



STARTERS

Soy Pickled Eggs

kewpie mayo, fried garlic, fried shallots, nori furikake, sweet pickled cucumber, sriracha \$9

Pastelitos

annatto corn flour fried turnover, seasoned beef, raisins, Oaxaca cheese, cabbage curtido, tomato salsa \$12

Prosciutto Bruschetta

caramelized onion dip, balsamic syrup, lemon infused xvoo arugula, grilled focaccia \$12

Chicken Wings

salsa macha wing sauce, cotija cheese, sour cream \$12

Nachos

warm Caramelo Tortilleria totopos, pepper jack & tequila queso, pinto refried beans, pico de gallo \$14 (Add Chicken \$7/Grilled Steak*\$12)

Beef Sliders

braised beef, onion marmalade, Muenster cheese, garlic fries \$14

Charcuterie Board

Chef's choice of two meats and cheeses, pickled onions, fig preserves, whole grain mustard \$20

SALADS

Additions: Grilled Chicken \$7 Grilled Shrimp \$12 Grilled Steak* \$12 Grilled Salmon* \$14*

Grilled Peach Spinach Salad

baby spinach, marinated feta cheese, red onion, roasted pecans, honey poppy seed dressing \$9

Chopped Salad

iceberg lettuce, hard boiled eggs, bacon, pickled red onions, roasted grape tomatoes, bleu cheese crumbles, buttermilk sage dressing \$9

Charred Romaine Caesar Salad

charred romaine lettuce, marble rye croutons, shaved asiago cheese, Caesar dressing \$9

Steak Salad

lettuce mix, cherry tomato medley, red onion, blue cheese crumbles, croutons, parmesan cheese, balsamic glaze \$18

Fried Goat Cheese & Beets Salad

arugula, roasted red & golden beets, goat cheese croquette, shallots, fried walnuts, balsamic dressing, spicy honey \$11

**Regarding the safety of these items, asterisked items can be served raw or undercooked. Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness.*



SIDES

- French Fries \$5
- Sweet Potato Fries \$5
- Garlic Fries \$5
- Mashed Potatoes \$5
- Green Beans \$5
- Garden Salad \$6
- Asparagus \$6

HAND HELDS

Served with choice of french fries, garlic fries, or sweet potato fries

Brisket Dip Sandwich

smoked brisket, provolone cheese, onion straws, barbeque dipping sauce, hoagie bun \$15

Club Sandwich

turkey, ham, bacon, onion, pickle, lettuce, tomato, cheddar, sourdough \$14

Chicken Pesto Sandwich

herb marinated chicken, pesto, mayonnaise, sundried tomatoes, arugula, mozzarella, rosemary focaccia \$14

Black & Blue Burger*

blackened 7oz beef patty, blue cheese, blueberry compote, arugula, bacon \$15

KC Beach Burger*

7oz beef patty, grilled pineapple, onion ring, barbeque sauce, sautéed jalapeños, ham \$15

Smoked Oyster

Mushroom Quesadilla

Caramelo Tortilleria avocado oil flour tortilla, crispy smoked mushrooms, Oaxaca cheese, scallion cream, salsa macha \$11

ENTREES

Pork Chop

13oz pork chop, mushroom and pea risotto, grilled asparagus, sherry gastrique \$22

Shrimp Scampi Linguine*

white wine lemon garlic sauce, cherry tomatoes medley, parmesan, asparagus \$24

Brick Chicken

lemon potato wedges, broccolini, pan jus \$24

Salmon*

coconut cream mash potatoes, grilled broccolini, chimichurri, mango pico de gallo \$26

14oz Ribeye*

mashed potatoes, green beans \$40

DESSERTS

Brown Butter Cake

honey cinnamon ice cream \$9

Vanilla Flan Napolitano

pistachio cake, roasted red fruits \$9

Olive Oil Cornbread

vanilla ice cream, apricot jam, citrus olive oil \$9

High Hopes Ice Cream Flight

Chef selection of 3 ice creams from locally owned High Hopes Ice Cream shop, served with Chef choice of cookie \$10

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