



## APPETIZERS

### Crispy Tofu\*

mushrooms, Thai chilies, Korean glaze, turmeric kewpie mayo, orange zest

— \$8.95 —

### Scallops\*\*

seared sea scallops (4), pan-roasted brussels sprouts, carrot and ginger purée, crispy bacon

— \$13.95 —

### Lamb Skewers (2)\*\*

marinated and grilled lamb, charred vegetables, saffron rice, garlic and lemon yogurt, mint

— \$10.95 —

\*menu includes a vegan option

\*\*menu includes a gluten-free option

## COCKTAILS

### Rosemary Sage Paloma

tequila, grapefruit and lime juice, rosemary sage syrup, seltzer top

— \$7 —

### Rosé Sangria

rosé wine infused with fruit and citrus, fortified with triple sec

— \$7 —

### Hibiscus Sparkler

hibiscus tea, white spirits, seasonal syrup, citrus, seltzer

— \$7 —

### NON-ALCOHOLIC

### Rosemary Sage Paloma

sans alcohol

— \$5 —

### Hibiscus Sparkler

sans alcohol

— \$5 —

