

**\$2 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