

SHARE PLATES

Burrata ^V \$18

Creamy burrata served with heirloom cherry tomatoes, peppers, olives, arugula, basil pesto, sweet balsamic, and a hint of chili flakes. Served with crostini.

Salmon Tartare ^{FS} \$18

Sushi-grade salmon paired with cucumber, scallions, sesame oil, and sriracha. Served with crispy wonton chips and garnished with microgreens.

Harissa Grilled Shrimp ^{SF} \$18

Succulent shrimp marinated in harissa, lemon juice, orange juice, olive oil, garlic, cumin, and coriander. Grilled to perfection and served with cilantro pesto, fresh pico de gallo, and lime wedges.

BAR BITES

Sliders ^P \$16

Mini brioche buns filled with Gruyère cheese, crispy bacon, avocado mousse, and chipotle aioli.

Fried Chicken Slider \$16

Crispy fried chicken topped with chipotle aioli and cabbage slaw, nestled on a soft potato bun. Served with tangy pickled jalapeños for a bold finish.

Mini Taco Trio ^{SF} \$16

A bold sampler of three distinct tacos: tender carne asada, succulent shrimp, and sweet potato with black beans. Served on warm corn tortillas and finished with fresh onions, cilantro, lime, and salsa verde.

Nachos ^V \$15

Crispy corn tortilla chips topped with refried beans, cheddar cheese, guacamole, pico de gallo, salsa verde, and sour cream.

Add braised beef short rib for \$6.

Chicken Wings \$12

Choice of Buffalo, BBQ, or Cajun dry rub. Served with carrots, celery, and bleu cheese dressing.

Chicken Fingers \$12

Hand-battered and fried to golden perfection. Served with crispy fries and signature comeback sauce.

Cheese Potato Croquettes ^V \$12

Crispy golden croquettes filled with cheese and mashed potato. Served with spicy marinara.

SALADS

Organic Kale Salad ^{V N} \$18

Organic kale, red cabbage, strawberries, toasted pecans, dried cranberries, cotija cheese, tossed in a walnut vinaigrette.

Add grilled chicken for \$6 or grilled shrimp for \$8.

Harvest Salad \$22

Grilled chicken, quinoa, arugula, cherry tomatoes, chickpeas, avocado, and a hard-boiled egg. Tossed in a light lemon vinaigrette.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergy or dietary restrictions.

LARGE PLATES

Grilled Atlantic Salmon ^F \$28

Served over red quinoa with arugula, cherry tomatoes, and asparagus. Finished with shallot mustard vinaigrette and a drizzle of balsamic reduction.

Spicy Rigatoni ^V \$21

Rigatoni tossed in a rich tomato and cream sauce infused with Aleppo peppers, chili flakes, butter, and finished with grated parmesan cheese.

Braised Beef Short Rib ^A \$32

Slow-cooked in a rich cinnamon and red wine reduction, served with roasted carrots and creamy mashed potatoes.

Smash Burger \$21

Two beef patties, American cheese, petit pickles, and maple syrup on a toasted brioche bun. Served with crispy fries and house-made sauce.

Grilled Chicken Focaccia \$18

Juicy grilled chicken with lettuce, tomato, caramelized onions, and melted cheddar cheese, topped with pesto on toasted focaccia. Served with crispy fries.

Filet Mignon 6oz \$38

Tender, perfectly seared filet mignon, served with asparagus, creamy mashed potatoes, and a rich pan sauce.

BOARDS

Cheese ^{V N A} \$21

Taleggio, honey, Manchego, and Camembert served with crostini, apricot jam, bourbon pecans, and grapes.

Charcuterie ^{P N A} \$21

Prosciutto, salami rustico, and bresaola served with crostini, apricot jam, bourbon pecans, and grapes.

SWEETS

Olivia's Banana Split ^V \$15

Chocolate, vanilla, and strawberry ice cream with banana, chocolate and rainbow sprinkles, marshmallow, house-made whipped cream, and maraschino cherry.

Chocolate Molten Cake ^V \$15

Warm dark chocolate cake with a molten center, served with vanilla ice cream.

N.Y. Cheesecake + Berry Compote ^V \$15

Ice Cream ^V \$8

Two Scoops

Espresso or Chocolate Martini ^A \$16

SIDES

Truffle Parmesan Fries ^V \$8 Plain Fries ^V \$6

Sautéed Garlic Spinach ^V \$8 Asparagus ^V \$8

Mashed Potatoes ^V \$6

A 20% gratuity will be automatically added to your bill.