

White

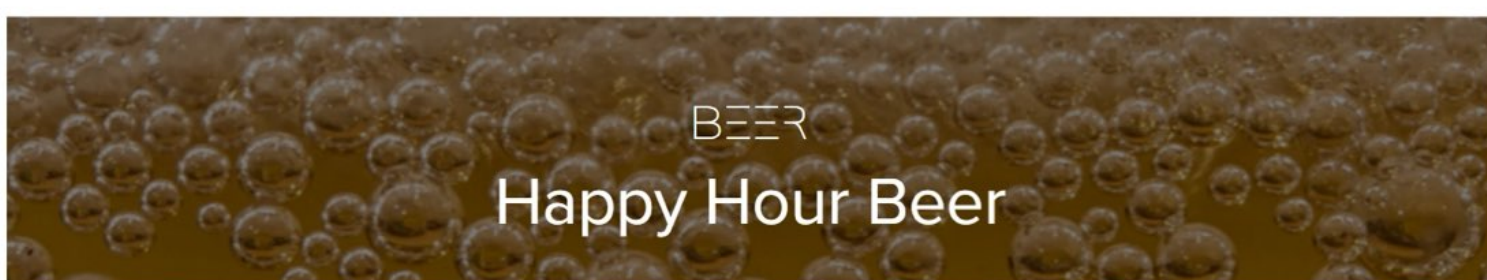
Featured White	5	Sparkling	5	Riesling	6
		Gambino		Bex	
Pinot Grigio	5.5	Sauvignon Blanc	6	Torrontes	5.5
Caposaldo		Crossings		Tilia	
White Bordeaux Comtesse Malet	6	Chardonnay	5.5		
		Santa Julia			

Red

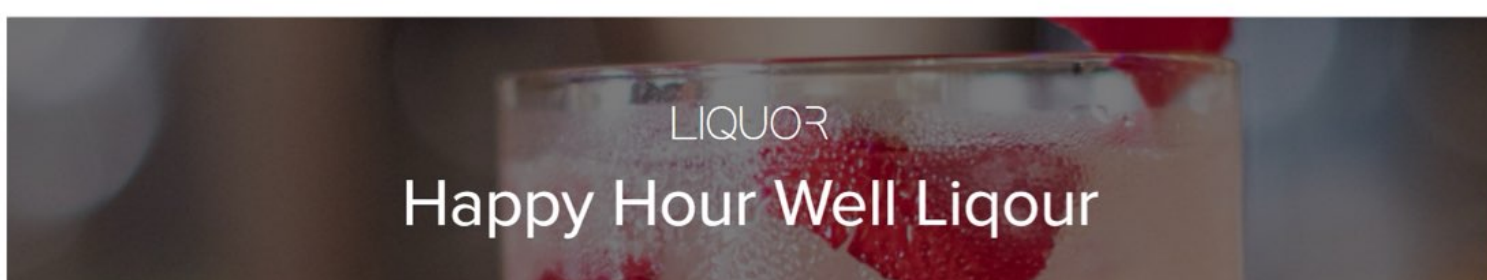
Featured Red	5	Pinot Noir	5.5	Sangiovese	5.5
		Cht Haut Blanville		Caparzo	
Cabernet	6	Malbec	6	Tempranillo	5.5
Grayson		Chakras		Pasa A Paso	
Four Bikers Zinfandel	6	Sweet Red	6		
		Castello Del Poggio			



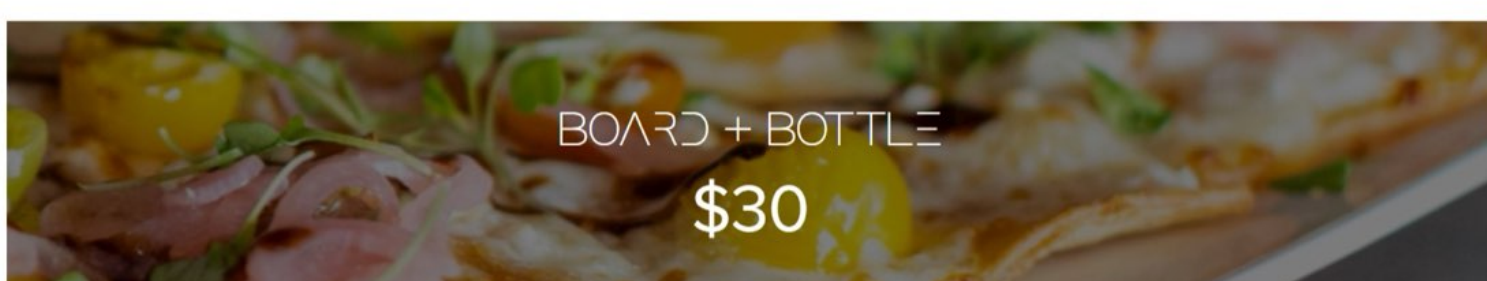
Monkey See, Monkey Drink	8	Roses Old Fashioned	7.5	Sonoran Summer	8
Monkey Shoulder Scotch, Creme Banana, Cream Sherry, Drambuie		Four Roses Bourbon, Demerara Syrup, Angostura Bitters		Watermelon infused Dos Hombres Mezcal, Prickly Pear, Ginger, Lime	
Right Hand Yellow	8	I Love That For You	8.5	Resting Peach Face	8
Gray Whale Gin, Vermouth Blanco, Orange Bitters		Rumhaven, Passion Fruit Liqueur, Coconut Cream, Pineapple Juice		Ranson Bourbon, Peach Schnapps, Blueberry, Lemon	
Thyme To Shine	8	Spicy Citrus Crush	8.5		
Tito's Vodka, Strawberry, Thyme, Sparkling Wine		Tanteo Jalepeno Tequila, Contelope Syrup, & Citrus Notes			



Michelob Ultra	4	Bud Light	4	Landshark	4
Kona Big Wave	4				



Well Liquors	7
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Chef Curated Board	30
Chef's Selection of Cheeses and Cured Meats, Mostardo di Frutta, Grapes, Honey, Marcona Almonds, Caper Berries, Housemade Crostinis & Bottle Of Featured Red, Featured White Wine Or Gambino Sparkling	



Bar Bites

Artichoke Bruschetta	7.5	Aegean Escargot	8	Shrimp Ceviche	24
Artichokes, Heirloom Tomato, Shallots, Balsamic Glaze, Aged Parmesan		Herb Butter Sauce, Feta Cheese, Housemade Crostinis		Tigre de Leche Marinade, Red Onion, Tiny Drop Peppers, Crispy Peruvian Corn	
Spicy Ginger Cauliflower Bites	7.5	Parmesan Truffle Fries	6.5	Grilled Lamb Lollipops	24
Tempura Fried Cauliflower, Ginger Chili Sauce, Scallions		Fries, Parmesan, Grana Padano, Mediterranean Herbs		Atop Beet Hummus, Preserved Lemon, Fennel Salad	
Ahi Tuna Tartare*	10.5	Black & Bleu Flatbread	7.5	Artichoke Tomato & Arugula Flatbread	7.5
Avocado Crema, Ponzu Vinaigrette, Wakame, Sesame, Wontons		Prime Steak, Bleu Cheese, Red Onion, Mushrooms, Tiny Drop Peppers		Caper Berries, Onion, Balsamic & Tru[e	
Roasted Beet Hummus	6	P.E.I. Mussels	19	Famous Wood Grilled Octopus	23
Roasted Beets, Chickpeas, Fried Capers, Feta With Toasted Flatbread		Preserved Lemon White Wine Broth, Artichokes, Chili Flake		Tender Grilled Octopus, Fennel, Capers, Red Onion, Lemon, EVOO	
Blue Crab Fingers	25	Prime Steak Tartare*	23		
Sautéed In Creole Lemon Butter, Scallions, Housemade Crostinis		* Hand Cut Raw Certified Angus Beef®, Capers, Tru[e Alioli, Quail Egg, Crostinis			

\$3 EACH

Wagyu Beef Slider	Oyster On The Half Shell	Petite Chicken Pincho
Hawaiian Roll, Bacon, Bleu Cheese Aioli, Caramelized Onion, Pickle	Traditional Accompaniments	Marinated Chicken Breast, Pickled Onions, Chimichurri Sauce