion, tri-colored carrot slaw

**BANGKOK SHRIMP $17**

Sweet thai chili aioli, toasted sesame seeds, scallion

**SOUP OF THE DAY $9** Ask your server

SALADS

**CEASAR SALAD Sm. $7 /Lg.$11**

Romaine, Focaccia croutons, shaved parmesan

**SPKB SALAD Sm. $5/ Lg. $9**

Mixed greens, shaved red onion, cucumber, tomato, shredded tri color carrots, focaccia croutons

**TURN UP THE BEETZ $13**

Mixed greens, golden & red beets, goat cheese, picked onion, tomatoes, white balsamic vinaigrette.

**AHI TUNA POKE SALAD $19**

Mixed greens, avocado, cukes, pineapple, scallions, pickled red onion, tri color carrots, crispy wontons, sesame ginger drizzle, yuzu vinaigrette,

KITCHEN + BAR

HANDHELDS

**THE SMASH BURGER $15**

Burger blend, gruyere, fontina, gouda, bacon, LTOP, SPKB Secret Sauce

**TRUFFLE SHUFFLE SANDWICH $15**

Shaved rib eye or grilled chicken, melted white cheese, caramelized onions, sauteed mushrooms, truffle aioli

**PORK BELLY BAO BUNS (2) $13**

Shaved cucumber, pickled onion, korean bbq, sesame seeds, spicy mayo, cilantro

**BAJA SHRIMP TACOS (2) $15**

Grilled marinated shrimp, purple cabbage, salsa fresca, cheddar jack, cotija, cilantro aioli

**PRESSED CAPRESE $13**

Grilled Focaccia, roma tomatoes, fresh mozz, greens, basil aioli

 ENTREES

**CHICKEN PARM ALLA VODKA $23**

Focaccia breaded chicken cutlet, mozzarella, shaved parmesan, basil, pappardelle, alla vodka sauce

**BARBECUE RIBS $23**

Half rack slow cooked pork ribs, sweet & smokey bbq sauce, fries, purple cabbage slaw

**ATLANTIC HADDOCK $25**

Herb onion ritz topping, mashed potatoes, lemon zest asparagus

**SHRIMP ATHENS $25**

Garlic, white wine, lemon, artichokes, spinach, tomato, smoked feta, pappardelle pasta

**BRAISED SHORT RIB $27**

Demi-glace, mashed potato, tri-colored carrots, micro greens

**DUCK AND BEET RISOTTO $25**

Seared duck breast, beet & duck confit risotto, goat cheese, balsamic glace, micro greens

**BAVETTE STEAK FRITTES $27**

Fries, arugula, herb butter, asparagus

**CHICKEN & MUSHROOM MARSALA $23**

Pan seared breast, mushrooms, shallots, garlic, marsala cream sauce, wild mushroom raviolis

**GRILLED LAMB CHOPS $29**

Olive oil, lemon, garlic, oregano, smoked feta mashed, green beans & stewed tomato

**PORK BELLY MAC n CHEESE $23**

Cavatappi, gruyere, fontina, gouda, herb onion ritz topping

**PARPADELLE AND MEATBALL $21**

Red sauce, parmesan, ricotta, basil,

SIDES

Truffle French Fries $9

Mashed Potatoes $7

Warm Focaccia bread $5

Lemon Zest Asparagus $7

Tri colored Roast Carrots $7

Greak style Green Beans $9

KITCHEN + BAR

FORNO BRAVO PIZZAS

**Classic $13**

Crushed tomato, mozzarella, cheddar blend, evoo

**The Mootz $17**

Crushed tomato, fresh mozzarella, buffalo mozzarella, pecorino romano, evoo, torn basil

**Ricotta be Killin me $17**

Pink vodka sauce, crumbled sausage, caramelized onion, post oven ricotta, torn basil

**The Confit $21**

Garlic oil, gruyere, fontina, gouda, duck confit, caramelized balsamic onion jam, goat cheese, micro greens

**Spicy Fun-guy $17**

Crushed tomatoes, pepperoni, mushroom duxelles, hot honey

**Wes Parker Pie $19**

Crushed tomato, cheddar blend, pepperoni, sausage, bacon

**SPKB Special – $19**

Crushed tomato, mozzarella, pork belly, artichoke hearts, gruyere, gouda, fontina, smoked feta, sliced roma tomato

**Benny Blanco – $17**

Garlic oil, mozzarella, ricotta, parmesan, caramelized onions, spinach, truffle oil

**Veggin’ Out $15**

Crushed tomato, mozzarella, carmelized onion, roasted red pepper, sliced roma tomatoes, mushroom duxelles, torn basil

**Camp Northstar $17**

Crushed tomato, mozzarella, sliced meatballs, roasted red pepper, ricotta, parmesan

**Rye RipTide $21**

Garlic oil, mozzarella, shrimp, tomato, spinach

**Cole Oskar $17**

Korean bbq, mozzarella, Cotija, grilled chicken, scallion, red onion, black chili garlic sauce, cilantro

**BUILD YOUR OWN- ADD $3 PER TOPPING**