



TAPAS

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

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)

Grass-fed Angus beef on artisanal bread. 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.

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

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 TAPAS
GET ONE FREE

Excludes Tapas over \$13 • Mon - Sat Until 6pm

MARTINI MONDAYS

Buy One Martini
GET ONE FOR 1¢

ALL DAY!

TINY TINI TUESDAY

A Hand-selected Flight of
Three Tiny Tinis for

\$15

ALL DAY!

WINE & WHISKEY WEDNESDAYS

BUY ONE GLASS
OF WINE

GET ONE FOR 1¢

ALL DAY!

ALL WHISKEY
COCKTAILS

25% OFF

TRIPLE THREAT THURSDAYS

Buy One,

GET ONE FOR 1¢

MULES, MOJITOS, & MARGARITAS

ALL DAY!