

TAPAS MENU

Cheese Plate for Two

Chef's selection of four cheeses, olives, candied pecans, crackers & bacon jam 27

Bar Steak

Five ounces of Arizona-grown grass-fed prime rib topped with brandied mushrooms and onions, served with crostini 13

Bruschetta

Three grilled French bread crostini topped with Roma tomatoes, fresh basil, capers & Asiago cheese 7

Drunken Clams

One pound little neck clams simmered with Roma tomatoes, Bermuda onions, fresh thyme and dry white wine creating a savory broth. Served with fresh warm baguette 15

Chicken Wings

Six wings, choose buffalo, teriyaki, or salt & pepper style. Served with carrots and celery. Your choice of dipping sauce 8

Hawaiian Ahi Poke

Tender chunks of wild-caught Yellow Fin Tuna marinated in shoyu, ginger, sesame oil, chili peppers and sriracha. Side of wonton crisps 14

Crab Rangoon

Five wontons stuffed with wild-caught lump crab, cream cheese, scallions, and fresh ginger. Served with a sweet chili sauce 14

Roasted Pear & Brie Flatbread

Flatbread topped with roasted pears, brie and pine nuts, drizzled with honey 9

Salmon Bruschetta

Three grilled French bread crostini topped with grilled wild-caught Alaskan salmon, Roma tomatoes, fresh basil, garlic and Asiago 14

Shrimp Cocktail

Four wild-caught jumbo shrimp served with traditional cocktail sauce 14

Southwest Egg Rolls

Black beans, roasted corn, red bell pepper, jalapeño, and pepper-Jack cheese, wrapped in a crispy flour tortilla. Served with avocado ranch 11

Prime & Brie Flatbread

Grilled flatbread topped with pepper jelly, Arizona grown grass-fed prime rib and brie 12

Stuffed Mushrooms

Three roasted jumbo mushrooms stuffed with a blend of cheeses mixed with Italian sausage and fresh herbs 12

Crab Cakes

Two wild-caught Alaskan crab cakes made with gluten free jalapeño bread crumbs and served with remoulade 16

Seared Ahi

Sashimi style wild-caught tuna, crusted and seared with a Cajun blackened seasoning. Served with a gluten-free tamari, wasabi and pickled ginger 14

Fried Squash Blossoms

Squash blossoms stuffed with herb ricotta cheese, fried in a tempura batter and served with a spicy marinara 15

Lettuce Wraps

Diced Red Bird chicken and toasted macadamia nuts tossed in a sesame ginger sauce and topped with scallions and shredded carrots. Served with fresh butter lettuce 15

Sundried Tomato Arancini

A crispy fried risotto ball stuffed with sun-dried tomato, basil and mozzarella. Served with a spicy marinara 12

Executive Chef Sarah Freick - Sous Chef Cainan Redwine

20% gratuity included for parties of 10 or more.
Consumption of raw or undercooked foods can lead to food borne illness.