

BAR & LOUNGE

TASTE

RED MUSSELS 11
ancho chile puree, basil,
charred tomato garlic broth

WHITE MUSSELS 12
smoked chorizo, cilantro,
mint, roasted corn broth

LOBSTER & CRAB
MAC & CHEESE 15
fontina, mascarpone,
parmesan cheese

FRIED CALAMARI 10
cashew crust, chipotle-horse
radish aioli, lemon, parsley

GRILLED OCTOPUS 12
sundried tomato, fennel,
olives, ancho-chili spice rub
smoked paprika, crispy potatoes

SIDE OF FRIES 5
truffled aioli

BITE

MONTE CRISTO SANDWICH 10
smoked turkey, white cheddar,
raspberry preserves, fries

BELGIAN WAFFLES 10
caramelized black rum bananas,
strawberries, toasted coconut

COCONUT & WALNUT FRENCH
TOAST 9
fresh berries, maple citrus syrup,
warm caramel

SPICY PULLED
CHICKEN WRAP 10
roasted peppers, hummus, warm brie
grilled tortilla, mixed green salad

GRILLED 8 OZ KOBE
BEEF BURGER 14
applewood smoked bacon,
boursin, balsamic
red onions, fries, truffled aioli

MEDI-LATIN TAPAS

MEDI-LATIN PLATE 25
hummus and pita, tostones,
beef kabobs, empanadas,
eggplant gratin, spanakopita

GUACAMOLE 9
pico de gallo, tortilla chips

SPICY PULLED
CHICKEN EMPANADAS 7
warm manchego, cilantro,
chipotle horseradish aioli

"FIERY" POTATOES 5
smoked paprika, chipotle aioli,
toasted cayenne

CRISPY CHICKPEAS
& CHORIZO 7
pine nuts, dried cranberries,
cilantro, mint, olive oil

MARINATED OLIVES 6
baked feta, olive oil, fresh thyme

BAKED BRIE 9
herbed french baguette, grand
marnier soaked cranberries,
sliced pears, hazelnuts

TRIO OF SPREADS 9
hummus, tirokafteri,
muhammara, grilled pita

GRILLED BEEF KABOBS 7
chocolate-peanut mole, balsamic glaze

FIGS IN A BLANKET 9
bleu cheese, applewood smoked bacon

QUESADILLA 10
oaxaca, black bean, pico de gallo
chipotle aioli

GREENS

GRILLED ROMAINE SALAD 10
polenta croutons, manchego, bacon
chipotle caesar dressing

CHEESES 7

GOUDA ROMANO & chili
chocolate almonds
HOLLAND, pasteurized cow's milk,
five years aged, crumbly,
butterscotch flavor

IBORES w/fig & walnut confit
SPAIN, goat's milk, paprika and
olive oil rubbed, firm, pleasant,
lingering, tangy finish

AFUEGA'L PITU w/ fresh
honeycomb
SPAIN, unpasteurized cow's milk,
nutty and slightly piquant

VALDEON w/pear mostarda
SPAIN, pasteurized cow and
goat's milks, punchy and
spicy

IDIAZABAL w/bitter orange &
onion marmalade
SPAIN, raw sheep's milk, firm,
supple and grassy, lightly smoked

TASTING OF 3/\$16 • 5/\$24



EXECUTIVE CHEF JOHN STRAIN
20% GRATUITY WILL BE INCLUDED FOR PARTIES OF FIVE OR MORE
BAR AND LOUNGE MENU SERVED FROM DINNER'S END UNTIL 1AM NIGHTLY