

Shareables For The Table

- Crispy Brussels Sprouts** \$8
Served with a maple glaze
+ *vegan & gluten free accommodations available*
- House Smoked Chicken Wings** \$8/\$14
sweet dry spice, carrots, celery, bleu cheese dressing
+ *6 or 12 piece*
- Veggie* Zucchini Chips** \$10
lemon-roasted garlic aioli, parmesan, parsley
+ *contains egg*
- VEGAN* Roasted Garlic Hummus** \$10
house-made hummus served with warm pita bread
- Veggie* Artisan Cheese Plate** \$17
fourme d'ambert blue cheese, cypress grove midnight moon
gouda, chevre, & french brie served with grilled bread and
accoutrements

Small Plates

- Veggie* Baked Apple Flatbread** \$12
fourme d'ambert blue cheese, belgian endive, apple cider
gastrique
- Veggie* Mission Fig & Brie Tartine** \$14
marinated baked figs, french brie, sunflower seeds, served with
sourdough baguette
- Gf* Kona Kampachi Crudo** \$17
compressed asian pear, vanilla olive oil, yuzu mignonette, shiso
puree
- Veggie* Butternut Squash Agnolotti** \$17
hand stuffed pasta, brown butter, sage, toasted pepitas
- Baked Shrimp** \$21
crab stuffed shrimp, heirloom tomatoes, avocado green
goddess dressing, micro basil

Light Entrées

DESIGN A LIGHT ENTRÉE WITH YOUR CHOICE OF PROTEIN AND SIDE

- 4oz Ora King Salmon** \$16
+ *grilled, blackened, or steamed*
- 4oz Flannery Beef Filet Mignon** \$21
- 6oz Grilled Chicken Breast** \$12
- 5 Grilled Prawns** \$15

CHOOSE ONE OF THE FOLLOWING

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|--------------------|------------------------|
| Quinoa | Fingerling Potatoes |
| Roasted Vegetables | Brussels Sprouts |
| Basmati Rice | Sautéed Garlic Spinach |