

Light Bites & Shares:

Marinated Olives 10

toasted pita, lemon-feta spread

Pastrami Sliders 17

smoked beef brisket, grain mustard, pickles, pretzel roll

Beef Sliders 16

pickles, smoked onion remoulade, match stick fries

Pastrami Spring Roll 16

smoked brisket, gruyere, sauerkraut, grain mustard

Tuna Tartare Tacos 18

eggroll shells, sweet corn, tart cherry chutney, scallion

Summer Shrimp Ceviche 17

Mango, onion, cilantro, lime, taro chips

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

Classic Pizza 15

Marinara, buffalo mozzarella, fresh basil

Prosciutto Pizza 17

Sliced Prosciutto, Caramelized Apples, Fresh Arugula, Mascarpone



Specialty Cocktails, 16

Summer Fling

Elyx, Aperol & Beau Joie

Park Mule

Belvedere Ginger, Domaine de Canton & Jasmine Tea

New Heights

Volcan Tequila, Zucca Amaro & Mole Bitters

El Clasico

Plantation Rum, Rhum Agricole & Pineapple

Cucumber Cooler

Brockman's Gin, St. Germain & Fresh Cucumber Juice

Frosé

Rosé Wine & Ramazzoti Rosatto

Matcha Fever

*Don Julio Blanco, Matcha & Cashew Milk
(contains nuts)*

Please Ask Your Server For a Full Wine and Cocktail List