## **FOOD**

WARM FRENCH ONION DIP GFV caramelized onions, Parmesan and Gruyère cheese served with w/ Kettle potato chips	16
AHI TUNA TARTARE hand chopped sushi grade tuna, avocado, mango and toasted focaccia bread	24
<b>DUO DIPS</b> GFV pimento cheese and fresh guacamole w/ hand-cut corn tortilla chips	18
SNACK BAR marinated olives, dry-cured salami, Prosciutto, artisan cheese, Marcona almonds, toasted focaccia bread and sweet corn relish	24
MEZZE PLATE v roasted garlic hummus topped w/ fresh herbs and tzatziki and served w/ warm pita and marinated olives	18
<b>DEVILED EGGS</b> GF classic stuffed eggs topped w/ sweet pickle relish and crisp bacon	9
FOUR CHEESE SPREAD v our signature item served with toasted crostinis and red pepper jelly	16
SMOKED CHICKEN NACHOS GF pulled chicken, sweet corn relish, avocado, habanero crema, jalapeño slices, cotija, cheddar and jack cheese	22
CROSTONE toasted focaccia bread, whipped ricotta, tomato, Prosciutto, aged balsamic and local extra virgin olive oil	18
NAPA SALAD kale, cabbage, avocado, corn, tomato, red grapes, aged cheddar, chicken, French vinaigrette and rustic croutons	22
EMERALD KALE & ROTISSERIE CHICKEN SALAD kale and cabbage mix, roasted peanut vinaigrette, fresh herbs, tomato, pulled chicken and shaved Reggiano	20
CARNITAS pulled pork, coleslaw, pickled jalapeños and apple relish in a soft Ciabatta bun and served with w/ Kettle potato chips	20
NON-ALCOHOLIC	
TROPI-COLA FIZZ house-made cola, coconut, lime juice and soda	8
GINGER LIME COOLER honey ginger, pineapple juice, cinnamon and lime juice	8
CITRUS GROVE almond syrup, grapefruit and lime juice	8
STILL WATER Agua de Piedra   650ml	9
SPARKLING WATER Agua de Piedra   650ml	9
LEMONADE freshly squeezed	6
COLD BREW Inglewood-sourced from Del Cid Coffee	6

