

Sommeliers

Per Chef's request – please no substitutions or To Go orders. All proteins are Choice Sashimi Grade.

Little Fellas

- "Elvis Pigsley"** \$12
Seared pork belly and plantain banana topped with a bittersweet chocolate peanut butter sauce, side of habenero orange marmalade.
- Souvlake** \$9
White wine, citrus and herb marinated steak cabob with grilled pita, fresh arugula and creamy tzatziki dressing.
- Pato Con Mole (Duck)** \$10
A lightly seared duck, chocolate mole, sautéed peppers, and pear chips.
- Camorones A'la Diabla** \$9
Buttered risotto and poached shrimp with traditional mustard lime and browned butter sauce.
- New World Scallops** \$9
Large scallops poached in a butter orange sauce with anise spiced risotto.
- Winter Squash Crostini** \$7
Roasted gourde mousse, French baquette crostini and frizzled pear skins.
- Beet Salad** \$8
Arugula, citrus, pickled beets, garbanzo croutons, and bruleed' goat cheese. Served with a golden beet vinaigrette dressing.
- Compressed Pork Belly Salad** \$9
Brussel sprouts, cubed pork belly, onion, bell pepper and almonds with white balsamic gastrique.
- Kimchi Tapa** \$7
House pickled Kimchi, consistent of seasonal veggies over toasted Nori and seasoned sesame oil. Served with Nori chips.
- Spicy Sweet Veggies** \$7
Brussels sprouts, zucchini, mushrooms and asparagus with a wasabi brown sugar glaze.
- Fried Green Tomatoes** \$8
Cornmeal breaded green tomatoes, cave aged gorgonzola, basil, balsamic reduction.

Shareables

- Artichoke Dip** \$11
Notes of Hatch green chilies and Italian Parmesan. Served warm with pita chips.
- Brie and Apples** \$21
Oven baked Brie cheese with sliced apples, melba sauce, crackers and curried honey.
- Crab Cake Alaska** \$17
3 flat iron seared Alaskan crab cakes, citrus aoli and green onion.
- Crab Stuffed Artichoke Bottoms** \$17
Artichoke bottoms stuffed with jumbo lump crab and bell pepper covered in Alfredo sauce.
- Sesame Ahi** \$17
Pan seared ahi tuna crusted with sesame seed mélange, wasabi dipping sauce and pickled ginger.
- Fajitas Tapas** \$16
3 Fajitas with slow cooked prime rib, peppers, onions and cilantro crème.
- Gorgonzola Dip** \$10
Gorgonzola dip served with choice of epi bread or pita chips.
- Smoke Charcuterie** \$17
House smoked salmon, smoked cheeses, walnuts, almond butter and cranberry jelly. Served with crackers and curried honey.
- Meat and Cheese Board** \$25
Artisan meats and aged cheeses with house made lavash.
- Bread, Pita Chips or Crackers** \$3

