

BAR MENU

Marinated Olives 6

Parmesan Truffle Potato Chips 5

Beef Skewers 9

Sauteed Lump Crab Cakes 16

Radish-Jicama Slaw, Lime, Spicy Remoulade

Assorted Domestic and Imported Cheeses 16

Walnuts, Nita Crisps, Bread, Dried Fruit

Antipasto Plate 15

Meats, Cheeses, Pickled Veggies, Olives, Grilled Bread

Pappardelle Pasta 12

Vegetarian, Chef's Whim

Tuna Crudo 15*

Citrus, Radish, Seaweed, Pineapple-Chili Compote, Wasabi

Grilled Spanish Octopus 10

Crisp Potato Coins, Romesco, Salsa Verde, Paprika

Gulf Shrimp "Veracruz" 15

Asparagus, Capers, Garlic Butter

Beef Carpaccio 12*

Arugula, Preserved Lemon, Coddled Egg Yolk, Capers, Dijonaise, Potato Gaufrettes

COCKTAILS

Spring in Sicily 10

Kettle One Citron, Aperol, Lemon, Blood Orange Soda

Vesper 11

Spring 44 Gin and Vodka, Lillet Blanc

Scotchbach 13

Macallan 12 Year Scotch, Solerno Orange Liqueur
Bitters, Champagne

Made Manhattan 12

Bulleit Rye, Campari, Bitters

Vivaldi's Elixir 12

Palisade Gin, Chamomile-Lavender Syrup
Fresh Lime, Orange Bitters

The Oaxacan 12

Smokey Oaxacan Mezcal, Cucumber, Elderflower Liqueur,
Lime, Grapefruit, Prosecco

Yellow Bird 13

Light Rum, Cuban Formula Dark Rum, Falernum,
Amaretto, Orange, Pineapple

BEER

Draft Beers: Stella Artois 6

Odell Brewing Rupture 7

Coors Light 5

Kaliber N/A 5

Guinness Draught 5

Avery, El Gose, German-style Sour Ale 6

Angry Orchard, "The Old Fashioned", Cider 6

Funkwerks, Tropic King, Imperial Saison 7

Odell Brewing, India Pale Ale 6

Rotating Belgian Trappist, *See Server* 12

Happy Hour

Select Wine 5, Select Beer 4

Cocktails & Food \$2 Off
