

SALADS

CHEF'S CRAFT CHARCUTERIE

Breaded Shrimp served with Pineapple Sauce

Salumi & Fromage	28	Truffle Burrata	16
assorted meats & cheeses	20	Black truffle, arugula, virgin olive oil, sea salt, garden tomatoes & grilled ciabatta	
Mezze Platter	14	*This item is not available for happy hour pricing	
Assorted spreads, chef's daily hummus, tzatziki, & spicy	= -	Caesar	13
with extra virgin olive oil, sea salt & grilled pita	•	Romaine lettuce, creamy Caesar dressing, topped with pita croutons & parmesan	
SHARING PLATES		Apple Manchego Granny smith apple, Manchego cheese with field greens	13
Ceviche	18		-
Tuna, Shrimp, Octopus, Served with Tortilla Chips		SPECIALTY PLATES -these items are not available for happy hour pricing	
Spicy Tuna Tartare	18	-these items are not available for happy hour pricing	
Sashimi Tuna, spicy aioli, sambal,		Lamb Chops	24
cucumber, avocado creme & wonton crisps		Mediterranean style lamb chops,	
-this item is not available for happy hour pricing		extra virgin olive oil, sea salt.	
Calamari	17	Served with roasted lemon potatoes	
Simply fried, served with spicy aioli or marinara sauce	17		
Simply fried, served with spicy dion of marmard sauce		Penne Ala Vodka	15
Smoke Salmon Crostini	14	Penne pasta, basil, tomatoes,	
	14	parmesan cheese & vodka sauce Add shrimp (6)	
Grilled ciabatta, whipped mascarpone cream cheese,		7 tad 3111111p (0)	
capers, & micro greens		Veal Ricotta Meatball	16
Tages	15	Polenta and Sunday sauce	
Tacos	15		
Tacos, corn tortilla, Pico de Gallo & chipotle aioli		Cavo Wagu Burger	16
Choice of Pork Carnitas or tandoori chicken		8oz wagyu beef patty, brioche bun,	
Grilled Cheese	12	house Russian, cheddar cheese, crispy bacon, L.T.O. & fries. ADD: fried egg 2.5	
Granny Smith apple, fontina cheese, crispy bacon, fries		crispy bucon, E.T.O. & Jiles. ADD. Jileu egg 2.5	
,,,		Filet Mignon Steak Sandwich	18
Zucchini Chips	12	Sliced filet mignon, baquette,	
Lightly fried, Served with zesty feta or marinara sauce		mozzarella, mushrooms & onions	
		CAVO steak sauce, served with fries.	
Roasted Cauliflower	12		
Served over cauliflower crema, sliced Almonds		Chicken Souvlaki	17
Spicy Maple – Sriracha glaze		Grilled chicken skewers served with pita & tzatziki	
Beef Sliders	15		
Beef sliders, cheddar, Russian, & L.T.O.			_
Served with fries		DESSERTS	
Potato Croquette	14	Nutella Turnover	10
Potato, herbs, Prosciutto, egg, breadcrumbs		add vanilla ice cream \$3	
Casanut Chriman	14	Chocolate and Banana Bread Pudding	12
Coconut Shrimp	14		