



**\$1 OYSTERS
SNACKS**

AHI TUNA TACUSHI* - 6

CILANTRO, SPICY MAYO, CRISPY WONTONS

HUMMUS, ZA'ATAR PITA CHIPS - 5 (GF)

HUMMUS, FRESH VEGGIES - 8 (VG1)

OLIVE OIL, PAPRIKA, CRISPY CHICKPEAS

BRUSSEL SPROUTS - 6 (VG1)

WHITE BALSAMIC, RED ONION, TRUFFLE, PARMESAN

P.E.I MUSSELS - \$10

GARLIC, LEMON, PESTO CREMA, CIABATTA

CRAB STUFFED MUSHROOMS - 10

BELL PEPPER, PANKO, CHEDDAR, DIJON CREAM

MARGHERITA FLATBREAD - \$10 (VG1)

VINE RIPE TOMATO, BASIL, GARLIC, FRESH MOZZARELLA, EVOO

WAGYU BEEF SLIDERS - 5 EA

TRUFFLE FRITES - 7 (VG1)

POMME FRITES - 5 (VG1)

WINES - 6

House Rosè
House Chardonnay
House Sauvignon Blanc
House Pinot Noir
House Cabernet Sauvignon

DRAFTS - 5

Rotating local and imported
draft craft beers
Ask your server for
a full list of beers

**HOUSE COCKTAILS - 6
CRAFT COCKTAILS - 9**

MANHATTAN

bourbon, sweet vermouth, bitters

MARGARITA

reposado, triple sec, agave, lime

MOSCOW MULE

tito's, ginger beer, lime

DARK 'N' STORMY

dark rum, ginger beer, lime

JOE'S DOLI

pineapple infused vodka

PEAR GINGER

pear vodka, domain,
lemon, pear puree

PAMATINI

tito's, triple sec,
parma liqour, lime juice

COSMO

titos, triple sec, cranberry, lime

CUCUMBER GIMLET

gin, cucumbers, lime