

tapas

BBQ Pork Sliders

GUINNESS BBQ SAUCE, PRETZEL ROLLS, COLE SLAW
10

Sweet Potato & Apple Pierogie

CARMELIZED ONIONS & APPLE WOOD SMOKED BACON
9

Spreads

BLACK BEAN HUMMUS, ROASTED PEPPER AND FETA HUMMUS, CLASSIC HUMMUS, TZATZIKI, WARM PITA BREAD
12

Chicken Quesadilla

ROASTED TOMATO SALSA, CHEDDAR, MONTEREY JACK, PICO DI GALLO, GUACAMOLE, SOUR CREAM
9

Mini Burgers

THREE JUICY BURGERS SERVED WITH YOUR OWN MINI FIXIN'S BAR
10

Santa Fe Spring Rolls

MARINATED CHICKEN, BLACK BEANS, CORN, CHEDDAR, AVOCADO SOUR CREAM
9

Parmesan Spinach & Artichoke Dip

BAGUETTE CROUTONS
9

Choice of Buffalo Wings or Sweet & Spicy Wings

8

Sautéed Chorizo

ROASTED PEPPERS, ONION, GARLIC, WHITE WINE HERBS, WARM GARLIC CROSTINI
9

Guacamole & Chips

CRISPY FLOUR AND CORN TORTILLAS
12

Crispy Calamari

REMOULADE SAUCE
13

Crab Cakes with Mango Lime Chutney

15

Choice of Beef Empanadas or Chicken & Chorizo Empanadas

TRADITIONAL SALSA
9

Escargot en Croute

GARLIC, SHALLOTS, HERB BUTTER, TOMATO IN A PUFF PASTRY SHELL
11

Chicken and Vegetable Dumplings

HOMEMADE DUMPLINGS THAI PEANUT SAUCE
11

Wild Mushroom Risotto Croquettes

TRUFFLE AIOLI
9

Asparagus & Prosciutto

SHAVED RICOTTA SALATA, LEMON HERB VINAIGRETTE
9

Truffle Edamame

STEAMED EDAMAME, TRUFFLE SALT
9

Spicy Thai Garlic Shrimp

GARLIC, LIME, CILANTRO, MINT, SCALLIONS, CUCUMBER AND RED ONION RELISH
14

Spanish Clams

LITTLENECK CLAMS, CHORIZO, TOMATO, ONION, GARLIC, ROAST PEPPER, WHITE WINE, HERBS
14

Pecan Crusted Goat Cheese Fritters

PEAR & DRIED CURRANT CHUTNEY, PORT REDUCTION
9

Crispy Shrimp Tacos

CUCUMBER MANGO SALSA, AVOCADO, CHIPOTLE SAUCE, FLOUR TORTILLAS
12

Nachos

SPICED GROUND BEEF, BLACK BEANS, CHEDDAR, JALAPENOS, PICO DE GALLO, SOUR CREAM, GUACAMOLE
12

Coquille St Jacques Mornay

SCALLOPS & MUSHROOMS IN A SHERRY GRUYERE CHEESE SAUCE
10

Foie Gras Terrine

PORT WINE DRIED CHERRIES, APRICOT COULIS, TOAST POINTS
20

20% GRATUITY WILL BE ADDED
TO PARTIES OF 6 OR MORE

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