



FOOD

SALTED JUMBO PRETZEL \$9

SERVED WITH WHOLE GRAIN MUSTARD & PIMENTO CHEESE

STACCATO SPICED NUTS & OLIVES \$10

CHILI & ROSEMARY SPICED NUTS, CASTELVETRANO OLIVES,
DRY CURED OLIVES & RED CERIGNOLA OLIVES

HUMMUS & FRESH LOCALLY SOURCED VEGETABLES \$10

BABY BELL PEPPERS, CELERY, CARROTS & BROCCOLI WITH ROASTED
RED PEPPER HUMMUS

CAPRESE KABOB \$9

HEIRLOOM TOMATO, FRESH BASIL, SMOKED MOZZARELLA

SOUTHWEST BLACKBEAN SALAD \$11

CREAMY VEGAN SOUTHWEST DRESSING

PINSA ROMANA FLATBREAD \$12

CARAMELIZED MUSHROOMS, PROVOLONE CHEESE

POCO CHICKEN SALAD BITES \$12

TWO MINI HAWAIIAN ROLLS, FRESH CURRIED CHICKEN SALAD,
HOUSE KETTLE CHIPS

FRENCH MACARONS \$10

FOUR COLORFUL MERINGUE COOKIES

SWEET INDULGENCE FLIGHT \$8

ASSORTED DESSERT BAR BITES

CRAFTED COCKTAILS

\$14

GRAND MARGARITA

TEQUILA, LIME JUICE, SOUR MIX, GRAND MARNIER
FLOATER

STRATHMORE RUM PUNCH

RUM, ORANGE, PINEAPPLE & CRANBERRY JUICE

MOSCOW MULE HIGHBALL

VODKA, LIME JUICE, GINGER BEER

PREMIUM BAR -

\$12 SINGLE, \$18 DOUBLE

TITO'S VODKA
CAPTAIN MORGAN RUM
JACK DANIELS
BACARDI RUM
HERRADURA TEQUILA
JONNIE WALKER BLACK
SCOTCH
BULLEIT BOURBON
KAHLUA
BAILEY'S IRISH CREAM

DOMESTIC BEER \$7
SPECIALTY BEER \$8
HOUSE WINE \$13
PREMIUM WINE \$15
PROSECCO \$13

WINE BOTTLE TABLE SERVICE - \$45

- LA MARCA PROSECCO
- 14 HANDS CHARDONNAY
- NOBILO SAUVIGNON BLANC
- MATUA PINOT NOIR
- STORY POINT CABERNET SAUVIGNON

CANNED SODA / BOTTLED WATER \$3

CANNED WATER \$5

SPARKLING WATER \$5

ITEMS SUBJECT TO AVAILABILITY