



Cocktail Hour | Friday & Saturday

3:30 p.m. to 5:00 p.m.

APPETIZERS

- Wood Oven Roasted Cauliflower** | pardon peppers | breadcrumbs | pecorino romano | parsley | 9
- Fried Castelvetrano Olives** | semolina flour & buttermilk crusted | meyer lemon dipping aioli | 8
- Spinach Artichoke Dip** | spinach | cured artichokes | roasted garlic | baguette crostini | 12
- Antipasto Platter** | artisan cured meats & cheeses | pickled red onions | mustard | 20
- Nonna's Meatballs en Sugo** | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 12
- Fritti** | local calamari | red peppers | red onions | semolina flour crust | remoulade | 14
- Chipotle Honey Glazed Prawns** | marinated with tropical fruit salsa | 16
- Garres' Prime Sirloin Carpaccio** | fresh thyme | fresh lime | aioli | served with baguette | 14
- Flatbread** | **Choice of** | Molinari Pepperoni | 13 | **Margherita** | 12 | **Hawaiian** | 14
- Garlic Edamame** | steamed edamame | sautéed in garlic | 9
- Crab Cakes** | Dungeness crab | chipotle and ginger aioli | watercress | 15
- Baked Brie** | filo dough | brie | Jamaican relish | crostini | 12