

BITES

ROASTED CAULIFLOWER

truffled pea purée, salted almonds, feta crema, red bell pepper essence

7

DUCK TART

confit duck, puff pastry, orange curd, coffee cherry butter, licorice mole, olive caramel

15

OCTOPUS & SHRIMP BRUSCHETTA

bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus

14

SMOKED CARPACCIO\*

ny strip, pickled onion & herb relish, fried garlic chips, almond salt, crostini

16

DRAFT BEER

rotating local selections

5

FEATURED WINES

rotating featured selections

7

FEATURED COCKTAILS

SMOKED OLD FASHIONED Nelson's Green Brier whiskey, smoked simple syrup, bitters, orange, cherry

SATORI SMASH Suntory Toki whiskey, Amaro Nonino, ginger, honey, basil, citrus, vanilla peppercorn tincture

SHISO MOJITO Roku gin, shiso-mint syrup, citrus, soda

MISO-LEMONGRASS MARTINI Haku Vodka, miso, lemongrass, sesame tincture

9

Happy Hour is available in the lounge area only. Monday - Friday 4-6:30pm | Saturday 4-5:30pm.

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