



Light Bites & Shares:

Marinated Olives 10

toasted pita, lemon-feta spread

Magret Duck & Mango Chutney Crostini 18

duck breast, mango chutney, parsley, garlic crostini

Pastrami Sliders 17

smoked beef brisket, grain mustard, pickles, pretzel roll

Beef Sliders 16

pickles, smoked onion remoulade, match stick fries

Tuna Tartare Tacos 18

eggroll shells, sweet corn, tart cherry chutney, scallion

Chips and Dips 15

house made chips, smoked onion dip

Truffle Parmesan Fries 11

Pork Belly Tacos 15

wonton wrapper, pork belly, cilantro, pickled onions

Balsamic Glazed Lamb Chops 22

cucumber raita

Cheese Plate 17

assorted cheese, fig jam, grapes, walnut bread

Charcuterie Plate 18

cured meats, jug wine mustard, house pickles

Wings 15

(Choice of Jerk, Buffalo, or Truffle)

served with celery and blue cheese

Fried Calamari 18

toasted coconut, kaffir lime, spicy tomato cilantro sauce, tartar sauce

Surf & Turf Spring Roll 16

shrimp, chicken, peppers, onions, sweet chili sauce

Classic Pizza 15

Marinara, buffalo mozzarella, fresh basil

Prosciutto Pizza 17

Sliced Prosciutto, Caramelized Apples, Fresh Arugula, Mascarpone



Specialty Cocktails, 15

Park Mule

Belvedere Vodka, Domaine de Canton & Jasmine Tea

When Figs Fly

Fig Infused Redemption Rye Bourbon, Sandeman Port & Walnut Bitters

Valley of Stones

Altos Tequila, Pamplemousse Rose, Yuzu, Egg Whites & Hibiscus Salt

El Clasico

Plantation Rum, Rhum Agricole & Pineapple

Hidalgo

Don Julio Blanco, Ancho Reyes Verde & Jarritos

1919

Brockman's Gin, Lillet Blanc, Aperol & Citrus Bitters

Winter Fizz

Elyx Vodka, Braulio Amaro, Thyme & Prosecco

Please Ask Your Server For a Full Wine and Cocktail List