



VENUE MENU



NONNY FRIES | \$6

EGGPLANT CROQUETAS | \$16

MOZZARELLA CHEESE | MICRO GREENS | TOMATO SICILIAN SAUCE (GF/VG)

GRILLED CALAMARI PICCATA | \$19

WHITE WINE | CAPERS | TOMATOES | LEMON SAUCE (GF)

CHARCUTERIE BOARD | \$24

SEASONAL MEAT & CHEESE | PICKLED VEGGIES | NUTS | HERB FOCACCIA

EMPANADAS CON MOLE | \$16

SHREDDED CHIHUAHUA CHEESE | CHICKEN FILLING | SANTA FE MICRO GREENS

CRISPY BRUSSELS SPROUTS | \$16

CRISPY PROSCIUTTO | HARISSA AIOLI (GF/DF)

PAPPARDELLE BOLOGNESE | \$25

PAPPARDELLE PASTA | BOLOGNESE SAUCE | CRÈME FRAÎCHE | MICRO GREENS

DIVER SCALLOPS | \$31

ASIAN NOODLES | WHITE MISO BROTH | BONITO FLAKES |
MATSUTAKE MUSHROOMS | MICRO SHISO | JULIENNE BABY CARROTS (DF)

DOUBLE VISION BEET SALAD

GOLD AND STRIPED BEETS | DRUNKEN GOAT CHEESE | BABY ARUGULA | PEARS |
PECAN APPLE CIDER VINAIGRETTE (GF/VG)(DF/V AVAIL.)

DINNER SALAD \$16 | HALF SALAD \$10

+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS



ONLY SERVED AT CABARET SEATS

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN



SCAN THE QR CODE ABOVE FOR FULL COCKTAIL/DRINK MENU



CASSIS COLLINS | \$15
TANQUERAY GIN | GIFFARD CASSIS NOIR DE BOURGOGNE
LEMON JUICE | GINGER ALE

PRALINE OLD FASHIONED | \$15
OLD FORESTER 100 PROOF | PRALINE LIQUEUR | DEMERARA SYRUP
ANGOSTURA BITTERS | FEE BROTHERS BLACK WALNUT BITTERS
walnut allergy

EL ROYALE | \$15
HENDRICKS GIN | ST. ELDER ELDERFLOWER LIQUEUR

RUSTY COMPASS | \$15
ISLAY MIST 8 YEAR SCOTCH | DRAMUIE
MARIE BRUZARD CHERRY LIQUEUR

ANCHO MARG | \$15
CORAZON BLANCO TEQUILA
ANCHO REYES CHILI LIQUEUR | AGAVE | LIME JUICE



FEATURED COCKTAILS

