

## SHAREABLES

### FRIED STUFFED OLIVES

A dozen large Queen Anne Olives stuffed with Blue Cheese and served with sriracha aioli or ranch. 10

### BACON WRAPPED STUFFED JALAPEÑOS

Savory bacon wrapped jalapeños stuffed with a spicy cream cheese blend. 12

### CRAB RANGOONS (4)

House-made, fried to order with sweet and sour sauce. 10

### SPINACH ARTICHOKE DIP

House-made dip baked to order. Topped with Parmesan, and served with pita points or tortilla chips. 11

### CREAMY CRAB DIP

Imitation crab, artichoke hearts, cream cheese, garlic, and topped with tricolor bell peppers. Served with pita points or tortilla chips. 13

### STUFFED PORTABELLA MUSHROOMS

Fresh Portabella mushrooms stuffed with spicy Italian sausage, caramelized onions, panko, and queso fresco cheese. Topped with our house blend of shredded cheese and drizzled with a barrel aged balsamic sauce. 12

### CALAMARI

Hand-breaded and fried to order, served with garlic sriracha sauce. 12

### CAJUN SALMON SKEWERS\*

Fresh salmon skewered and seasoned in our house blend of herbs and spices and gently baked to medium rare. Served with sticky rice and a sweet Teriyaki drizzle. 14

### COCONUT SHRIMP

Six breaded shrimp served with our house-made sweet coconut rum sauce. 14

### SWEET POTATO WAFFLE FRIES

Thick cut waffle fries served with our house-made raspberry chipotle sauce. 9

### ROASTED RED PEPPER HUMMUS

Served with pita points. 9  
Served with fresh vegetables. 12

### BRUSCHETTA

Tomato, red onion, basil, Parmesan, and fresh mozzarella over toasted baguette drizzled with barrel-aged balsamic sauce. 9

### JUMBO CHARCUTERIE BOARD

Our jumbo charcuterie board features an assortment of fine meats, fruits, olives, and cheeses. Served with balsamic onion jam, roasted red pepper hummus, and house-made pimento spread to enjoy with baguette bread and pita chips. 23

### KAMIKAZE TUNA\*

Fresh Yellowfin tuna seared in our house kamikaze spice blend. Served with sticky rice and a sweet Teriyaki drizzle. 16

### SESAME SEARED TUNA\*

Fresh Yellowfin tuna coated in black and white sesame seeds and seared in sesame oil. Served with soy sauce, sticky rice, and wasabi. 16

### SWEET MIRIN SALMON\*

A baked salmon fillet drizzled with our house-made sweet mirin glaze, cooked to medium rare. Garnished with thinly sliced green onions next to a bed of sticky rice. 15

### ANGUS SLIDERS (2)

All natural grass fed beef on an artisan brioche. 14  
Choose from:

- Ghost Sliders – With caramelized onions, balsamic jam, and ghost pepper cheese.
- Whiskey Sliders – House-made whiskey sauce and caramelized onions.
- Blue Cheese Sliders – Applewood smoked blue cheese, and caramelized onions.

### CHICKEN SATAY

Chicken skewered with fresh onion and peppers cooked with garlic aioli and finished with house-made peanut sauce. Served with sticky rice and Teriyaki drizzle. 12

## FLATBREADS

### CRAB RANGOON

Our house-made crab stuffing smothered in a five cheese blend and drizzled with sweet and sour sauce. Topped with crispy wontons. 13

### MEDITERRANEAN CAPRESE

Roasted tomatoes in olive oil, fresh mozzarella, red onion, and basil. Drizzled with a balsamic reduction. 13

### PESTO CHICKEN

Garlic pesto and grilled Montreal chicken with fresh mozzarella and spinach. 13

### SWEET AND SPICY SICILIAN

Balsamic jam, mushrooms, Italian sausage, green onion, queso fresco, and ghost pepper cheeses. Plus our five cheese blend. 13

### THAI CHICKEN

Chicken sautéed in garlic sauce with house-made peanut sauce, coated with a five cheese blend and topped with cilantro. 13

### SPINACH ARTICHOKE

Our house-made spinach and artichoke spread smothered in a five cheese blend. 13

**HAPPY HOUR**  
BUY ONE TAPA, GET ONE FREE  
EXCLUDES TAPAS \$13 AND OVER | DAILY UNTIL 6PM

**MARTINI MONDAYS**  
BUY ONE MARTINI  
GET ONE FOR 1¢

**TINY TINIS TUESDAYS**  
SPECIAL FLIGHT OF  
3 TINY TINIS FOR \$15

**WINE WEDNESDAYS**  
BUY ONE GLASS OF WINE  
GET ONE FOR 1¢

**TRIPLE THREAT THURSDAYS**  
BUY ONE GET ONE FOR 1¢  
MULES, MOJITOS, & MARGARITAS