

== Small Plates ==

HH = Select Happy Hour Small Plates

- HH 🍴 **Spicy Fried Shrimp**
Fresno chilis, scallions, black sesame seeds. 12
- HH 🍷 **Deep Fried Brussel Sprouts**
Brussels, bacon jam; choice of Bleu cheese or Parmesan. 8
- HH **Crispy Pork Dumplings**
Napa slaw, kimchi vinaigrette, soy crema. 8
- HH **Mushroom Gnocchi**
Wild mushrooms, demi glace, Parmesan. 12
- 🍷 **Seared Scallops***
Mushroom risotto, English peas, pickled onions. 14
- HH **Pretzel Stix and Beer Cheese**
Local Matty J's, scratch craft beer cheese. 9
- HH 🍷 **Brecon Blue Tenderloin Steak Tips***
Beef tenderloin steak tips, mushrooms, bleu cheese, fried spinach, Matty J's bread. 11
- 🍷 🍴 **Ahi Tuna***
Ahi, toasted fennel, house kimchi, wasabi, pickled ginger, sweet soy, sesame sriracha. 13
- HH **Tempura Fried Pickles**
House pickle spears, poppy seed pilsner tempura; house made fancy sauce. 7

== 🍷 Salads ==

Add Smoked Chicken, Grilled Chicken or Steak -\$6 Salmon* or Ahi Tuna* to any salad. \$8

House

Mixed greens, tomato, cucumber, Dubliner cheddar, garlic chips, lemon vinaigrette. Side 5 Entrée 7

Caesar

Chopped Romaine, Pecorino Romano, Caesar dressing, croutons. Side 7 Entrée 10

Roasted Beet Salad

Mixed greens, roasted beets, butternut squash, candied pecans, goat cheese, Balsamic vinaigrette. 12

DRESSINGS: Balsamic, Bleu Cheese, Caesar, Raspberry Vinaigrette, Ranch, Honey Dijon.

* Cooked to customers request

(Consumption of raw or undercooked meat, ground beef and/or seafood may increase your risk of food-borne illnesses)

🍷 These items are or can be made to have gluten levels at or below 20ppm