



To Start

GARLIC BREAD

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

\$8.00

SMOKED GOUDA DIP

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

\$9.00

HONEY BALSAMIC BRUSSEL SPROUTS

brussel sprouts with caramelized onions, mushrooms and bacon crumbles garnished with parmesan and honey balsamic

\$12.00

CHARCUTERIE BOARD

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

\$22.00

CAPRESE SALAD

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

\$12.00

WEDGE SALAD

iceberg lettuce with tomatoes, bacon, blue cheese crumbles, and candied pecans with a blue cheese balsamic dressing

\$11.00

BAKED ONION DIP

warm caramelized onion in a creamy three cheese blend, served with sliced baguette

\$12.00



Entrees

FLATBREADS

MARGHERITA

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

\$14.00

ROASTED GARLIC CHICKEN

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

\$14.00

TUSCAN

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

\$16.00

SANTA FE STREET CORN

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

\$14.00

BUFFALO CHICKEN

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

\$14.00



POT ROAST SLIDERS

slow cooked in au jus sauce, pepperoncini peppers, provolone cheese and served with horseradish aioli on a Hawaiian bun

\$16.00

BACON WRAPPED SHRIMP

glazed in a bourbon maple sauce and served on a bed of Asian slaw

\$16.00

EMPANADAS

pastry filled with savory beef, cheese, hatch green chiles, and onion resting on a bed of Spanish rice

\$12.00

STUFFED MUSHROOMS

filled with creamy garlic bacon and parmesan stuffing topped with mozzarella cheese

\$12.00

MEATBALLS WITH PINOT NOIR SAUCE

smoked beef meatballs, smothered in pinot noir bbq sauce. Served with savory garlic cream cheese mash potatoes

\$16.00

Desserts

CREME BRULEE

rich vanilla custard with fresh fruit

\$9.00

CHOCOLATE MOUSSE

classic thick chocolate mousse with a touch of amaretto and topped with whipped cream

\$10.00

SEASONAL BREAD PUDDING

ask server for current selection

\$10.00