

BAR

FOOD



GOURMET BURGER	12
<i>house fries and a choice of two of the following: swiss, cheddar, green chile, bacon</i>	
STEAK FRITES	19
<i>6 oz grilled flat iron steak, house fries, maître d'hôtel butter, port wine demi-glacé</i>	
CRAB CAKES	18
<i>blue crab lump meat, red pepper rouille, pickled onion</i>	
STEAMED ARTICHOKE	9
<i>clarified butter, raspberry vinaigrette, lemon-caper aioli</i>	
ROASTED GARLIC	9
<i>spanish goat cheese, roasted red peppers, oven roasted olives, grilled bread</i>	
CHARCUTERIE	15
<i>pâté, cured meat, blue cheese-walnut terrine, pickles, peppers, mustard, crostini</i>	
CHEESE PLATE	14
<i>assorted cheese, fruit compote, crackers</i>	
SEARED AHI TUNA	15
<i>shaved asparagus-pea shoot salad, fried olives, basil-avocado purée, ginger-soy glaze</i>	
SESAME-CORNMEAL CRUSTED CALAMARI	12
<i>marinara, basil-citrus aioli, tomato, parmesan</i>	
CHOCHOYOTES	10
<i>red chile braised pork, corn masa cups, cotija, red chile crema</i>	
FRIED ARTICHOKE	12
<i>boquerones, roasted & fresh sunchokes, capers, lemon, olive oil</i>	

HAPPY HOUR MONDAY-FRIDAY 3PM-6PM

25% ALL WINE BY THE GLASS & BOTTLE

25% ALL DRAUGHT & BOTTLED BEER

25% ALL COCKTAILS & SPIRITS