



Starters

JALAPEÑO POPPER WONTONS 13

Cream Cheese - Smoked Cheddar Cheese - Bacon - Jalapeño - Fried Wonton - Sweet Chili Sauce.

CHARCUTERIE 16

Selection of Cured Meats - Served with Baked Brie - Crostini - Crackers - Fresh and Dehydrated & Fresh Fruit.

COCONUT SHRIMP GF 16

Spiced Rice Flour - Coconut - Pineapple Salsa - Honey Sriracha

BLACK BERRY HABANERO STREET TACOS Chicken 16 Shrimp 18

Choose from Chicken or Shrimp - Blackberry Habanero Salsa - Cabbage - Jack - Avocado - Cilantro Lime Crema - Corn Tortilla

SALADS

SIDE SALAD 6

Mixed Greens. - Mandarins - Dried Cranberries - Feta - House made Champagne Vinaigrette

MIXED GREEN APPLE SALAD 16

Granny Smith Apples - Mixed Greens - Candied Pecan - Whipped Herb Goat Cheese - Grapes - Served with a Spiced Vinaigrette

CHICKEN BACON AVOCADO CAESAR 17

Diced Chicken - Romaine - Shaved Parmesan - Bacon - Caesar Dressing - Croutons

GARDEN SALAD 14

Mixed Greens - Red Onion - Grape Tomatoes - Cucumber - Parmesan - Crouton

STRAWBERRY SALAD 17

Mixed Green - Fresh Strawberries - Toasted Almond - Feta - Strawberry Lemon Basil Vinaigrette
Add Blackened Shrimp 7 Add Grilled Chicken 5

18% Gratuity Added to Parties of 8 or Larger, \$4 Split plate charge

Warning: Consuming raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

SANDWICHES

All Burgers and Sandwiches are served with your choice of House Cut Fries, Side Salad, Or Soup (when available), Garlic Fries or Sweet Potato Fries (+) 2

CRISPY PORK BANH MI 15

Fried Breaded Pork Chop - Pickled Broccoli Slaw with Jalapeno - Fresh Cucumber - Thai Red Curry Aioli - On a Brioche Bun

IRISHMAN BURGER 18

Whiskey Glaze - Smoked Cheddar Beer Cheese - Candied Bacon - Onion Straws

CAJUN BACON JAM BURGER 17

Bacon Jam made with Tomato, Onion, Brown Sugar Cajun Season Reduced in Porter Beer - Garlic Aioli - Arugula

ENTREES

MAC & CHEESE 15

Cavatappi Pasta - 4 Cheese Blend - Panko
Add Bacon 3 Add Jalapeño 1.5 Add Pulled Pork 7

CHEF'S CHOICE STEAK *Market Price*

Bistro Filet- Fingerling Potatos- Asparagus

BLACKENED AHI RICE BOWL 22

Cooked Cabbage - Yellow Squash - Zucchini - Bell Peppers - Coconut Cilantro Lime Rice - Honey Wasabi - Crunchy Rice Noodles

HONEY CHIPOTLE SHRIMP RICE BOWL 19

Shrimp - Honey Chipotle Sauce - Slaw - Cilantro Lime Crema - Pineapple Salsa - Coconut Cilantro Lime Jasmine Rice

TOFU BOWL 18

Marinated Deep Fried Tofu - Sauteed Veggies Tossed in Gochunjong sauce - Coconut Cilantro Rice - Cilantro Lime Crema

CHICKEN MARSALA 26

Penne Pasta - Chicken - Mushrooms - Sundried Tomato - Cream Sauce with Marsala Wine

PORK CHOP 27

8 oz Bone in Pork chop - Pistachio & Brioche Crust - Parsnip Puree - Broccolini - Red Wine Syrup

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