

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, parmigiano, 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 Sessonal

\$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

