

# BAR MENU

## Soups & Salads

**French onion** with broiled swiss cheese and house croutons **5**

**Soup du Jour** **4**

**Caesar** with creamy dressing, house made sourdough croutons, and parmesan crisps **6**

**Italian** with salami, mozzarella, olives, pepperoncini, croutons, tomatoes, and mixed greens **8**

**Spinach** with spiced walnuts, fuji apples, chevre, and honey mustard dressing **7**

**Celery and apple** with dried cranberries, almonds, and orange yogurt dressing **6**

Mixed greens with **miso** dressing, carrots, tomatos, cucumbers, sesame seeds, wonton crisps and scallions **6**

## Small Plates

Beef tenderloin **steak tartare** with chives, capers, and crostini **10**

**Crab cakes** with creole remoulade **8**

**Shrimp** with romesco sauce and grilled lemon **10**

**Charcuterie:** prosciutto, salami, and spicy capicola with marinated vegetables, and whole grain mustard **9**

**Flash fried calamari** with chipotle lime aioli **8**

**Hummus trio:** baba ganoush, harissa, roasted garlic **6**

**Cheese plate:** candied pear and La Bottega gorgonzola, chevre and grape chutney, Cottonwood River cheddar and bacon jam **13**

**Grilled beef skewers** with red onion marmalade and hot calabrese peppers **10**

**Egg rolls:** pancetta, braised cabbage, and beer mustard **6**

## Flatbreads

**Artichoke heart** with red onions, mushrooms, swiss cheese, and red pepper aioli **9**

**Pesto** with oven dried tomatoes and chevre **11**

**Ham and brie** with apple butter and arugula **10**

**Meats:** canadian bacon, pepperoni, Italian sausage, mozzarella, and marinara **11**

## Sandwiches

All served with house cut french fries

**Chicken salad** with apples, raisins, and celery on sourdough with bibb lettuce **9**

**Classic club** on wheat toast with swiss, ham, turkey, bacon, lettuce, tomatoes, and mayo **10**

**Prime beef** burger with choice of cheese, lettuce, tomatoes, pickles, and onions **10**

Smoked **pulled pork** on an artisan bun with apple slaw and green chili BBQ **10**

**Pork fritter** on French bread with lettuce, tomatoes, and mayo **8**

Grilled **portobello** on an artisan bun with chevre, bibb lettuce, oven dried tomatoes, and roasted red pepper aioli **10**

## Entrees

**Bouillabaisse:** shrimp, calamari, clams, scallops, and salmon in rich saffron and tomato broth **22**

Grilled **KC strip steak** with french fries, asparagus, and house steak sauce **22**

**Penne** with Italian sausage, parmesan cheese, and house marinara **16**

**Cavatappi** with roasted cauliflower, pine nut, sweet red peppers, and asiago cheese **16**



Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals.  
20% gratuity may be added to parties of 6 or more.