

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**

 ELEVEN

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.