



SMALL PLATES + STARTERS

DEVILED EGGS

crowned with voodoo shrimp

EDAMAME

ponzu, smoked sea salt, togarashi

*CRISPY RICE

spicy tuna, jalapeno, spicy mayo

P.E.I. MUSSELS

pernod cream, bacon, chili, leek, tomato, fennel, ciabatta

WAGYU MEATBALLS

arrabiata, ricotta, fried basil, focaccia

SUSHI

SPICY TUNA OR SALMON

shiso leaf, cucumber, spicy mayo, tobiko

CALIFORNIA

crab stick, cucumber, avocado

VEGGIE

pickled daikon, carrots, avocado, cucumber, daikon sprouts, ginger dressing

FLATBREADS

THE 7-0

red sauce, seven cheeses, zero meat

PEPPERONI

arrabiata, provolone-mozzarella blend, whipped ricotta

COCKTAILS

HIBISCUS MULE

Belvedere, Lime, Hibiscus, Bitters, Ginger Ale (Mocktail Available)

MS. DAISY

Don Julio Blanco, House Sour, Campari, Mint, Jalapeno (Mocktail Available)

HOUSE OLD FASHIONED

Old Forester 86, Demerara, Angostura Bitters, Orange Bitters

ESPRESSO MARTINI

Stoli Vanilla, Bailey's, Kahlua, Espresso

SHELLEYTINI

Finlandia, Aperol, Agave, Pineapple, Lemon, Hibiscus, Sparkling Rose

WHISKEY

(2OZ POUR)

Jack Daniel's Single Barrel Urban Barrel Select

Basil Hayden's

Bulleit

Bulleit Rye

Templeton Rye

Johnnie Walker Black

WINE

BY THE GLASS

Veneto, Prosecco, Riondo, Italy

Riesling, Chateau St. Michelle, Columbia Valley, Washington

Pinot Grigio, Luna Nuda, Vigneti delle Dolomiti, Trentino, Italy

Pinot Noir, Hahn, Monterey County, California

Cabernet Sauvignon, Hess, "Shirttail Ranches", North Coast, California

Merlot, Seven Falls Cellars, "stonetree Vineyard", Wahluke Slope, Washington