BAR MENU

available monday to friday at the bar & lounge tables 4:30pm to 6:30pm

MARINATED OLIVES ~ 8

FRIES ~ 8

hand cut fries, sea salt and creamy horseradish sauce (n)

TEMPURA CAULIFLOWER ~10

gochujang glaze, black garlic aioli, scallion, fresno and sesame garnish (n)

POTSTICKERS ~ 10

chicken, artichoke, scallion and ginger potstickers with asian slaw and citrus sweet chili sauce (n)

BISTRO BURGER ~ 11

port wine balsamic onions, gruyere cheese, neuske's cherry smoked bacon, arugula and gorgonzola aioli

CARPACCIO ~ 12

beef, marinated portobello mushroom, arugula, parmesan reggiano cheese and chipotle aioli

CALAMARI & SHRIMP ~ 12

lemon slices & julienned peppadew peppers, all crispy golden brown with remoulade and cocktail sauce (n)

CAPRESE TOAST ~ 12

toasted ciabatta, walnut basil pesto, sliced fresh mozzarella, heirloom tomato, tomato ponzu, parmesan reggiano cheese and micro greens (n)

~HAPPY HOUR~

monday through friday 4:30-6:30pm

 $\frac{1}{2}$ off beers $\frac{1}{2}$ off wines by the glass $\frac{1}{2}$ off martini list $\frac{1}{2}$ off bar menu

happy hour available only at the bar & lounge tables

EXECUTIVE CHEF BRETT FIFE

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or nut allergen

