



# BAR MENU

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**Crab Cake** 16

grilled corn salsa

**Coconut Shrimp** 12

mango habanero chutney

**Buffalo Chicken Lollipop** 15

celery & carrot sticks, house made ranch

**Mezze Plate** 10

babaganoush, hummus, tomato concasse, ratatouille, warm lavash

**Charcuterie & Cheese** 10

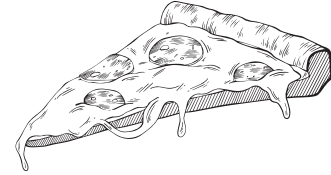
local selection of cheeses and cured meats, honey comb, dry fruits, Marcona almonds, crostinis

**Flight of Fries** 10

provençale, sweet fries, truffle fries, garlic aioli, chipotle aioli, lemon aioli

**Onion Rings** 10

ranch dip



**House Made Pizza** 15

(gluten free crust available) select 3 toppings (pepperoni, chicken breast, sausage, chorizo, applewood smoked bacon, black forest ham, red onion, caramelized onion, bell pepper, olives, mushrooms, pineapple, buffalo mozzarella, parmesan)

**Griddled Hot Dog** 10

red onions, tomato, pickles, celery salt, deli mustard, brioche bun, fries

**Beef Sliders** 12

cheddar cheese, pickle, thousand island, brioche bun, fries

**Loaded Chicken Quesadilla** 13

applewood bacon, roasted corn, pico de gallo, sour cream

**Garlic Bread & Dip** 12

spicy marinara

**House Made Chips** 12

guacamole & molcajete salsa

**Chicken Taquitos** 12

avocado lime crema, shredded lettuce

