# ADD AN ENTRÉE PROTEIN

### **ROJO RUBBED CHICKEN BREAST \$14**

corn cream sauce

(made without gluten containing ingredients)

#### **MARINATED CAPE CLEARE SALMON \$16**

locally foraged mushroom & lemon compound butter, shallot, thyme

(made without gluten containing ingredients)

### **MARINATED TENDERLOIN \$20**

house made steak sauce

(made without gluten containing ingredients)

### SLOW COOKED BARBECUE BRISKET \$14

house made barbecue sauce

(made without gluten containing ingredients)

### **DUNGENESS CRAB RISOTTO \$18**

white wine, lemon, chive

(made without gluten containing ingredients)

# LATE NIGHT SNACKS

### **BARBECUE PORK SLIDER \$3.75**

smoked mozzarella, house pickles, hawaiian bun

### **KALBI BRAISED BEEF**

**SHORT RIB SLIDER \$3.50** 

firefly kimchee & ginger aioli

## BARBECUE CHICKEN

FLATBREAD \$2.25

roasted garlic, pickled red onion, rogue blue cheese crumbles

### PIGS IN A BLANKET \$1.95

honey mustard sauce

### **MINI GRILLED CHEESE \$2.25**

buttered brioche

(vegetarian)

#### **SMOKED OYSTER & ARTICHOKE**

**DIP \$2.25** 

kettle cooked potato chips

# **DESSERTS**

### **FUDGY BROWNIE BITE \$1.25**

SEASONAL COOKIE \$1.25

### **BUTTERMILK PIE BITE \$1.25**

add seasonal compote .25

### **FIG & OAT BAR \$1.95**

(made without gluten containing ingredients)

#### MINI LEMON CURD TART \$2.25

huckleberry compote

# MINI SALTED CARAMEL

**CHOCOLATE TARLET \$2.25** 

#### MINI PECAN PIE \$2.50

(vegan, made without gluten containing ingredients)

