food specials

House-Made Hummus (V)(VG)(G)
served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon & tahini

Wagyu Beef Sliders*
(3) sliders with bacon jam, blue cheese & fries

Blistered Shishito Peppers (VG)
black garlic aioli, charred lemon & white soy

Signature Black Truffle Fries (GF)
with garlic aioli

Edamame (GF)(V)(VG)
edamame pods steamed & sautéed with olive oil, shallots & soy salt

Avocado Toast*
sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese

Prosciutto & Burrata Flatbread
roasted red peppers, heirloom tomatoes, pesto, toasted ciabatta & balsamic

HAPPY HOUR
MONDAY-FRIDAY
2 PM-5 PM

cocktail specials

Green Frosé All Day
ketel one botanical, grapefruit & rosé, dry rosé & strawberry lemonade

Ketel One Cocktails (Flavors Available)

Intrinsic Cabernet

CK Mondavi Pinot Grigio

I|O House Rose

Avissi Prosecco

HAPPY HOUR
MONDAY-FRIDAY
2 PM-5 PM

POTATO LEEK SOUP | 8

CARROT LAYER CAKE | 12
carrot & vanilla with buttercream frosting

REUBEN | 14
corned beef, swiss, sauerkraut & thousand island dressing on rye bread, served with fries

GREEN CAKE POPS | 12
(4) choice of red velvet, chocolate or vanilla

SMOKY SHAMROCK
15 GLASS | 52 PITCHER
jameson, crème de menthe, fresh lemon, smoked salt & egg white

GREEN FROSÉ ALL DAY | 15
ketel one botanical grapefruit & rose, dry rosé, & strawberry lemonade

ST PATRICK’S DAY FLIGHT | 50
TASTING PORTION OF 5 KITCHEN COCKTAILS
smoky shamrock | amethyst destiny | burning for you bourbonberry lemonade | chef’s margarita & an assortment of (2) green cake pops