



NIBBLES

Marinated Olives 6

citrus zest, chili flake, herbs

Tinned Fish 10

a selection from Spain
and Portugal

Cheese Platter 12

rotating selection, served
with asst condiments

Charcuterie 15

cured meats, nuts, dried fruits,
jam, mustard, crackers

Dessert of the Day

ask server about our daily
option



DRINKS

Huckleberry Mule 12

huckleberry vodka, ginger beer, lime

Blackberry Thyme Spritz 14

housemade blackberry thyme
syrup, prosecco, soda water

Sunset Vibes 15

aperol, gin, grapefruit

Cascade Sour 16

whiskey, lemon, simple,
red wine float

Mezcal Habanero 16

mezcal, coconut cream,
habanero pineapple syrup

Apricot Peychauds 16

gin, apricot liquor, lemon,
honey, peychauds

The consumption of raw or undercooked foods
may increase the risk of food borne illness.

*20% service charge will be added for tables of
six people or more; 100% of this service charge
will be distributed to service staff.

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