

## bar bites

**SPICY MARCONA ALMONDS \$3**

**NOCELLARA AND ARBEQUINA OLIVES \$3**

**PATAGONIA SMOKED MUSSELS W/TRUFFLE CHIPS  
AND PIPARRA PEPPERS \$12**  
(sustainably sourced by patagonia).

**CHARCUTERIE AND CHEESE PLATE \$12**  
(rotating, ask bartender)

**SPANISH TRUFFLE POTATO CHIPS \$2**

## sandwiches, etc.

available 4:00 until 9:00

**SMASHED AVOCADO TOASTY \$7**

smashed avocado, toasted schiacciatta bun, diced grape tomato, micro greens, balsamic glaze, olive oil drizzle.

**OPEN FACED SMOKED TROUT SANDWICH \$8**

smoked idaho trout, tzatziki smear, capers, pimiento, red onion, lemon wedges.

**WAGYU DOG \$8**

aussie wagyu dog, stone ground bakery egg bun, diced mango salsa, shredded greens, spicy asian slaw.

**MANCHEGO AND PROSCIUTTO PANINI \$7**

aged manchego cheese, prosciutto, arugula, dijon mustard, schiacciatta bun, kettle chips

**GRILLED CHICKEN PANINI \$9**

grilled chicken, fig jam, goat cheese, house pickled onions, spring greens, balsamic glaze, schiacciatta bun, kettle chips

**VEGETABLE PANINI \$9**

pita, tzatziki, fire grilled artichoke, tomato, cucumber, pimento, onion, caper, cortido salt, olive oil drizzle