

Vegetables

Assorted Pitted and Non Pitted Mixed Olives

\$4

Hummus and House Made Pita Chips

\$ 5

Potato Tortilla with Chive Cream, Parsley, Olive Oil and Sea Salt*

\$ 5

Herb & Cheese Risotto Cakes with Red Pepper Cream, Shaved Pecorino Romano and Parsley

\$ 5

Tomato Bruschetta on Garlic Crostini with Olive Oil, Pecorino Romano and Balsamic Reduction

\$ 5

House Made Herb Crepes Filled with Seasonal Vegetables and Brie cheese*

\$ 6

Roasted Piquillo Peppers Stuffed with Saffron Rice, Manchego Cheese, Corn and Black Beans

\$ 6

Poached Pear with Crumbled Goat Cheese, Candied Almonds and Spiced Port Wine Reduction

\$ 6

Grilled Flatbread with Roasted Tomatoes, Fresh Farmers Cheese, Olive Oil, Parsley and Sea Salt

\$ 8

Salads

Fruit & Nut Salad

Mixed Greens with Cranberries, Candied Walnuts, Gorgonzola and Balsamic Vinaigrette

\$ 6

Greek Salad

Mixed Greens with Red Onion, Cherry Tomatoes, Cucumber, Feta and Red Wine Vinaigrette

\$ 6

Endive Salad

Endive Tossed with House Made Blue Cheese Dressing, Red Onion and Cherry Tomatoes

\$ 6

Avocado & Mango Salad

Mixed Greens with Red Onion, Cherry Tomatoes and Herb & Rice Wine Vinaigrette

\$ 6

Hours

Monday	5:00 - 7:30
Tuesday	5:00 - 7:30
Wednesday	11:00 - 7:30
Thursday	5:00 - 7:30
Friday	11:00 - 9:30
Saturday	11:00 - 9:30
Sunday	9:00 - 7:30

Soups

Black Bean with Cilantro & Lime Cream

\$ 5

Soup of the Day*

\$ 5

Meat & Poultry

Curry Chicken Salad in Endive Petals*

\$ 5

“Albondigas”, Spanish Style Meatballs in a Tomato & Veal Sauce with Pecorino Romano & Parsley

\$ 6

Honey & Garlic BBQ Pulled Pork Sliders

\$ 6

Roasted Piquillo Peppers Stuffed with Saffron Rice, Manchego Cheese, Chorizo and Black Beans*

\$ 6

Grilled Tandoori Chicken Kebab with Tzatziki Sauce*

\$ 8

Grilled Asian Chicken Kebab with Spicy Peanut Sauce*

\$ 8

Kobe Beef Sliders with Cheddar Cheese, Tomato and Red Onion*

\$ 9

Fish & Seafood

Herb Crusted Tilapia with Garlic & Herb Aioli*

\$ 6

Grilled Asian Shrimp Kebab with Sweet Red Chili Soy Reduction*

\$ 10

Clams & Chorizo in a Garlic & White Wine Broth with Olive Oil and Fresh Thyme*

\$ 8

Mini Crab Cakes with Saffron Aioli*

\$ 12

Pan Seared Scallops with Coconut Curry Cream*

\$ 14