

BAR PETITE

CHARCUTERIE & FLATBREADS

CHEESE BOARD ^V
Danish Brie, Spanish Manchego & Italian Truffled Pecorino With Olives, Cornichons, Seasonal Fresh Fruits, Vegetables & Seeds. With Fig Jam & Toasted Baguettes
32

MEAT BOARD
Spicy Chosio & Salami, Manchego Cheese With Olives, Cornichons, Seasonal Fresh Fruits Vegetables & Seeds. With Fig Jam & Toasted Baguettes
32

SICILIAN FLATBREAD
Fresh Mozzarella & Burrata With Mortadella, Roasted Pistachio's, Toasted Fennel Seeds & Pesto
16 Half 26 Whole

ROASTED VEGETABLE FLATBREAD ^V
Fresh Mozzarella & Jack Cheese, Pesto Sauce, Caramelised Onions, Mushrooms, Red & Yellow Peppers.
14 Half 24 Whole

FIG & BURRATA FLATBREAD
Jack Cheese, Fresh Burrata, Fig Jam, Spicy Capocollo & Calabrian Chilis.
16 Half 26 Whole

SPANISH FLATBREAD
Jack Cheese, Chorizo, Roasted Roma Tomatoes & Arugula, Balsamic Drizzle.
14 Half 24 Whole

SHARE PLATES

BIRDS NEST ^V
Hawaiian Style Slaw Salad With House Made Honey-Lime Vinaigrette.
Peanuts, Ginger, Scallions, Cilantro & Seeds On A Fried Wonton Bowl
18

STUFFED DATES (4) ^{GF}
Medjool Dates Stuffed With Pecorino Cheese & Wrapped in Bacon. On A
Bed Of Arugula & Bleu Cheese Crumbles. Balsamic Reduction.
19

CRISPY TRUFFLE FRIES ^V
White Truffle Oil, Toasted Herbs & Parmesan Cheese. With House-
Made Honey Mustard & Lemon Basil Aioli.
15

PETITE WEDGE ^{GF V}
Crisp Iceberg, Charred Bacon, Cherry Tomatoes, Bleu Cheese Crumbles
& House-Made Buttermilk Peppercorn Dressing.
16

STREET CORN DIP ^{GF V}
Fresh Corn, Red Onion & Cilantro Tossed In House-Made Chipotle
Mayo & Cotija Cheese. With House-Made Corn Chips.
14

THAI BURNT ENDS
Charred Thai Marinated Tenderloin Skewers Served Over Tangy Peanut
Cilantro Slaw.
18

CAJUN SHRIMP (2) ^{GF} ^V
Head On Whole Jumbo Shrimp Sautéed In House Made Creole Butter
With Hot Peppers, Tomatoes & Capers
16

FIRE ROASTED ARTICHOKES HEARTS (2) ^{GF} ^V
Whole Baby Artichoke Hearts Fire Charred On A Bed Of Mediterranean
Salsa & Parmesan Cheese.
14

TUSCAN BURRATA (2) ^{GF} ^V
Fresh Burrata Atop A Bed Of Arugula With Onions, Tomatoes, Olives,
Capers, Cherry Peppers & Calabrian Chili Oil.
14

POT STICKERS (2)
Handmade With Seasoned Pork & Chives. House-Made Soy Ginger
Sauce
12

ORANGE CHICKEN WINGS
Breaded & Fried Extra Crispy, Tossed In House-Made Orange Glaze
With Sesame Seeds, Scallions & Chili Flakes
16

SESAME CRUSTED AHI*
Seared Rare With Wakame, Pickled Ginger & House Made Spicy Soy
Sauce.
22

TUNA TARTARE*
Hand Chopped Ahi Tuna With Pickled Ginger, Scallions & Cucumber
Tossed With House-Made Togarashi Aioli. Crispy Wonton.
22

FISH TACOS (2) ^{GF}
Flash Fried Flounder, Grilled Corn Tortilla, House-Made Spicy Aioli &
Sweet Chili Citrus Slaw.
17

BRAISED BEEF RAVIOLI (2)
Sautéed With House-Made Marsala & Mushroom Reduction. Fresh
Grated Parmesan & Toasted Rosemary.
14

RICE BALLS (2) ^V
Arborio Italian Rice Stuffed With Mozzarella Cheese & Fried Crispy On A
Bed Of Roasted Vegetable All Vodka Sauce.
12

DATE NIGHT

Pick Any 4 Of The Highlighted Items Plus A Bottle Of Wine Or Any 2 Martinis
100 85

PUB BURGER*

Caramelised Onions, Sautéed Mushrooms, Applewood Smoked Bacon & Smoked Gruyere. Fire Toasted Pretzel Roll With House-
Made Whole Grain Mustard Aioli
21

We Take Pride In Preparing Our Food From Scratch Everyday. Some Items May Have a Limited Availability.

GF = GLUTEN FREE V = VEGETARIAN

A 4% Fee Will Be Added To All Non Cash Payments

* Consuming Raw Or Undercooked Meals, Seafood, Shellfish Or Eggs May Increase Your Chance Of Food Borne Illness