

# BAR PETITE

## CHARCUTERIE & FLATBREADS

### CHEESE BOARD <sup>v</sup>

Danish Brie, Spanish Manchego & Italian Truffled Pecorino With Olives, Cornichons, Seasonal Fresh Fruits, Vegetables & Seeds. With Fig Jam & Toasted Baguettes  
32

### MEAT BOARD

Spicy Chozio & Salami, Manchego Cheese With Olives, Cornichons, Seasonal Fresh Fruits Vegetables & Seeds. With Fig Jam & Toasted Baguettes  
32

### SICILIAN FLATBREAD

Fresh Mozzarella & Burrata With Mortadella, Roasted Pistachio's, Toasted Fennel Seeds & Pesto  
16 Half 26 Whole

### ROASTED VEGETABLE FLATBREAD <sup>v</sup>

Fresh Mozzarella & Jack Cheese, Pesto Sauce, Caramelized Onions, Mushrooms, Red & Yellow Peppers.  
14 Half 24 Whole

### FIG & BURATTA FLATBREAD

Jack Cheese, Fresh Burrata, Fig Jam, Spicy Capocollo & Calabrian Chilis.  
16 Half 26 Whole

### SPANISH FLATBREAD

Jack Cheese, Chorizo, Roasted Roma Tomatoes & Arugula. Balsamic Drizzle.  
14 Half 24 Whole

## SHARE PLATES

### BIRDS NEST <sup>v</sup>

Hawaiian Style Slaw Salad With House Made Honey-Lime Vinaigrette.  
Peanuts, Ginger, Scallions, Cilantro & Seeds On A Fried Wonton Bowl  
18

### STUFFED DATES (4) <sup>GF</sup>

Medjool Dates Stuffed With Pecorino Cheese & Wrapped in Bacon. On A  
Bed Of Arugula & Bleu Cheese Crumbles. Balsamic Reduction.  
19

### CRISPY TRUFFLE FRIES <sup>v</sup>

White Truffle Oil, Toasted Herbs & Parmesan Cheese. With House-  
Made Honey Mustard & Lemon Basil Aioli.  
15

### PETITE WEDGE <sup>GF v</sup>

Crisp Iceberg, Charred Bacon, Cherry Tomatoes, Bleu Cheese Crumbles  
& House-Made Buttermilk Peppercorn Dressing.  
16

### STREET CORN DIP <sup>GF v</sup>

Fresh Corn, Red Onion & Cilantro Tossed In House-Made Chipotle  
Mayo & Cotija Cheese. With House-Made Corn Chips.  
14

### THAI BURNT ENDS

Charred Thai Marinated Tenderloin Skewers Served Over Tangy Peanut  
Cilantro Slaw.  
18

### CAJUN SHRIMP (2) <sup>v</sup>

Head On Whole Jumbo Shrimp Sautéed In House Made Creole Butter  
With Hot Peppers, Tomatoes & Capers  
16

### FIRE ROASTED ARTICHOKE HEARTS (2) <sup>GF v</sup>

Whole Baby Artichoke Hearts Fire Charred On A Bed Of Mediterranean  
Salsa & Parmesan Cheese.  
14

### TUSCAN BURRATA (2) <sup>GF v</sup>

Fresh Burrata Atop A Bed Of Arugula With Onions, Tomatoes, Olives,  
Capers, Cherry Peppers & Calabrian Chili Oil.  
14

### POT STICKERS (2)

Handmade With Seasoned Pork & Chives. House-Made Soy Ginger  
Sauce  
12

### ORANGE CHICKEN WINGS

Breaded & Fried Extra Crispy, Tossed In House-Made Orange Glaze  
With Sesame Seeds, Scallions & Chili Flakes  
16

### SESAME CRUSTED AHI\*

Seared Rare With Wakame, Pickled Ginger & House Made Spicy Soy  
Sauce.  
22

### TUNA TARTARE \*

Hand Chopped Ahi Tuna With Pickled Ginger, Scallions & Cucumber  
Tossed With House-Made Togarashi Aioli. Crispy Wonton.  
22

### FISH TACOS (2) <sup>GF</sup>

Flash Fried Flounder, Grilled Corn Tortilla, House-Made Spicy Aioli &  
Sweet Chili Citrus Slaw.  
17

### BRAISED BEEF RAVIOLI (2)

Sautéed With House-Made Marsala & Mushroom Reduction. Fresh  
Grated Parmesan & Toasted Rosemary.  
14

### RICE BALLS (2) <sup>v</sup>

Arborio Italian Rice Stuffed With Mozzarella Cheese & Fried Crispy On A  
Bed Of Roasted Vegetable All Vodka Sauce.  
12

### DATE NIGHT

Pick Any 4 Of The Highlighted Items Plus A Bottle Of Wine Or Any 2 Martinis  
100 85

### PUB BURGER\*

Caramelized Onions, Sautéed Mushrooms, Applewood Smoked Bacon & Smoked Gruyere. Fire Toasted Pretzel Roll With House-  
Made Whole Grain Mustard Aioli  
21

We Take Pride In Preparing Our Food From Scratch Everyday. Some Items May Have a Limited Availability.

GF = GLUTEN FREE V = VEGETARIAN

A 4% Fee Will Be Added To All Non Cash Payments

\* Consuming Raw Or Undercooked Meals, Seafood, Shellfish Or Eggs May Increase Your Chance Of Food Borne Illness