

Restaurant Week

2 Snacks + a beverage 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