

PREGAME MENU

\$35 PER PERSON

CHOOSE ONE ITEM FOR EACH COURSE

STARTERS

TOTS

avocado ranch, chives

GARLIC SHRIMP

garlic infused oil, shrimp, fresno chili, lemon

KALE CAESAR

caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon

MIXED GREENS

apples, radish, pistachio, goat cheese, sherry-dijon vinaigrette

ENTREES

BRICK CHICKEN

whely polenta, maitake mushrooms, spring onions, fava beans, marsala jus

OXTAIL CAVATELLI

Semolina cavatelli, braised oxtail ragu, basil, pecorino romano

JERK CAULIFLOWER

roasted cauliflower, raisins, pine nuts, watercress

DESSERTS

CHOCOLATE BUDINO

toasted almond streusel

GOOEY BUTTER CAKE

black sesame

MENU AVAILABLE 4:30 P.M. TO 6:30 P.M.
MONDAY - THURSDAY
ALL NIGHT SUNDAY

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