

Lounge Menu

AHI TARTARE
PONZU, MUSTARD SOY, TARO CHIPS
11

ARTISAN CHEESE PLATE
SEASONAL GARNISHES
PLEASE ASK YOUR SERVER ABOUT CHEESE SELECTION
3 FOR 12 / 5 FOR 16

**CRISPY LONG STEM
ARTICHOKE HEARTS**
LEMON AND GARLIC AIOLI
11

PIQUILLO POPPERS
CHORIZO, QUESO FRESCO, JALAPENO & CHIPOTLE CREMA
9

GRILLED FLAT IRON
CRISPY SHALLOTS, CELERY ROOT PUREE & PORT WINE DEMI-GLACE
12

CRAB CAKES
CUCUMBER & MANGO SALAD WITH A CHIPOTLE AIOLI
12

STEAK BITES
PORT WINE DEMI-GLACE, HORSERADISH CREAM SAUCE
10

CHARCUTERIE PLATE
DOMESTIC & IMPORTED DRIED & CURED MEATS WITH OLIVES,
GHERKINS, WHOLE GRAIN MUSTARD & GRILLED CIABATTA
14

BACON & BRIE FLATBREAD
WITH WILD MUSHROOMS
10

GRILLED VEGETABLE FLATBREAD
WITH GOAT CHEESE & AGED BALSAMIC
10

PROSCIUTTO & FIG FLATBREAD
WITH CAMBOZOLA CHEESE
10

LOBSTER MAC & CHEESE
PANCETTA & THREE CHEESE SAUCE WITH A BAKED PARMESAN CRUST
19

WESTERN BURGER
CRISPY ONIONS, BBQ SAUCE, APPLEWOOD SMOKED BACON
15

CALIFORNIA BURGER
AVOCADO, ROASTED TOMATOES, BACON & MIXED GREENS
14

BLUSH BEEF BURGER
ROASTED TOMATO, CARAMELIZED ONIONS, PICKLES, ROASTED
GARLIC AIOLI, ARUGULA, BRIOCHE BUN
14

VEGGIE BURGER
HOUSEMADE BEET & BARLEY PATTY, ROASTED TOMATOES, AVOCADO & ARUGULA
13

PLATTERS

#1
FEATURES PIQUILLO POPPERS, STEAK BITES AND BACON & BRIE FLATBREAD
SERVICE FOR 10 GUESTS = \$100 / 15 GUESTS = \$145 / 20 GUESTS = \$200

#2
FEATURES GRILLED VEGETABLE FLATBREAD, AHI TARTARE & CRAB CAKES
SERVICE FOR 10 GUESTS = \$135 / 15 GUESTS = \$200 / 20 GUESTS = \$255

#3
FEATURES STEAK BITES, AHI TARTARE AND PROSCIUTTO & FIG FLATBREAD
SERVICE FOR 10 GUESTS = \$100 / 15 GUESTS = \$155 / 20 GUESTS = \$195

HAPPY HOUR DAILY FROM 3PM-6PM!

(SERVED IN BAR & LOUNGE AREAS ONLY)

2 FOR 1 APPETIZER SPECIALS IN RED!

ASK YOUR SERVER ABOUT OUR DRINK SPECIALS!