

Happy Hour

Offered Monday-Friday from 4-7 p.m. Bar area only.

SMALL BITES

- Artichoke White Bean Dip • 10**
Crostoni, Vegetable Crudit , Pickles
- Smoked Salmon Dip • 11**
Smoked Salmon Mousse, Pickled Red Onion, Chives
- Potato Croquettes • 11**
Sour Cream & Onion Dip
- Spiced Nuts & Olives • 11**
Spiced Roasted Nuts, House Marinated Olives

- Herbed Parmesan Fries • 9**
Parmesan, Mixed Herbs, Kalamata Olive Aioli
- Bavarian Soft Pretzels • 11**
Garlic Herb Oil & Dijon Aioli
- Spicy Cheese Curds • 11**
Crispy Cheddar Curds, Ranch Dressing & Chipotle Aioli
- Smoked Wagyu Meatballs (3pc) • 12**
Housemade Wagyu Meatballs, Demi-Glace, Sweet Potato Puree, Pickled Red Onion

BIGGER BITES

- Petite Charcuterie • 17**
A Sampling of Chef's Selected Charcuterie & Cheese
- Wagyu Smash Burger • 17**
American Cheese, Shaved Onion, House Pickles, Dijon Aioli, Brioche Bun, Fries (Double + 6)
- Short Rib Grilled Cheese • 22**
Braised Short Rib, Swiss Cheese, Balsamic Onions, Apricot Dijon Glaze, Sourdough, Fries

\$2.00 OFF DRAFT BEER | \$8.00 WINES | \$8.00 COCKTAILS

- Kraemer Blanc de Blancs Brut, France**
- Intermingle Chardonnay, California**
- Benvolio Pinot Grigio, Friuli**
- Pomelo Sauvignon Blanc, California**
- Silver Gate Pinot Noir, California**
- Black Cabra Malbec, Mendoza**
- Ryder Estate Cabernet Sauvignon, California**

- Signature Frozen Margarita**
- Ranch Water**
Tequila, Lime Juice, Topo Chico
- Old Fashioned**
Bourbon, Simple Syrup, Bitters
- Moscow Mule**
Vodka, Lime Juice, Ginger Beer
- Dirty Martini**
With Blue Cheese Olives
- Mexican Martini**
Salty Sweet with a Tajin Rim
- Cucumber Martini**
Refreshing... Spa Day in a Glass

Desserts

- Strawberry Shortcake • 12**
Sweet Biscuit, Raspberry-Strawberry Sauce, Vanilla Whipped Cream, Fresh Strawberry
- Lemon Lime Tart • 12**
Citrus Custard, Graham Cracker Crust, Toasted Meringue, Raspberry Sauce
- Caramelized Banana Bread Pudding • 12**
Brioche, Custard, Caramelized Banana, Vanilla Bean Ice Cream, Caramel Sauce, Candied Pecans
- Chocolate Espresso Cake • 14**
Jivara Chocolate Mousse, Chocolate-Almond Sable, Vanilla Bean Ice cream, Chocolate Sauce
- Cheese Plate • 20**
A Selection Of Cheeses From Our Chefs, Traditional Accompaniments

After Dinner Sips

- Royal Tokaji 5 Puttnoyos, Hungary 2018 • 25**
- Inniskillen Riesling Icewine, Niagara • 35**
- Dow's Fine Ruby Port, Douro Valley • 15**
- Dow's 20 Year Tawny Port, Douro Valley • 28**
- Graham's 30 Year Tawny Port, Douro Valley • 45**
- Irish Coffee • 10**
Jameson, Coffee, Brown Sugar, Whipped Cream
- Carajillo • 14**
Liquor 43, Espresso
- Tiramisu Martini • 16**
Absolut Vanilla, Borghetti Espresso Liquor, Dorda Double Chocolate Liquor, Espresso
- Midnight Maverick • 16**
Coffee, Courvoisier, Tia Maria, Whipped Cream