Limited Menu
Served from 3pm-4pm

STARTERS
Artisanal Three Cheese Plate – Dried Fruit – Nuts – Membrillo Paste – Kalamata Olives – Whole Grain Mustard
Choose Three: Aged Hook Cheddar, St. André, Double– Crème Brie, Chevre, Manchego OR Calabras Bleu
15

15

SALADS
Add – Chicken Breast +4  Sautéed Shrimp +6  Seared Ahi Tuna +7

Asian Cabbage Salad – Napa & Red Cabbage – Edamame – Carrots – Oranges – Cashews – Ginger– Miso Vinaigrette
11

11

Warm Squash Salad – Mixed Greens – Arugula – Butternut Squash – Caramelized Shallots – Dried Cherries – Chevre – Agridulce Sauce – Lemon Champagne Vinaigrette
12

11

10
Perrier Sparkling 3
Orange Juice 3
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda 2
Napoleon Traditional Iced Tea 2
Mighty Leaf Hot Teas 3
Chai Tea (Hot or Iced) 3
Vanilla Italian Cream Soda 3
Joe Van Gogh Drip Coffee 2
Cappuccino / Latte 4
Mocha (Iced or Hot) 4.5
Hot Chocolate 3.5

**WHITES**

Vallformosa Mistinguett, Brut Cava: Catalonia, Spain, NV
7 / 28 btl
- harmonious and appetizing with fruity notes of apricot and melon-

La Galope, Sauvignon Blanc: Gascogne, France 2013
8 / 32 btl
- vibrant and fresh with a citrus scented finish-

Bodegas Naia, Verdejo: Rueda, Spain 2013
8 / 32 btl
- fleshy orchard fruit flavors are deepened by peach pit and floral tones-

Viña Mein, Domillor: Ribeiro, Spain 2010
8 / 32 btl
- dry, focused and chewy with aromatic lemon, orange and plum –

**REDS**

Nasher Sangria 8/gl
- a delicious Spanish concoction with red wine, brandy, sliced fruits and a bit of sparkle–

Fattoria Casabianca, Coppia: Tuscany, Italy 2011
7 / 28 btl
– light and spicy with notes of white pepper and plum–

Bodegas Avante, Tineta: Ribera del Duero, Spain 2012
9 / 36 btl
– high pitched red berry with floral scents of raspberry, licorice and mocha –

Bodegas Filón, Filón Real: Calatayud, Spain 2011
8 / 32 btl
- broad and saturated with sweet dark fruit and candied floral flavors–

**BEERS**

Highland Brewing Company: Gaelic Ale
Black Mocha Stout

Terrapin Beer Company: Hopsecutioner IPA

**DESSERTS**

Dark Chocolate Lava Cake with Amarena Cherry Gelato
Raspberry Almond Bar with Tangerine Sorbet
Warm French Apple Tart with Vanilla Bean Gelato
Ricotta Cheesecake with Mixed Berry Coulis
Coppa Catalana with Almond Biscotti