



# SEASONAL OFFERINGS

## UDON STREET NOODLE BOWL

Fresh Udon noodles in a flavorful broth, topped with shredded beef brisket, cilantro, soft boiled egg, spring onion and bean sprouts. Finished with black garlic molasses and cilantro oil. \$15.99

## APPETIZERS

### MINI BRISKET TACOS

5 mini wonton shells stuffed full of smoked brisket, romaine and marinated red onion with a BBQ drizzle. Served with a Southwest salad. \$13.99

*Suggested Pairing Trinity Oaks Cabernet*

### YAKITORI PORK BELLY SKEWERS

Char broiled marinated pork belly with spring onion and sesame seeds over white rice with a spicy aioli dipping sauce. \$13.49

*Suggested Pairing Starling Castle Riesling*

## HANDHELDS (CHOICE OF SIDE)

### BELT BUSTER BURGER

Two 4oz. butcher blend patties topped with smoked brisket, peppered bacon, white cheddar, lettuce, tomato, pickles and crispy onion strings on a toasted pretzel bun. \$15.99

*Suggested Pairing Trinity Oaks Cabernet*

### VEGETARIAN WRAP

Jumbo tortilla stuffed with fresh avocado, red onion, tomato, corn salsa and crispy tortilla strips with romaine and house made salsa.

Served with avocado ranch. \$12.49

*Suggested Pairing Barone Fini Pinot Grigio*

### CALIENTE CHICKEN WRAP

Jumbo tortilla with spicy pulled chicken, sauteed peppers & onions, mozzarella, jalapenos and romaine.

Served with avocado ranch. \$13.49

*Suggested Pairing Starling Castle Riesling*

## FLATBREADS

### GARLIC BUTTER + TOASTED FLATBREAD

#### BLT

Bacon, tomato, mozzarella and cheddar cheese topped with fresh spinach and honey mustard drizzle.

HALF \$10.99 / FULL \$18.99

*Suggested Pairing SeaGlass Pinot Noir*

#### ELOTE

Sweet corn, mozzarella and Cotija cheese topped with pico de gallo and avocado ranch drizzle.

Half \$9.99/Full \$17.99

*Suggested Pairing Hess Select Chardonnay*

## ENTRÉE SALADS

### TUNA TATAKI

Seared sesame crusted yellow fin tuna over a bed of romaine with cabbage, green onion, red pepper, carrots, daikon radish and crispy wontons with sweet chili lime dressing. \$15.49

*Suggested Pairing Barone Fini Pinot Grigio*

### SOUTHWEST COBB

Blackened chicken breast, avocado, tomato, corn salsa, green onion, white cheddar and bacon with crispy tortilla strips over romaine. Served with chipotle ranch dressing. \$14.99

*Suggested Pairing SeaGlass Pinot Noir*

### ITALIAN CHOP CHOP

Pepperoni, turkey, tomato, red onion, smoked gouda and chopped romaine with basil pesto balsamic vinaigrette. \$13.99

*Suggested Pairing SeaGlass Pinot Noir*