



KITCHEN

VEGETARIAN CHARCUTERIE BOARD

12

CHOOSE ANY THREE *SERVED WITH CRACKERS*

- Warm Olives **V GF**
- Sauteéd Shishito Peppers **V GF**
- Homemade Pickles *with green papaya, onions, asparagus, radish* **V GF**
- Mushroom-Lentil Pâté **V GF**
- Shallot Jam **V GF**
- Roasted Marinated-Beets *tossed with fresh herbs* **V GF**
- Stuffed Peppadew *with feta, roasted pecans* **GF**

SMALLER PLATES

8

Mango Ceviche *served with crackers* **V GF**
with onion, cilantro, jalapeño

Oyster-Mushroom Ceviche *served with crackers* **V GF**
with sweet potato, onion, cilantro, jalapeño, habanero

Seasonal Spanish Tortilla **V GF**
with onion, potato, wild ramps, shado beni sauce

Steamed Ripe Plantain **GF**
with queso fresco, lime-jalapeño crema

Guava Jam Grilled Cheese
with a blend of gruyère, emmental cheese

Chilled Cucumber Soup **V GF**
with cashew cream, dill

Watercress Salad **V GF**
with cherry tomatoes, hearts of palm, lemon-mustard vinaigrette

LARGER PLATES

11

Roasted Eggplant
with sugarcane, ricotta salata

Corn, Scallion, Jalapeño Pancakes **GF**
with cotija cheese, maple-jalapeño whipped-butter

Jackfruit Style Crab Cakes **V**
with romesco sauce, micro greens

Black Bánh Mì Sandwich **V**
with homemade pickles, mushroom-lentil pâté, carrots, cucumber

Shaved Fennel Salad **GF**
with mint, grilled peaches, roasted almonds, honey-ricotta, lemon vinaigrette

Jeweled Salad **V GF**
with amaranth, arugula, carrots, asparagus, pecans, coconut, lemon-mustard vinaigrette. add poched egg for \$2

DESSERT

5

Raw Tiramisu **V GF**
with cacao, fresh coconut, espresso, rum, cashew

BAR

BEER

ON TAP

| | |
|---------------------|---|
| Stella | 7 |
| Sierra Nevada | 7 |

BOTTLES & CANS

| | |
|-------------------------------|----|
| Budweiser | 5 |
| Pacifico | 6 |
| Six Points Crisp | 7 |
| Six Points Sweet Action | 7 |
| Aspall's Cider | 10 |
| Doc's Cider | 8 |

WINE BY THE GLASS

RED

| | |
|--|----|
| Meinklang Graupert Zweigelt 2012 | 14 |
| Viña Real CVNE, Crianza Rioja 2010 | 12 |

WHITE

| | |
|--|----|
| Santo Asýrtiko ti's Santoríni's 2014 | 12 |
| Meinklang somlówhite 2013 | 13 |

ROSE

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|---|----|
| Rouet "Reserve" Cotes de Provence Rosé 2014 | 11 |
|---|----|

SPARKLING

| | |
|--|----|
| Sofia Coppola NV · Can | 10 |
| Gruet Brut methode champenoise NV · 375 ml | 20 |
| Pasqua Bollic'ino Spumante Extra Dry glass | 10 |

COCKTAILS

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|--|----|
| Ginger Caipirina | 12 |
| <i>cachaca, lime, ginger</i> | |
| Me, Myself and I | 12 |
| <i>golden rum, sweet vermouth, campari</i> | |
| Beez | 10 |
| <i>gin, yuzu honey, lemon juice</i> | |
| Cool Lady | 12 |
| <i>mezcal, mint, yellow chartreuse, cardamom syrup, hops bitters, lime</i> | |
| Fez | 11 |
| <i>five spice brandy, pineapple, pomegranate molasses</i> | |
| Passing Me By | 11 |
| <i>tequila, blood orange juice, triple sec, lime</i> | |
| Barsch Pear | 12 |
| <i>citron vodka, pear brandy, canton, scotch</i> | |

CHAMPAGNE COCKTAILS

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|---|----|
| Demi - Monde | 12 |
| <i>st. germain, lillet, pink grapefruit, champagne</i> | |
| Sugar Lips | 12 |
| <i>campari, sweet vermouth, orange juice, champagne</i> | |
| Margaret Louise | 11 |
| <i>aperol, mango puree, champagne</i> | |