



APPETIZERS

Crab Cake

lemon aioli, roasted red pepper-mango relish

— \$8 —

Short Rib & Fontina Potato Tots

burgundy-braised beef, fontina cheese Yukon potatoes, savory bread crust, mustard aioli

— \$10 —

Truffle Fries

Parmesan cheese, mustard aioli

— \$7 —

Pear Salad

Wagyu beef, merlot pear, cave-aged bleu, balsamic glaze

— \$9 —

COCKTAILS

Torched Pineapple Old Fashioned

Great Lakes Still & Oak,
Solerno blood orange liqueur

— \$10 —

For Your Health

Tito's handmade vodka, Giffard blackberry liqueur, KeVita ginger kombucha

— \$8 —

NON-ALCOHOLIC

Hibiscus Cooler

House-made hibiscus syrup, fresh lime juice,
Fever Tree tonic

— \$4 —

