

Appetizers

5:00 p.m.-10:00p.m

Spicy Shrimp Cocktail Cucumber slaw, bloody mary gazpacho	13
“MouCo” Cheese Tasting organic plum jam, honey oat biscuits	14
Grilled Chicken Sate Apricot-ginger jam, spicy peanut sauce	12
Warm Artichoke and Spinach Dip Grilled flat bread	11
Seared Jumbo Scallops Mascarpone polenta, fennel citrus salad	15
Fat Tire Marinated Chicken Kabobs Watermelon, jicama and heirloom tomato salad, jalapeno peach jam	15
Buffalo Sliders Brioche rolls, peach chutney, pepper jack cheese, house made chips	15
Beef Tenderloin Sliders Ciabatta bread, pickled onion, roasted tomato, bleu cheese, house made chips	15
Baked Mac and Cheese Buffalo sausage, roasted corn, green chili cheese sauce, cornbread crust	10

Sugar Cane Shrimp 15
Watermelon jicama and heirloom tomato salad,
chermoula sauce

“Haystack Mountain” Goat Cheese Flatbread 13
Olive tapenade, grilled asparagus, roasted tomato,
arugula pesto

“Sunny Breeze” Feta Cheese Flatbread 13
Hummus, roasted mushrooms, fresh chiles and lemon
olive oil

Desserts

Warm Apple Tart 9
Maple crème fraiche ice cream

Dip Your Own Strawberries 9
Sour cream, brown sugar, grand marnier white chocolate
ganache, Bailey’s dark chocolate ganache

Chocolate Ice Cream Tiramisu 10
Espresso-laced ladyfingers, chocolate ice cream, mascarpone,
cinnamon, cocoa and chocolate espresso beans

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness. Please notify your server of food allergies

A gratuity of 18% will be added to all parties of 6 people or more