



To Start

GARLIC BREAD

served with balsamic, olive oil and a hint of parmesan cheese

\$5.00

SMOKED SALMON DIP

smoked salmon, cream cheese, sour cream, mayonnaise, capers, chives, lemon juice and a dash of hot sauce

\$6.00

SMOKED GOUDA DIP

smoked gouda, bacon, cream cheese, sour cream, mayonnaise, chives, jalapeno, and a hint of Cheyenne pepper

\$6.00

CHARCUTERIE BOARD

3 meats, 4 cheeses, crackers, dried fruits, grapes, pickles, salted snacks, chocolate and a citrus marmalade

\$16.00

CAPRESE SALAD

thick sliced beefsteak tomato, buffalo mozzarella, fresh basil leaves, virgin olive oil, and aged balsamic vinegar

\$10.00





Entrees

FLATBREADS

MARGHERITA

crushed tomatoes topped with parmigiano-reggiano and fresh mozzarella cheese, fresh basil, and red pepper flakes

\$12.00

ROASTED GARLIC CHICKEN

garlic parmesan cream sauce topped with mozzarella cheese, chicken and roasted garlic

\$12.00

TUSCAN

garlic tomato sauce topped with mozzarella, pepperoni, Canadian bacon and salami

\$12.00

SANTA FE STREET CORN

black beans, roasted corn, seasoned beef and cheese, topped with pico de gallo, crema and avocado

\$12.00

BUFFALO CHICKEN

buffalo sauce topped with chicken, mozzarella, blue cheese, red onions and drizzled with ranch dressing

\$12.00



MEATBALLS WITH PINOT NOIR SAUCE

smoked beef meatballs, smothered in pinot noir bbq sauce

\$10.00

STUFFED MUSHROOMS

mushrooms with creamy garlic bacon and parmesan stuffing topped with mozzarella cheese
**bacon free upon request

\$10.00



Desserts

CREME BRULEE THE ICONIC TRADITION

\$8.00

BAILEY'S CHEESECAKE WITH RASBERRY PUREE

\$8.00

