

## BAR SNACKS

*Sweet & Savory Nuts* | 7      *Homemade Bread Knots* | 6      *Chili Garlic Olives* | 5      *Fried Gnocchi & Wasabi Aioli* | 6      *3 Mushroom Arancini* | 7      *Hand Cut Taro Frites* | 6

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## APPETIZERS

**Red Curry Mussels** | tomatoes, lemongrass, kaffir lime, red onion, garlic, rice cracker | 16

**Char Siu Bao Sliders** | grilled pork, house pickles, chili aioli, lotus root, creamy feta spread, cilantro | 14

**Panko Crusted Brie** | apple pear compote, citrus honey crostini | 15

**Lime & Lemongrass Fried Chicken** | house pickles, lemon roasted red pepper sauce | 14

**Ribeye Bulgogi Frites** | roasted jalapeño bearnaise, cilantro lime crema, roasted cashews | 16

**Chicken Tikka Masala** | garlic cilantro naan, toasted cumin yogurt | 15

**Shrimp & Pork Dumplings** | chive cilantro sweet soy, sambal sauce, shallot oil | 14

**Grilled Skirt Steak** | aromatic spice chimichurri | 15

**Soba Noodles** | green onion, sesame seeds, crispy shallots, cashews, nori, wasabi, soba sauce | 12

**Schnitzel Bites** | pork tenderloin, kimchi salsa, bourbon chili cilantro sauce | 13

**Three Cheese Polenta Frites** | lemon chili aioli, house dry rub | 12

**Vietnamese Savory Crepe** | shrimp, pork belly, coconut cream, bean sprouts, vinaigrette | 14

**Croatian Beef & Lamb Sausages** | red pepper & eggplant spread, creamy feta, red onion, pita | 14

**Braised Beef Sopes** | maseca tart, pickled cabbage, kimchi salsa, creamy feta spread | 15

**Bacon Wrapped Scallops** | pear reduction, chili aioli, side greens | 18

**Kalbi Short Ribs** | kimchi slaw, house pickled vegetables | 16

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## CHARCUTERIE BOARDS

| Local cured meats, artisan cheese, compotes, homemade preserves, nuts, fruit, crostini |

*Single* | 17

*Shareable* | 27

*Artisan Cheese* | 22

## PASTAS & STIR FRYS

| All pasta is made in house using flour from the Arva Flour Mill |

**Cacio e Pepe Fettuccine** | pecorino romano, red onion, arugula, black pepper | 16

**Sundried Tomato & Bruschetta Linguine** | carrots, leeks, onion, tomatoes, garlic, basil, arugula, feta | 18

**Almond Pesto Fettuccine** | red onion, tomatoes, arugula, olives, capers | 18

**Seafood Linguine** | gin piri piri arrabiata, shrimp, mussels, cured salmon | 26

**Cantonese Stir Fry** | egg, bok choy, bean sprouts, onion, leek, carrot, tomatoes, ginger garlic sauce | 17

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**Any of the following can be added to our Pastas, Salads, Stir Frys & Bowls:**

| shrimp 8 | char siu BBQ pork 6 | chicken 7 | sausage 6 | crispy tofu 4 | salmon 13 | pancetta 7 |

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## SALADS & BOWLS

**Wine Bar Greens** | red onion, tomatoes, cucumber, maple dijon vinaigrette | 12

**Miso Ginger Crunch** | cabbage, broccoli, pear, cucumber, cashews, miso ginger vinaigrette | 13

**Maple Brined Roasted Beets** | orange, arugula, goat cheese, candied nuts, honey lemon dressing | 14

**Chopped** | edamame, greens, tomatoes, seaweed, carrot, cucumber, crispy shallots, cashews, sesame soy | 16

**Scallop Salad** | berries, candied nuts, cucumber, pear, greens, red onion, maple dijon dressing | 24

**Vermicelli Bowl** | carrots, cucumber, greens, jalapeño, bean sprouts, Vietnamese vinaigrette | 17

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## ENTREES

| All entrees are served with house vegetables. Ask your server for current selection |

**Salmon** | crushed fingerling potatoes, ginger & lemongrass soy glaze | 25

**Blackened Chicken Supreme** | crushed fingerling potatoes, bacon & mushroom cream sauce | 26

**Filet Mignon 7 oz** | crushed fingerling potatoes, feature compound butter | 35

**Half Rack Panko Herb Crusted Ontario Lamb** | crushed fingerling potatoes, dijon honey glaze | 33

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