

Happy Hour

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

SMALL BITES

Artichoke White Bean Dip • 10

Crostini, 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

Parmesan Truffle Fries • 11

Truffle Salt, Parmesan, Chives, Black Truffle 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 • 16

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

Carrot Cake • 12

Cream Cheese Frosting, Ginger Candied Carrot, Candied Pecans

Apple Crumble Cheesecake • 12

Spiced Apple Cake, Apple Cheesecake, Granny Smith Apple Compote, Cinnamon Streusel, Whipped Cream, Caramel Sauce

White Chocolate Cherry Bread Pudding • 12

Brioche, Custard, Vanilla Bean Ice Cream, Bourbon Spiced Cherries, White Chocolate Sauce, Candied Pecans

S’mores Tart • 14

Chocolate Ganache, Pastry Tart, Toasted House Marshmallows, Raspberry Sauce, Graham Cracker Crumble

Cheese Plate • 18

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

Tiramisu Martini • 16

Absolut Vanilla, Borghetti Espresso Liquor,
Dorda Double Chocolate Liquor, Espresso

Carajillo • 14

Liquor 43, Espresso

Midnight Maverick • 16

Coffee, Courvoisier, Tia Maria,
Whipped Cream