

# Restaurant Week

1 *Snack* + 2 *beverages* (*cocktail* or *glass of wine*\*) for \$35

**Marcona Almonds** (2 oz) (v / gf)

**Marinated Olives** (v, gf)

Castelvetrano olives marinated in house with juniper, lemon & chili

**Charred Vegetable Dip** (v)

Local seasonal vegetables & chilhuacle negro chilies charred over flame.

Served w/ crackers

**Snack Plate #1** (veg)

Selection of cheeses, served w/ crackers, almonds & jam

**Snack Plate #2**

Cured meats, crackers & olives with jam

**Sardine Bocadillo**

Tinned sardines, watercress & dijon mustard

**Magnolia Blossom Ice Cream** (v / gf) - 12

Oat based ice cream w/ pumpkin seed praline

Tax is not included in listed prices

\*Consuming raw or undercooked seafood may increase your risk of food borne illness

V = Vegan    Veg = Vegetarian    GF = Gluten Free

\*See bartender for details