



# MENU

## APPETIZERS

### BRUSCHETTA (CHOICE OF 2 OR 3)

- Serrano ham, Mascarpone, piquillo peppers, cilantro & toasted almonds
- Burrata, heirloom grape tomatoes, balsamic reduction & EVOO
- Goat Cheese, romesco, chives, sherry vinegar & EVOO

**\$12**  
FOR 2

**\$16**  
FOR 3

**Sub gluten free bread \$2 for two, \$3 for three**

\* Gluten free bread is prepared on the same grill as non-gluten free bread.

### CHARCUTERIE BOARD

Three each seasonal meats and cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread

**\$26**

### SOUS VIDE PORK BELLY

Julienne cucumbers, jalapeño, and pickled radish, dressed with hoisin glaze, nouc cham & herbs

**\$16**

### HOUSE CUT FRIES

Served with Sriracha ketchup & horseradish mustard-aioli

**\$8**

### \* TUNA TOSTADAS

Cilantro almond pesto, ahi tuna, cucumber pico, chipotle aioli & micro-cilantro

**\$14**

### EDAMAME

Sea salt (\$8) or angry butter (\$9)

**\$8**  
**\$9**

### OVEN ROASTED MEATBALLS

Veal, beef, lamb, marinara, manchego, basil & toasted artisan bread

**\$19**

### VEGGIE POTSTICKERS

Ponzu dipping sauce & micro-cilantro

**\$13**

### \* TUNA STACK

Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, herb mango soy glaze, togarashi rice chips

**\$19**

### BEEF SLIDERS

Locally sourced beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & horseradish mustard-aioli

**\$15**

### LAMB SLIDERS

Harissa spiced lamb, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce

**\$17**

### FIRE SHRIMP

Cajun butter, tomato, toasted artisan bread & green onions

**\$19**

## SALADS

### FIG, BURRATA AND SERRANO HAM SALAD

Dried figs, burrata, serrano ham, arugula, heirloom grape tomatoes, red onion, champagne vinaigrette, radishes & toasted artisan bread

**\$18**

### GARDEN SALAD

Spring greens, carrots, roasted beets, Campari tomatoes, red onions, cucumber, gorgonzola & champagne vinaigrette

**\$16**

### CHOP SALAD

Romaine, artichokes, serrano ham, pepperoncini's, heirloom grape tomatoes, avocado, red onions, sherry-mustard vinaigrette & manchego

**\$17**

### Add protein \$9

\*Soy glazed blackened ahi or \*sautéed shrimp

## PIZZAS

### CLASSIC MARGHERITA

San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil

**\$18**

### SPICY CAPICOLA

Garlic oil, pecorino, fontina, mozzarella, gorgonzola, parmesan, cracked black pepper & basil

**\$18**

### MEATBALL

San Marzano tomatoes, mozzarella, caramelized onions, pecorino, & manchego

**\$22**

### BURRATA & SERRANO

San Marzano tomatoes, mozzarella, burrata, serrano ham, heirloom grape tomatoes, arugula, garlic, EVOO & balsamic reduction

**\$20**

### SAUSAGE PESTO

Cilantro-almond pesto, jalapeño cheddar sausage, mozzarella, feta cheese, piquillo peppers, pecorino, cracked black pepper & micro-cilantro

**\$20**

### SPICY HAWAIIAN

San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeño & pecorino

**\$20**

### SAUSAGE & HOT HONEY

Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey

**\$22**

### MASCARPONE & MUSHROOM

Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego

**\$22**

### Add cauliflower crust \$2

\*All pizzas are prepared in the same pizza oven.

## DESSERTS

### MINI JARS

- Double Chocolate Brownie
- Berries & Cream
- Key Lime Cake

**\$6.5**  
EACH

**\$17**  
FLIGHT

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.



# DRINKS

SIGNATURE COCKTAILS		WINE		GLASS	BOTTLE		
<b>TASTY GREEN</b> Vodka, Sake, Lime, Cane Sugar, Cucumber, Basil	\$16	<b>REDS</b>	<b>Bread &amp; Butter</b> Cabernet Sauvignon, Napa Valley, NV	\$12	\$48		
<b>BBQ ON A SATURDAY NIGHT</b> Bourbon, Honey, Smoked Peach, Lemon, Peach Bitters, Angostura Bitters	\$16		<b>McPherson</b> Red Blend, Texas, 2017	\$11	\$44		
<b>MEAN MACHINE</b> Gin, Orgeat, Midori, Lime, Cane Sugar, Mint	\$16		<b>Landmark Vineyards</b> Pinot Noir, Russian River, 2016	\$12	\$48		
<b>MARGARITA STANDOFF</b> Tequila, Citronge, Ancho Chili, Pineapple, Lime	\$16		<b>Rocca Della Macie</b> Chianti Classico, Tuscany, Italy, NV	\$12	\$48		
<b>GOOD SOUND &amp; BEACH BOUND</b> Rum, Lime Cordial, Coconut, Jasmine, Pimento Bitters	\$16	<b>WHITES &amp; ROSÉ</b>	<b>Domaine de Bernier</b> Chardonnay, Loire Valley, NV	\$12	\$48		
<b>PUTTERY OLD FASHIONED</b> Rye Whiskey, Angostura Bitters, Lemon Oils	\$16		<b>M.A.N.</b> Sauvignon Blanc, South Africa, 2020	\$12	\$44		
<b>THE MARK OF CINCORO</b> Cincoro Reposado Tequila, Benedictine, Orange Bitters and Angostura Bitters, Lemon and Orange Oils	\$25		<b>August Kessler</b> Riesling, Germany, 2019	\$12	\$44		
<b>BRUMBLE</b> Rum, Blackberries, Lemon, Cane Sugar	\$16		<b>Oyster Bay</b> Pinot Gris, New Zealand, 2020	\$12	\$48		
<b>DINNER AT THE LOUVRE</b> Brandy, Blackberries, Lemon, Cane Sugar, Champagne	\$16	<b>Fleurs de Prairie</b> Rose, Languedoc, NV	\$12	\$44			
<b>ZERO PROOF COCKTAILS</b>		<b>SPARKLING</b>					
		<b>Chandon Brut Sparkling, NV</b>	\$12	\$54			
<b>PUTTERY GINGER BEER</b> House-pressed Ginger, Lime, Soda, Mint	\$7.5	<b>CHANDON BRUT ROSE, NV</b>					
<b>WATERMELON AGUA FRESCA</b> Watermelon, Honey, Lemon, Soda	\$7.5	<b>CANNED WINE</b>					
<b>SPICED COLA SODA</b> House-made Cola, Clove, Cinnamon, Soda	\$7.5	House Wines, Brut Bubbles		\$20			
<b>ORGEAT LEMONADE</b> Orgeat, Lemon, Mint, Soda	\$7.5	House Wines, Rose					
<b>ZERO PROOF COCKTAILS</b>		House Wines, Red Blend					
		House Wines, Sauvignon Blanc					
		House Wines, Chardonnay					
		<b>BEER &amp; SELTZER</b>					
		<b>ZERO PROOF COCKTAILS</b>		<b>DRAFTS</b>	<b>Stella Artois, Pilsner</b>		\$8.5
					<b>Blue Moon, Belgium Wheat</b>		\$8.5
					<b>Bud Light, Lager</b>		\$8.5
					<b>Modelo, Mexican Lager</b>		\$8.5
					<b>Michelob Ultra, Lager</b>		\$8.5
					<b>Tall Dark &amp; Nutty, Red Bear Brewing, Stout</b>		\$8.5
<b>Sunny Little Thing, Sierra Nevada, Hazy IPA</b>					\$8.5		
<b>Tropi Canon, Heavy Seas, Citrus IPA</b>					\$8.5		
<b>Ponzi, Atlas Brewing, IPA</b>					\$8.5		
<b>Vienna, Lager</b>					\$8.5		
<b>ZERO PROOF COCKTAILS</b>		<b>BOTTLES/CANS</b>	<b>Budweiser</b>		\$7		
			<b>Miller Light</b>		\$7		
			<b>Bold Rock, Apple, Hard Cider</b>		\$7		
			<b>White Claw Seltzer</b>		\$7		
			<b>Golden Monkey, Victory Brewing, Belgium Tripel</b>		\$7		
			<b>Mango Cart, Golden Road, Wheat Ale</b>		\$7		
			<b>Hazy Little Thing, Sierra Nevada, Hazy IPA</b>		\$7		
<b>Athletic (N/A)</b>		\$7					