



~ TAPAS ~

\$4 EACH OR 3 FOR \$10

OLIVE BOWL

Blue cheese crumbles and olive oil

ALMOND BOWL

Salted lightly with sea salt

HUMMUS

Pita chips, red bell pepper and kalamata olives

SPINACH DIP

With pita chips and red bell peppers

ASPARAGUS

Prosciutto and parmesan with olive oil and garlic powder

BRUSSEL SPROUTS

With parmesan, olive oil and garlic powder

ZUCCHINI SPEARS

Grilled with olive oil, garlic powder, salt and pepper

~ CHEESE PLATES ~

CHEESE PLATE

With crackers and dried cranberries \$14

BISTRO PLATE

Meats and cheeses, almonds, olives, crackers, figs, and dried cranberries \$19



~ SKEWERS ~

\$8 EACH OR 4 FOR \$25

SHRIMP

Green peppers, and onion, lemon-pepper, and chili lime rub

CHICKEN

Green peppers and onion with kalbi, smoky peach whiskey, and onion fig sauces

MUSHROOM

Red bell peppers, onion, olive oil, and garlic powder

DUCK

Grilled seasonal fruit with kalbi, smoky peach whiskey, and onion fig sauces

ELK

Serrano chilies and onion with kalbi, smoky peach whiskey, and onion fig sauces

BISON

Mushroom and tomatoes with kalbi, smoky peach whiskey, and onion fig sauces

STEAK

Red bell peppers and onion with kalbi, smoky peach whiskey, and onion fig sauces

~DESSERT~

BRULE' CHEESECAKE

Brule' cheesecake, brie and blue cheese, seasonal fruit, figs, and prosciutto \$12