

# Gals & Pals

## SMALL PLATES

Friday, February 13th



### CAVIAR PLATE

Sturgeon caviar, French butter with Maldon sea salt, brown bread, creme fraiche, caper berries, shallots, chives, smoked mussels with chili, & Dorito chips

MARKET  
PRICE

### CHARCUTERIE BOARD

Chef-curated selection of artisan cheeses and cured meats with accompaniments

\$24

### WHIPPED RICOTTA & STRAWBERRY TOAST

with balsamic glaze, fresh herbs, honey & grilled sourdough

\$16

### ROASTED SHRIMP WITH REMOULADE

with garlic, lemon & cracked pepper

\$24

### MEDITERRANEAN MEZZE PLATTER

with hummus, grape leaves, tzatziki, marinated olives, roasted carrots with za'atar & warm pita

\$28

### CALABRIAN FLATBREAD

rich Calabrian cream sauce, crumbled hot Italian sausage, mozzarella • pecorino Romano & fresh basil

\$22

### MISO-GLAZED SALMON BITES

crisp Napa slaw, sesame vinaigrette & scallions

\$22

### TRUFFLE-PARMESAN POMMES FRITES

hand-cut fries, white truffle, parmesiano, fine herbs & house made aioli

\$10



# THE SIP LIST

Friday, February 13th



## BEER

### DOMESTIC & SELTZER

Coors Light, Yuengling, Blue Moon,  
White Claw

\$5



### CRAFT

Groove Brewing Lace Lager, Lagunitas  
IPA, Sam Adams Sessional

\$7

### IMPORTS

Guinness, Corona, Heineken

\$6

## WINE

### WHITE

Chardonnay, Pinot Gris,  
Sauvignon Blanc, Prosecco

\$9



### RED

Pinot Noir, Cabernet Sauvignon,  
Merlot

\$9



## COCKTAILS

### BLUSH PROSECCO SPRITZ

Prosecco, elderflower, raspberry & citrus

\$15



### CHOCOLATE-COVERED STRAWBERRY

### ESPRESSO MARTINI

Vodka, espresso, cacao, strawberry  
essence & chocolate-dipped rim

\$15

### PINK PALOMA

Tequila, pink grapefruit, fresh lime,  
salted rim

\$15

