

t h e b r a s s b e a r



BITES & SHARE PLATES

Cheese & Charcuterie (AGF) \$25
Chef's Choice of Meats and Cheeses
Served with Crackers and Accompaniments

Fried Shrimp and Calamari, Chipotle Aioli \$25

BBB Nachos (GF, VEGETARIAN) \$22
Black Bean Nachos | Guacamole | Cheese Sauce
Sour Cream | Pico de Gallo
+\$2 Barbacoa

Loaded Fries (VEGETARIAN) \$22
Cheese Sauce | Black Beans | Jalapeños
Pico de Gallo
+\$2 Barbacoa

Beef Empanadas, Pico de Gallo \$22

Fried Pork Pot Stickers \$20
Garlic Chili Oil | Sweet Soy Sauce

Chicken Wings (AGF, DF) \$20
BBQ | Cayenne Chili | Honey Siracha
Sweet Thai Chili

Insalata Caprese (VEGETARIAN) \$18
Ciliegine | Cherry Tomatoes | Basil Pesto | Arugula

Tzatziki, Crudités, Naan (VEGETARIAN) \$16

DESSERT

The Coconut \$16
Rum Pineapple Compote | Coconut Mousse
Chocolate Crumble | Raspberry Coulis

Red Wine Poached Pear \$16
Yogurt Cream | Honeycomb | Candied Walnut
Caramelized Banana

Cookie Monster (AGF, DF) \$14
Vanilla Ice Cream | Chocolate Sauce | M&M's
Oreo Crumbles | Rainbow Sprinkles

(*) These items may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.