

SMALL BAR BITES

CASTELVETRANO OLIVES	\$3
MARCONA ALMONDS	\$3
SWEETY DROP PEPPERS	\$3
COMBO OF ALL THREE ABOVE	\$8
SLICED HEIRLOOM TOMATO WITH FLEUR DE SEL	\$5
CHILLED GRILLED ASPARAGUS WITH ROMESCO VINAIGRETTE	\$5
EAGLE MOUNTAIN APACHE BLUE CHEESE, CRACKERS	\$6
LATTE DA GOAT CHEESE, CRACKERS	\$6

APPETIZERS

MEXICAN SHRIMP COCKTAIL	\$13.95
Poached Shrimp, Zesty Cocktail Sauce, Fresh Avocado, and Pico de Gallo. Served with Blue Corn Chips 🌿	
KOREAN FRIED CHICKEN WINGS	\$10.95
Crispy Chicken Wings in a Sweet & Spicy Sesame Soy Glaze, with Quick-Pickled Cucumbers	
MELON & PROSCIUTTO	\$8.95
Fresh Local Melon wrapped with Prosciutto di Parma, with Arugula, Cracked Black Pepper, and Balsamic Reduction 🌿	
MARINATED CALAMARI SALAD	\$10.95
Marinated Squid, Local Rebel Tomatoes, Castelvetrano Olives, Parsley, Lemon, and Arbequina Olive Oil 🌿	
GUACAMAME ESQUITES	\$9.95
Fresh Avocado and Edamame, with Lime, Cilantro, Jalapeño, topped with Mexican-Style Charred Corn Salad, Honey Doe Farm Goat Feta, and Blue Corn Chips 🌿 ✓	
PAPADUMS WITH CHUTNEY	\$8.95
Crisp Lentil Wafers, Greek Yogurt, Cucumber Relish, Curried Lentils, Coriander Mint Chutney, and Peach Chutney 🌿	
PATATAS BRAVAS	\$7.95
Fried Potatoes with Spicy Tomato Sauce, Creamy Aioli, Pickled Onions, and Sweetly Drop Peppers 🌿 ✓	

Bon Appétit – food services for a sustainable future

🌿 Item can be prepared without gluten. ✓ Blue Zones Project®