



Small Bites

CHIPS & SALSA

White Corn Chips served with fresh-made Guacamole & fire-roasted Salsa | \$5

PIQUILLO HUMMUS

Roasted Red Pepper Hummus, Kalamata Olive, EVOO, cracked Pepper & smoked Sea Salt served with Flat Bread Crackers | \$6

SOUP OF THE DAY

Chef's creation made fresh daily | \$6

VEGETABLE SPRING ROLLS

Napa Cabbage, Bean Sprouts & seasonal Vegetables served with Sesame Ginger Teriyaki Sauce | \$7

CRISPY GREEN BEAN DIPPERS

Cornmeal-crusted, Parmesan-dusted Green Beans served with Cajun Remoulade | \$6

BAY SHRIMP & AVOCADO MARTINI

served with tender Micro-Greens & Meyer Lemon-spiked Cocktail Sauce | \$8

BANG BANG GULF SHRIMP

Golden Panko-crusted Shrimp served with Thai Sriracha dipping sauce | \$8

BAJA FISH TACOS

Corona Beer-battered Cod, Cheddar & Cilantro Slaw in Flour Tortillas served with fire-roasted Salsa & Southwest-style Tartar Sauce | \$8

MESQUITE CHICKEN FLAT BREAD

Smoked Chicken Breast, Applewood-smoked Bacon, Smoked Cheddar, Caramelized Shallots & BBQ Sauce | \$8

CHICKEN QUESADILLA

Adobo-stewed Chicken & Sharp Cheddar Quesadilla served with fresh-made Guacamole, fire-roasted Salsa & Sour Cream | \$7

CHICKEN WINGS

Choice of sauce: BBQ, Buffalo, Garlic Parmesan, Sweet Thai Chili, Teriyaki | \$9

CHICKEN TENDERS

Choice of sauce: BBQ, Buffalo, Honey Mustard, Sweet Thai Chili, Teriyaki | \$7

ARTISAN CHEESE BOARD

Select handcrafted Wisconsin soft & hard Cheeses, dried Tropical Fruit & Fig Jam served with French Baguette & Crackers | \$12