

Tapas

Ahi Sushi Grade Tuna Tartare (gf) 16

seaweed salad and pickled ginger and togarashi chips
(pair with dry rose or pinot grigio)

Diced Avocado Jalapeño (gf) 13

jalapeño, cilantro, baby tomato, lime juice, sea salt, red onion on a fried
corn tortilla
(pair with riesling)

Crab Cake 15

jumbo lump meat with lemon dijon and caper aioli
(pair with sauvignon sancerre or merlot)

Fried Calamari 14

with italian parsley and caper aioli
(pair with chardonnay or sauvignon blanc)

Baked Panko Crusted Baby Brie 11

with lime/orange marmalade
(pair with chardonnay)

South West Poutine (gf) 18

chipotle braised shredded beef, house cut fries, green onion, queso fresco
and cumin and sour cream
(pair with chardonnay or malbec)

Cold Poached Shrimp Cocktail with Gazpacho Salsa 16

tomatoes, red onion, herbs and croutons
(pair with vouvray or cotes du rhone)

Crispy Brussels Sprouts (gf) 12

maytag blue cheese applewood bacon and balsamic glaze
(pair with Cabernet Sauvignon or Chardonnay)