

Hot Small Plates

Slow Dough Bakery Bavarian Pretzel \$7

Salted and served with Whole Grain Mustard and Beer Cheese Dip - *Make it a Pepperoni Pizza Pretzel* +\$3

Spinach Artichoke Dip \$12

Three Cheese blend mixed with Spinach and Artichokes, accompanied by your choice of Fried Pita or Corn Tortilla Chips

Sambal Cashews \$9

Whole Cashews tossed in a Sesame Chile Garlic Glaze

Stuffed Warm Avocado \$9

Herb crusted Goat Cheese ball stuffed in the avocado pit, warmed up and finished with Balsamic glaze and chopped roasted Cashews

Pork Belly Bites \$12

House brined Pork Belly, fried and accompanied with Texas Toast, Pickled Onions, and your choice of sauce: BBQ, Korean Chile, Buffalo, Honey or Cajun Dry Rub

House Fried Pickles \$8

Hand breaded Pickle Chips finished with Smoked Paprika and Creamy Ranch

Bianca Bread \$9

Flatbread brushed with Garlic XVOO, Red Chile Flakes and Parmesan. Rose Sauce for dipping

Goat Cheese Fritters \$9

Three hand rolled, breaded, crispy fried and served with a Citrus Vinaigrette

Brussels Sprouts \$9

Fried and tossed with a Citrus Vinaigrette and finished with Parmesan Cheese and Sriracha Aioli

Bacon Wrapped Dates 3 for \$9 / 5 for \$12

Goat Cheese filled Medjool Dates, wrapped in Applewood Bacon, fried and finished with Balsamic Glaze and roasted chopped Cashew

COLD SMALL PLATES

Charcuterie Board \$19

Selection of fine Meats, Cheeses, Pickled Onion, Olives, Dried Fruits, Whole Grain Mustard, Crostini and Crackers
Add on Extra Meat OR Cheese +\$4

Hummus Tahini \$11

House-made with Tahini paste, and accompanied by grilled Pita and Vegetables

Sriracha Deviled Eggs 3 for \$7 / 5 for \$10

Filled with Smoked Paprika Egg Emulsion and finished with bacon

Citrus Mixed Olives \$9

Selection of mixed Mediterranean Olives with Citrus peel, Rosemary and Garlic cloves. Contains Pits

French Fries

Substitute Sweet Potato fries \$2

Add Bacon \$3
Add Pork Belly \$5

Envy Style \$7

Tossed with fresh Herbs and Seasoned Salt

Garlic Parmesan \$8

Garlic Oil, fresh Herbs & Parmesan Cheese threads

Beer Cheese \$10

Finished with Beer Cheese Sauce, Applewood Bacon and Scallions

Hangover \$15

Crispy Fries loaded with Beer Cheese Sauce, grilled Steak, Pico de Gallo, Avocado and Sour Cream

WINGS

Wings are house brined and your choice of Naked or Breaded

6 Pcs for \$10 10 Pcs for \$15

SAUCES

Buffalo, Korean Chile, BBQ, Garlic Parmesan or Dry Cajun Seasoning

SALADS

Add To Any Salad

Bacon \$3 Chicken \$5

Pork Belly \$5 Salmon \$8

Grilled Caesar \$10

Grilled Romaine Heart-Parmesan Chips, Baby Roma Tomatoes, Balsamic Caesar Dressing

Goat Cheese Spinach \$12

Spinach, Goat Cheese Fritters, Craisins, Cashews, Red Onion and Citrus Vinaigrette

Caprese \$12

Layers of fresh Mozzarella, Roma Tomatoes and Basil Leaves then finished with Balsamic Reduction and EVOO

Cobb \$13

Romaine and Spring Lettuce mix, diced grilled Chicken, Bacon, Hard Cooked Egg, Blue Cheese Crumbles, Tomato, Avocado

Prohibition Salad \$10

Avocado, Baby Roma Tomato, Cucumber, Red Onion, Parmesan, Mixed Greens and served with a Whole Grained Honey Mustard Vinaigrette

Dressings Available

Citrus Vinaigrette, Caesar, Ranch, Blue Cheese, Honey Mustard, Balsamic

*****Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.**