

SHAREABLES

Charcuterie Board 23

Chef's Choice of Meats & Cheeses | Pickled Vegetables | House Mustards | Compote | Crostini (Extra Crostini +\$3)

Baked Brie 19

Phyllo Wrapped Brie | Confit Garlic | Blueberry Orange Compote | Crostini (Extra Crostini +\$3)

Grilled Octopus GF 19

Black Bean Purée | Roasted Poached Pear | Chorizo Crumble | Lime Leaf Pearls

Hummus 12

Roasted Chickpeas | Cherry Tomato Fresca | Tzatziki | Naan | Sumac (Extra Naan +\$3)

Truffle Wings GF 15

72-Hour Brine Wingettes | Maple Chili Sauce | Chef's Secret Pepper Blend | Light White Truffle Oil

Glazed Yuzu Sichuan Peppercorn Wings GF 15

72-Hour Brine Wingettes | Yuzu Glaze | Sichuan Peppercorn Blend

Korean Tacos (3) 14

Korean Marinated Steak | Arugula Slaw | Pickled Red Cabbage | Grilled Flour Tortillas | Sesame Seeds |

Grilled Pork Belly Tacos (3) 14

Arugula Slaw | Pickled Red Onion | Chipotle Aioli

Tempura Tofu Tacos (3) 12

Marinated Tofu | Arugula Slaw | Yuzu Glaze | Miso Aioli | Daikon

Meatball Madness

5 Balls for \$8

Everyday After 10:00 P.M.
Wednesday After 4:00 P.M.
Sauce only and Your choice

of

Chorizo, Kimchi, Beef or
Vegan.



SALADS

Beet Salad GF 12

Red & Gold Beets | Orange & Thyme Fennel Slaw | Beet Crème Fraîche | Micro Watercress | Gorgonzola | Pine Nuts

Superfood Salad V 16

Tamari Marinated Tofu | Rainbow Couscous | Kale | Yuzu Vinaigrette | Cucumber | Carrots | Gem Tomatoes | Red Cabbage | Avocado | Alfalfa
\$5 ADD KOREAN STEAK

House Greens V / GF 8

Heritage Blend | Yuzu Vinaigrette | Gem tomatoes

Chipotle Bacon Potato Salad 12

Cucumber | Arugula | Pickled Red Onions | Charcoal Spice | Chipotle Aioli

JUST YOU

Short Rib Mac N' Cheese 16.5

Rosemary Mornay | Rigatoni | Balsamic Barbeque Drizzle | Gem Tomatoes | Green Onion

Wagyu Beef Burger 18

Brant Lake Wagyu | Tarragon Butter | Red Pepper Relish | Dijon | Cilantro | Vine Ripe Tomato | Sesame Bun | Double Smoked Bacon | Smoked Gouda

BBQ Short Rib Poutine 14

Balsamic Braised Short Rib | BBQ Gravy | Sautéed Leeks | Skinny Fries | Pickled Carrots | Sweet Sauce | Green Onions | Juniper Pancetta

FLAT BREADS

Quattro Formaggi 18

Tomato Sauce | Applewood Smoked Cheddar | Fresh Mozzarella | Parmesan | Locally Made Ricotta

Prosciutto Crudiola 20

Tomato Sauce | Mozzarella | Ricotta | Pesto | Toasted Pine Nuts | Heirloom Tomatoes | Fresh Sliced Prosciutto

Fiesta El Demonio 21

Chili Oil | Applewood Smoked Cheddar | Balsamic Braised Short Rib | Sweet Sauce | Pickled Carrot | Cilantro

The Calabrese 18

Tomato Sauce | Soppresata | Black Olives | Roasted Red Pepper | Mozzarella | Honey Drizzle

MEATBALLS

Thai Chicken Balls (4) GF 15

Sweet Chili Glaze | Pad Thai Vermicelli | Charcoal Spice | Green Onion

Beef Balls (3) 14

Confit Garlic Mash | Broccoli | Balsamic Bacon Jam | Micro Greens

Kimchi Pork Balls (4) 12

Asian Glaze | Pickled Red Cabbage | Togarashi Aioli | Crispy Wontons | Chili Strings

Chorizo Balls (3) 14

Tomato Sauce | Rosemary Spaghetti | Micro Greens | Parmesan | Olive Oil

Vegan Balls (4) 12

Zucchini Chickpea Ball | Nutritional Yeast | Sumac | Caponata Sauce | Arugula

Feature Ball

Mac and Cheese Balls 15

Confit Duck Salad | Smoked Bacon Vinaigrette | Butter Poached Leeks | Hickory Smoked Ketchup | Fresh Parmigiano-Reggiano

DESSERTS

Poached Pear 12

Coconut Snow | Red Wine Poached Pear | Nutella Powder | Mascarpone Crème Fraîche | Blueberry Compote | Candied Walnuts

Flan with Sponge Cake 10

Dulce De Leche | Brown Butter Sponge Cake | Chai Flan Brulée | Spiced Wine Reduction | Coconut Snow

V - Vegan | GF - Gluten Friendly
- Chef Recommended

