



TAPAS

FRIED STUFFED OLIVES

A dozen large Queen Anne Olives stuffed with your choice of Boursin or Blue Cheese and served with Chef's special dipping sauce. 10

BACON WRAPPED STUFFED JALAPEÑOS

Savory bacon wrapped jalapeños stuffed with a spicy cream cheese blend. 12

CRAB RANGOONS (4)

House-made, cooked to order with our house Rangoon sauce. 9

SPINACH ARTICHOKE DIP

House-made dip baked to order. Topped with parmesan, and served with pita points. 11

CREAMY CRAB DIP

Imitation crab, artichoke hearts, cream cheese, and garlic. Served with pita points. 13

STUFFED PORTABELLA MUSHROOMS

Fresh Portabella mushrooms stuffed with spicy Italian sausage, caramelized onions, and queso fresco cheese. Topped with our house blend of shredded cheeses and drizzled with a barrel aged balsamic sauce. 12

CALAMARI

Fried to order served with garlic sriracha sauce. 12

CAJUN SALMON SKEWERS*

Fresh salmon skewered and seasoned in our house blend of herbs and spices and gently baked to medium rare. Served with sticky rice and a sweet Teriyaki drizzle. 14

COCONUT SHRIMP

Five breaded shrimp served with our house-made mango Thai sauce. 14

HOMEMADE CRAB CAKES

Two house-made blue crab cakes served with roasted red pepper remoulade and a lemon wedge. 14

SWEET POTATO WAFFLE FRIES

Thick cut waffle fries served with our house-made raspberry chipotle sauce. 9

JUMBO CHARCUTERIE BOARD

Featuring ample portions of Capicola, Salami, and Pepperoni meats, Gouda, Boursin, and Blue Cheeses, gourmet stone ground mustard, roasted red pepper hummus, balsamic jam, and pimento stuffed olives. All served with Baguette slices, crostinis, and fried pita points to help you create your own taste sensation. 23

KAMIKAZE TUNA*

Fresh Yellowfin tuna seared in our house kamikaze spice blend. Served with sticky rice and a sweet Teriyaki drizzle. 16

TROPICAL SESAME SEARED TUNA*

Fresh Yellowfin tuna seared in sesame oil and coated in black and white sesame seeds. Served with mango Thai sauce, sticky rice, and mango salsa. 16

TERIYAKI SALMON*

Atlantic salmon gently seasoned and baked to medium rare and served with sticky rice and a sweet Teriyaki sauce. 15

ANGUS SLIDERS (2)

Grass-fed Angus beef on artisanal bread. 14
Choose from:

- Ghost Sliders – With caramelized onions, balsamic jam, and ghost pepper cheese.
- Whiskey Sliders – House-made whiskey sauce and caramelized onions.
- Blue Cheese Sliders - Applewood smoked blue cheese, and caramelized onions.

ROASTED RED PEPPER HUMMUS

Served with pita points. 9
- Add fresh vegetables. 5

BRUSCHETTA

Tomato, red onion, basil, and fresh mozzarella over toasted baguette drizzled with barrel-aged balsamic sauce. 9

MANGO SALSA & CHIPS

Our homemade mango salsa served with tortilla chips. 9

CHICKEN SATAY

Three chicken skewers sautéed in garlic sauce, coated in house-made peanut sauce. Served with sticky rice. 11

FLATBREADS

CRAB RANGOON

Our house-made crab rangoon stuffing smothered in a five cheese blend and drizzled with warm honey sauce. 13

MEDITERRANEAN CAPRESE

Roasted tomatoes in olive oil, fresh mozzarella, red onion, and basil. Drizzled with a balsamic reduction. 13

PESTO CHICKEN

Garlic pesto and grilled Montreal chicken with fresh mozzarella and spinach. 13

SWEET AND SPICY SICILIAN

Balsamic jam, mushrooms, Italian sausage, green onion, queso fresco, and ghost pepper cheeses. Plus our five cheese blend. 13

HAWAIIAN

A barbecue sauce based flatbread topped with a five cheese blend, pineapple, Canadian bacon, and red onion. 13

SPINACH ARTICHOKE

Our house-made spinach and artichoke spread smothered in a five cheese blend. 13



HAPPY HOUR

BUY ONE TAPAS
GET ONE FREE

Excludes Tapas over \$13 • Mon - Fri From 3pm - 6pm



MARTINI MONDAYS



Buy One Martini
GET ONE FOR 1¢

ALL DAY!

TAPAS TUESDAYS

Buy One Tapas
GET ONE FREE

ALL DAY!

WINE WEDNESDAYS



BUY ONE GLASS OF WINE
GET ONE FOR 1¢

ALL DAY!

SWEET TOOTH THURSDAYS

\$2 OFF
CHOCOLATE MARTINIS
ALL DAY!

FAB FRIDAYS

\$2 OFF ALL
F, A, & B MARTINIS

9pm - Close

SWANKY SATURDAYS

\$2 OFF ALL
S, A, & T MARTINIS

9pm - Close