

Happy Hour Menu All Night Long!

\$6

Calamari flash fried, Asian soy mustard, Thai sweet chili sauce

Artichokes Esther-Style tempura fried, mesclun greens, shaved Parmesan, lemon caper butter

Bruschetta marinated tomatoes, basil pesto goat cheese, balsamic drizzle, rustic bread

\$7

Chicken Wings Three Ways choice of Buffalo, Asian style or naked

Slider Duo (choose two)

Niman Ranch ground sirloin patty, caramelized onions; Chipotle Chicken Burger, chipotle aioli, avocado, bacon; Niman Ranch Pork Belly Cuban, manchego cheese, chimichurri aioli

Mamma Mia Meatballs beef & pork meatballs, fresh ricotta, san marzano tomato sauce

Queso Frito smoked tomato coulis, Sweetgrass heirloom tomatoes, red onion jam *GF

\$8

Rangoon Poppers a miniature version of our famous shrimp rangoon

Crab Cake lump crab, pickled vegetables, mandarin-habanero remoulade

Mediterranean Ceviche shrimp and whitefish marinated with tomato, lemon juice, capers, olives, shallots; served with toasted pita bread

Rice Bowl (choose one)

Korean BBQ Pork Belly, sushi rice, pickled vegetables, tamarind glaze; Duck confit, white rice, corn, peppers, butternut squash and green apple slaw, cherry glaze or Seafood, Black Venere rice, baby shrimp, clams, corn veloute

Tuna Tango Tartare marinated melon, crispy sushi rice cake, tamarind glaze, sweet soy sauce, wasabi aioli

Pizzas

Duck Confit Flatbread Joyce Farms duck confit, port wine roasted grapes, marinated goat cheese, toasted almonds, kale 14

Margherita Pizza fresh mozzarella, sliced local tomatoes, fresh basil 12

Pepperoni San Marzano tomato sauce, pepperoni, aged mozzarella 12

Bianco goat cheese, Sweetgrass basil pesto, artichoke hearts, baby spinach 13

Sandwiches & Entrees

Queso Frito Sandwich Sweetgrass heirloom tomatoes, red onion jam, rustic bread 11

Crunchy Florida Grouper flash fried, habanero remoulade, house made soft roll 15

Tandoori Key West Pink Shrimp Black Venere rice, curried coconut seafood broth, clams and mussels, sesame-honey roasted chickpeas 17

Chipotle Chicken Burger Sliders chipotle aioli, avocado, Niman Ranch house made bacon 10

Freebird Chicken Breast wild rice and chicken-apple sausage stuffed, warm preserved lemon-white bean hummus, honey-herb vinaigrette, baby roasted beets, pistachio crumble 16

Niman Ranch Burger ground sirloin, lettuce, tomato, onion, house made soft roll 12

High Plains Bison Petite Tender warm roasted root vegetable salad, sautéed Swiss chard, bourbon glazed bacon, mustard seed vinaigrette, green peppercorn aioli 17*GF

Pot Roast Reconstructed braised creamer potatoes, roasted baby carrots, cipollini onion cream, demi glace 14 *GF

*** Happy Hour Menu is not valid with any discounts, promotions, certificates or offers**

The consumption of raw or under cooked food and shellfish may increase the risk of food-borne illness and may be harmful to your health