

## BAR SNACKS

<b>Margherita Flatbread</b> , basil oil, San Marzano cherry tomato sauce, buffalo mozzarella, basil leaves, Parmigiano Reggiano.....	15
<b>* Seven Flavor Prime Tenderloin Bites</b> , lemongrass, ginger, garlic, 5 spice, sesame, orange. Thai basil, scallions, bean sprouts, lime .....	17
<b>Bellota Iberico Serrano and Roasted Beets</b> , golden and Bulls Blood beets, watercress, purple onion, chèvre vinaigrette, salt brined pistachio, Humboldt fog, madeira honey .....	17
<b>Applewood Grilled Pork Chop Stack</b> , pork porterhouse chops, herb chimichurri butter, lemon, olive oil, chives .....	16
<b>Blackened Wagyu Beef Flatbread</b> , American Wagyu sirloin, cilantro lime crema, pico de gallo, caramelized onion, chipotle sauce, cilantro .....	17
<b>Chicken Liver Mousse</b> , shallots, cream, Cognac, pinot noir grape aspic, pickled shallots, Saskatoon berry reduction, golden raisin jam .....	12
<b>Fried Ricotta Gnocchi</b> , roasted onion cream, white truffle oil.....	14
<b>Spicy Habanero Butter Shrimp</b> , sweet baby shrimp, garlic, butter, white wine, habanero sauce, sliced ciabatta bread .....	18
<b>Tempura Fried Kurobuta Bacon</b> , maple sambal dipping sauce .....	15
<b>Dungeness Crab Cakes</b> , white barbecue sauce, radish orange salad .....	22
<b>Wagyu Beef Fat Truffle Fries</b> , Parmigiano Reggiano, black truffle aioli .....	14
<b>Deviled Eggs</b> , truffled bacon.....	12
<b>Country Style Pork Pâté</b> , Kurobuta pork, bacon, chicken liver, black truffles, cornichons, pickled shallots, Guinness stone ground mustard .....	12
<b>* Ahi Bowl</b> , sashimi grade Ahi, sweet onions, pickled cucumber, sesame soy vinaigrette, avocado, seaweed salad, sushi rice, warm unagi red tobiko, toasted sesame seeds .....	18
<b>* USDA Prime Beef Bacon Cheeseburger</b> , 10 oz. ground prime chuck & short rib burger, Beecher's cheddar, Kurobuta bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle and sliced red onion <i>(There is a \$2 charge to split the burger, we can only split the burger one time)</i> .....	18
<b>Charcuterie Plate</b> , daily selection of house cured meats, cornichons, Saskatoon berry reduction, pickled shallots, Guinness mustard, mesquite grilled crostini .....	26
<b>* Steak Frites</b> , red wine marinated American Wagyu hanger steak, crispy beef fat fries, roasted garlic aioli.....	25

The full dining room menu is available upon request during regular dining room hours.

Kitchen concludes service 30 minutes before closing.

A 3% surcharge will be added to each guest check.

This is not a gratuity for services rendered by employees.

\* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood's and meats, having never been frozen, may be hazardous to your health.