

Quinoa, Berry, Nut Salad - 13

Blueberries, Blackberries and Strawberries, Walnuts,
Scallions, Arugula, Lemon, Goat Cheese

Suggested Pairing: Rumor Rosé

Korean BBQ Cauliflower Bites - 14

Housemade Sauce, Toasted Sesame Seeds, Scallions

Suggested Pairing: Cleeborg Riesling

Albondigas Skewers with Whipped

Goat Cheese Tzatziki - 15

Ground Lamb & Pork, Goat Cheese, Lemon,
Garlic, Cucumber, Mint

Suggested Pairing: Manos Negras Malbec

Duck Confit Tacos - 17

Blackberry Chipotle Sauce, Whipped Goat Cheese,
Cabbage, Pickled Red Onions

Hibiscus Tortillas from Raquelita's

Suggested Pairing: Meinklang Zweigelt

Bootheel 7 Ranch Burger* - 18

Roasted Anaheim Aioli, Pickled Roasted Anaheim Peppers,
Brunson Bacon, Rattlesnake Cheddar

Suggested Pairing: Urban Park

Ricotta Capaletti - 24

House Made Filled Pasta, Spicy Crushed Tomato Sauce,
Cerignola Black Olives, Fresh Parmesan

Suggested Pairing: Piculit -Neri

Colorado Striped Bass Ceviche* - 23

Onion, Red Bell Pepper, Jalapeño and Fresno, Carrots,
Cucumber, Cilantro, Lemon, Lime and Orange Juice

Suggested Pairing: Albet i Noya Rosé Brut

Pan Seared Scallops with Mexican Street Corn* - 27

Grilled Corn, Red Onion, Cilantro, Fresno, Avocado, Cotija
Cheese, Mayo, Bacon

Suggested Pairing: Cherry House White Blend



Artisan Cheese and Cured Meat Board ▲

Build your Own Cheese and Meats Board

Combination of Cheeses and Meats Encouraged

Each board comes with:

*Olive Mix ~ Toasted Nuts ~ Pickled Cherries ~ House Made Red
Wine Mustard ~ Seasonal Compote ~ Pickled Onions ~ Crostini*

2 Cheeses - \$15

2 Meats - \$15

4 Cheeses - \$30

4 Meats - \$30

Ask your server for suggested wine pairing and today's selection.

Flatbread - 16 ▲

(Choose up to two options per order)

1. Walnut Kale Pesto, Blistered Tomato, Red Onion, Burrata, Basil and Balsamic Glaze
2. Seared Flank Steak, Whipped Ricotta, Caramelized Onions, Blistered Tomato, Chimichurri
3. Caprese ~ Red Onion, Blistered Tomato, Mozzarella, Balsamic Glaze, Basil
4. Grilled Pineapple, Bacon, Whipped Feta, Caramelized Onion, Sweet Chili, Cilantro

Desserts

Blueberry Lemon Panna Cotta - 11

with Prosecco Macerated Blueberry Coulis

French Press CORVUS Coffee - 7

Please allow a few "flavor dwelling" minutes.

*Ask your server about GF, DF and
Vegan Accommodations*



▲ *May contain peanuts and/or tree nuts*

** These items may be served raw or undercooked, or contain raw or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

~ gratuities are shared by employees ~