



SMALL PLATES

CARROT GINGER BISQUE ^{HW}
Red peppers | Thai Curry | Coconut Milk
7

ELOTE DIP
Roasted Corn | Smoked Gouda | Jalapeno | Paprika | Tortilla Chips
13

CHICKEN SATAY
Lemongrass | Cilantro | Thai Curry | Cilantro | Jalapeno | Peanut dipping Sauce
18

BRUSSEL SPROUTS
Pickled Red Onion | Herb Roasted Carrots | Parmesan Bread Crumb | Garlic Aioli
14

SHARABLES

MUSSEL FRA DIAVOLO
PEI Mussels | Marinara | Chili Flake | Parsley | Toast Points
14

BEEF TARTARE
Beef Filet | Cured Egg Yolk | Capers | Dijon | Whole Grain Crackers
26

CHARCUTERIE BOARD
2 Chef Selected Fine Cheeses | 3 Cured Meats | Seasonal Accoutrements
30

CHICKEN WINGS
10 Chicken Wings | Celery | Carrots | Fresh Cut Fries
18

RUFFAGE

CLASSIC CAESAR
Romaine lettuce | Parmesan | Croutons | Creamy Caesar Dressing
18

ROOTS & SHOOTS BOWL ^{HW}
Beet and Potato Puree | Carrots | Heart of Palm | Artichoke Hearts | Alfalfa Sprouts | Lemon Dill Dressing
20

WINTER CRANBERRY
Mixed Greens | Apple Slices | Cranberries | Goat Cheese | Candied Walnuts | Sherry Vinaigrette
22

BETWEEN THE BREAD

CRUSHBURGER
Crush patty, American cheese, grilled onions, lettuce, tomato, pickles, crush sauce, brioche bun
16

TEMPEH AL PASTOR TACOS (3) ^{HW}
Chipotle Marinated Tempeh | Pineapple Pico | Jalapeno | Cilantro | Lime
18

BAHN MI
Pork Belly | Pate | Mayonnaise | Pickled Radish & Carrots | Jalapeno | Cilantro
22

FEATURES

SMALL PLATE

SEARED SEA SCALLOPS
Cumin Espuma | English Pea Puree
Micro Greens
16

MAIN

BROWN BUTTER CHICKEN
6 oz Chicken Breast | Creamy Polenta
Cremeni Mushrooms | Fresh Sage
22

HANDHELD

SWEET 'N SMOKEY BURGER
Char-grilled burger | Strawberry
Jalapeno Relish | Smoked White
Cheddar | Brioche Bun
16

MAINS

PRETZEL CRUSTED CHICKEN
Crushed Pretzels | Honey Crusted | Collard Greens | 3 Cheese Mac
22

FLANK & FRITES
Chipotle | Chimichurri | Fresh Cut Fries
24

BARRAMUNDI ^{HW}
Red Curry | Coconut Broth | Roasted Red Pepper | Jasmine Rice | Herb Oil
30

FILET
Center Cut Filet | Lacto-Fermented Steak Sauce | 50/50 Mash | Umami Powder
54

GRAINS

GORGONZOLA AGNOLOTTI
Ricotta | Beef Demi Glace | Caramelized Onions | Parsley
18

MEDITERRANEAN SALMON POWER BOWL ^{HW}
Herbed Tomatoes | Cucumber | Kalamata Olives | Hummus | Quinoa
26

THAI NOODLE BOWL
Pork Belly | Rice Noodles | Pickled Veg | Jalapeno | Cilantro Vinaigrette
24

SWEET POTATO GNOCCHI
Sweet Potato | Sage Creme | Parmesan | Chili Flake | Garlic Confit | Parsley
20

DESSERT

TRIPLE CHOCOLATE CHEESECAKE
7

REESE'S CHEESECAKE
7

FLOURLESS CHOCOLATE TORTE
9

^{HW} - Health & Wellness

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gratuity is not included

COCKTAILS

BREWS

- ESPRESSO OLD FASHIONED

Jim Beam Bourbon | Espresso | Simple Syrup | Chocolate Bitters
- HEAVENLY TOUCH

Gentleman Jack Whiskey | Sherry | Orange Bitters | Soda Water
- SPICY FLECHA MARGARITA

Flecha Azul Blanco Tequila | Triple Sec | Fresh Lime Juice | Jalapeño
- CLASSIC COSMO

Citrus-Infused Svedka | Cointreau | Cranberry Juice | Fresh Lime Juice
- NEGRONI

New Amsterdam Gin | Sweet Vermouth | Campari
- SMOKED ROSEMARY TRANSFUSION

Tito's Handmade Vodka | Fresh Lime Juice | Grape Juice | Ginger Beer | In a Rosemary Smoked Glass
- ESPINOSA

Exotico Tequila | Aperol | Sparkling Wine
- THE NIGHTCAP

Wheatley Vodka | Mr Black Coffee Liqueur | Baileys | Simple Syrup | Walnut Bitters

- Miller Lite
- Coors Light
- Corona Light
- Corona Premier
- Modelo Especial
- Voodoo Ranger Juicy Haze IPA
- High Noon Tequila Seltzer
- High Noon Vodka Seltzer
- White Claw Hard Seltzer
- Red Bull Energy Drink
- Coors Edge

FEATURED BEER ON TAP

- Voodoo Ranger Juicy Haze IPA
- Modelo Especial
- Miller Lite

AGAVE BLUE MOON SHANDY

Blue Moon Belgian White Beer | Exotico Tequila | Pineapple & Lime Juices

WINE

SPARKLING

La Marca | Prosecco

WHITE

- Canyon Road | Chardonnay
- Talbott Kali Hart | Chardonnay
- Maso Canali | Pinot Grigio
- Kim Crawford | Sauvignon Blanc
- La Jolie Fleur | Rosé

RED

- Meiomi | Pinot Noir
- Frei Brothers | Merlot
- Poggio al Tesoro Solosole | Vermentino
- Prati by Louis M. Martini | Cabernet Sauvignon
- Poggio al Tesoro Mediterra | Toscana Blend
- Canyon Road | Cabernet Sauvignon

The automatic 18% service charge collected for all food and beverage is not a tip or gratuity.

This service charge may be distributed to certain food and beverage service employees.