



SANGRIA 9

Red

Jim Beam Peach, Red Wine, Citrus, Peach, Apple, Angostura Bitters

White

Tito's Handmade Vodka, Campo Viejo Cava, Moscato, Strawberry, Citrus, Orange Bitters

Orange Cranberry (Seasonal)

Tanqueray Sevilla, Campo Viejo Cava, Orange, Cranberry, Citrus

HOUSE STAPLES 11

Cinnamon Brown Sugar Old Fashioned

Old Forester Bourbon, Cinnamon Brown Sugar Syrup, Bittercube Orange & Cherry Bark Vanilla Bitters

Paloma

Cazadores Blanco Tequila, Grapefruit Syrup, Lime
(Thursday Special: Buy One Get One)

SEASONAL COCKTAILS

Spicy Margarita 10 Cazadores Blanco Tequila, Ancho Reyes Chile Liqueur, Lime, Demerara, Tajin Rim

Manhattan 12 Illegal Mezcal, Dolin Rouge Vermouth, Bittercube Trinity Bitters

Nitro Espresso Martini 11 Ketel One, Mr. Black Coffee Liqueur, Demerara

Pisco Sour 12 Capel Pisco, Lemon, Egg White, Bittercube Blackstrap Bitters (**)

BEER

Add a shot of Jack Daniel's 3

Bell's Two Hearted Ale 6

Bell's Amber 6

Bell's Porter 7

Bell's Oberon Eclipse 7

Blatz 3

Modelo 6

Coors Lite 4

WINE

Campo Viejo | Cava 9 | 36

Campo Viejo Rose | Cava 9 | 36

Terra Pura Reserva | Chardonnay 9 | 36

The Champion | Sauvignon Blanc 10 | 40

Tangent | Pinot Gris 10 | 40

Wente | Merlot 10 | 40

Ted | Red Blend 10 | 40

Petite Sirah, Shiraz/Syrah, Grenache, Malbec, Zinfandel, Mourvedre

House Cabernet 11 | 44

Ask your server for details

For more wine ask about our reserve bottle list.

ZERO PROOF

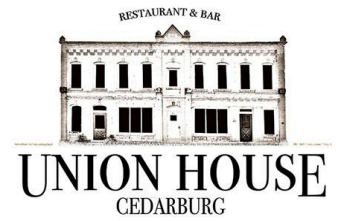
Guava Spritz 10 Clean Co. Na Gin, Guava Nectar, Lime, Seltzer

NA Paloma 10 Clean Co. Na Tequila, Lime, Grapefruit Syrup, Seltzer

All of our cocktails have been crafted and blended to the taste of each ingredient. Substitutions and/or modifications of the drinks are not allowed. Please ask your server for a recommendation if you do not see anything that peaks your interest.

(**)Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

Tapas are a social style of dining. This unique culinary experience allows guests to savor a diverse array of mouthwatering dishes while embracing the spirit of sharing with their fellow tablemates. From sweet to savory delights, there is something to please every palate. To ensure a fulfilling experience, we recommend two to three dishes per guest with each dish served as soon as it is prepared, ensuring the utmost freshness and flavor.



CHEESE/MEAT/BREAD

Fresh Bread 6 Olive Oil, Balsamic Glaze, Red Pepper Flakes, Spices

Pimento Cheese Board 8 Pimento Cheese, French Bread

Baked Goat Cheese 9 Goat Cheese, Homayouni Family Tomato Sauce, French Bread

Salami & Manchego 14 Salami, Manchego, Crackers, French Bread, Ground Mustard, Fig Jam

Fruit Board 12 Chef's choice of various seasonal fruit

Whipped Feta 8 Pistachios, Red Pepper Infused Honey, Paprika, Cucumbers, Pita Bread

Pan Con Tomato Bread 10 Garlic, Olive Oil, Pureed Tomatoes, Parsley, Ciabatta Bread

Olive Board 14 Marinated Green & Kalamata Olives, Whipped Feta & Yogurt with Honey, Oregano, Olive Oil, Za'atar, Pita

Chef's Board 25 ALL CHEESE or CHEESE & CHARCUTERIE. Chef's choice of 3 cheeses and/or meats with all accompaniments.

Extra Bread 1 | Extra Crackers 1

PLATES

All sauces are added to the dish unless requested otherwise.

VEGGIE

Arugula Salad 7 Arugula, Sliced Almonds, Dried Cranberries, Lemon Vinaigrette, Shaved Parmesan

Burrata Salad 12 Burrata, Arugula, Romaine, Tomatoes, Fruit, Red Pepper Infused Honey, Balsamic, Olive Oil

Grilled Asparagus 8 Fresh Asparagus, Lemon Aioli, Cracked Black Pepper

Shishito Peppers 10 Blistered zPeppers, White Sesame Seeds, Garlic Soy Aioli

Garlic Mushrooms 11 Button Mushrooms, Olive Oil, Garlic, Butter, Parsley, Pita

Patatas Bravas 10 Roasted Potatoes, Garlic, Tomatoes, Butter, Smoked Paprika, Red Pepper Flakes, Brava Sauce

MEAT

Pesto Steak Crostini 11 Flank Steak, Goat & Cream Cheese, Pesto, Red Pepper Flakes (**)

Flank Steak 12 Flank Steak with Housemade Basil Chimichurri (**)

Blue Cheese Steak Bites 10 Flank Steak Bites with Blue Cheese and Caramelized Onions (**)

Pork Tenderloin Skewers 13 Pork, Olive Oil, Garlic, Paprika, Garlic Aioli (**)

Turkey Meatballs 10 Ground Turkey, Spinach, Mediterranean Feta, Housemade Tzatziki Sauce, Pita (**)

Mediterranean Chicken 13 Grilled Chicken with Mediterranean Spices served with Olive Tapanade, Pita (**)

SEAFOOD

Yellowfin Tuna 14 Lightly Seared Tuna, Sesame Seed Oil, Soy Sauce, Sesame Seeds, Garlic Soy Aioli, Ginger (**)

BBQ Shrimp Skewers & Mango Salsa 15 Shrimp, Butter, Garlic, BBQ sauce, Mangos, Tomatoes, Jalapenos (**)

Salmon Cucumber Bites 10 Seared Salmon, Cucumber, Korean BBQ Sauce, Sesame Seeds (**)

Salmon Flatbread 11 Smoked Salmon, Goat & Cream Cheese, Soy Glaze, Pickled Red Onion, Capers, Dill, Pita (**)

UNLIMITED TAPAS 46

Unleash your taste buds with Unlimited Tapas! Pick from Cheese, Meat, Bread, and Plates categories.

Limit 2 hours. Does not include beverages, Chef's Board, desserts, puppy bowl. Entire party must partake.

\$46 per person. Dine-in Only



DESSERT

Dessert of the Day 8 Ask your server for the daily dessert

Dessert Board 14 Chef's choice of Dessert Bars, Candies, Nuts, Fruit

FOR YOUR PUP

Puppy Poultry Bowl 8 Grilled Chicken, Rice, Peas and Carrots - served on the patio only

Executive Chef: Jacob Waryck

Kitchen Hours

Tuesday - Thursday: 5pm - 9pm

Friday & Saturday: 5pm - 10pm

Sunday: 3pm-8pm

Any additional kitchen hours will have a special menu. Call for menu items at that time.

Parties of 6 or more may be subject to a 20% service charge, separate checks **MUST** be requested prior to ordering. Accoutrements may change based on availability and season.

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