





SELECTED DELIGHTS

· Beet salad

ROASTED BEETS IN A GRAPEFRUIT DRESSING, FRENCH BAGUETTE CROSTINIS, SLICED PASTRAMI, GOAT CHEESE SPREAD, PISTACHIO CRUMBLE*

Crab dip

TOPPED WITH CHEDDAR CHEESE, PARSLEY, BAKED IN THE OVEN AND SERVED WITH BAVARIAN PRETZEL ROLLS. (CAN BE GLUTEN FREE WITH NO PRETZELS . SUB GLUTEN FREE CRACKERS) (\$2 PER EXTRA PRETZEL)

Brussel Sprouts

BACON BOURBON JAM, CRUSHED PISTACHIOS*

· Pork Belly

BOURBON GLAZE PORK BELLY, CILANTRO LIME CREMA, PICKLED RED ONIONS, SCALLIONS. (GLUTEN FREE)

Duck Fat Fries

HOUSE CUT FRENCH FRIES FRIED IN DUCK FAT; SERVED WITH 3 HOUSE MADE SAUCES - FERMENTED KETCHUP, CURRY SAUCE, HONEY MUSTARD. (FRIES ARE GLUTEN FREE, SAUCES ARE NOT)

· Galena Hot Chicken

NASHVILLE STYLE HOT CHICKEN TENDERS, HOUSE MADE HELLFYRE PICKLES, GRAPEFRUIT SLAW, TEXAS TOAST

Korean Tacos

MARINATED FLANK STEAK, PICKLED RED CABBAGE, ONION, GOCHUJANG AOLI, CILANTRO, FLOUR TORTILLAS. (CONTAINS SOY)

Pepperoni Mushroom Medley Pinsa

MARINARA SAUCE, MOZZARELLA, PEPPERONI CUPS, MUSHROOM MEDLEY, HOUSE MADE PINSA DOUGH. (CAN BE MADE VEGETARIAN WITH NO PEPPERONI)

· Tikka Masala Pinsa

TIKKA MASALA SAUCE, MOZZARELLA, RED ONION, FRIED BRUSSEL SPROUTS, HOUSE MADE PINSA DOUGH. (VEGETARIAN)

· Charcuterie Board

ARRANGEMENT OF DIFFERENT MEATS, NUTS, FRUIT, AND CHEESES. (CAN BE MADE VEGETARIAN OR GLUTEN FREE)





Drinks

CLASSIC COCKTAILS

- · Sazerac
- · Vieux Carre
- Manhattan
- · Boulevardier
- · Negroni
- · Chocolate Martini
- · Classic Martini
- · Dirty Martini
- · COCKTAILS ON TAP:
 - Old Fashioned
 - The Insomniac (Nitro espresso martini)

BEER

