

## APPETIZER MENU

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### Beef Flautas

Braised Beef in Latin Spices rolled with Qaxaca Cheese and served with an Avocado Puree and Micro Cilantro

### Lamb Merguez Slider

Lamb Merguez Sausage Slider with Feta Cheese and Charred Onion & Cornichon Relish on a Potato Roll

### Roadside Slider

Classic American Style Slider with American Cheese, Charred Onion, Pickles, Tomatoes and Lettuce with our House Burger Sauce

### Short Rib Toast

Braised Short Ribs with Reduction Sauce, Blackberry, and Shallot Puree on a Bone Marrow Buttered Brioche

### Beef Tataki

Seared Beef Wagyu in Tosa-Zu Sauce, Pillow Cracker, Enoki Mushroom, Avocado Puree, and Curled Scallion

### Lumpia

Fried Pork Roll with Traditional Spices, Carrot, and Water Chestnuts, with our House Sweet & Spicy Nuoc Mam Sauce

### Corn Dogs

Mini Beef & Pork Dogs with a Corn & Jalapeño Crust, served with Chipotle Honey Sauce

### Chorizo Empanada

Spiced Chorizo Sausage, Yukon Potatoes, Golden Raisins, Green Olives, and Latin Spices in Flakey Baked Dough with Cilantro Crema

### Pork Rilette

Pork Rilette on a Stroopwaffle with Cherry Pate, Brie, and Candied Pine Nuts

### Mini Chicken Soft Taco

Chicken and Vegetable Fajita with Crema and Cilantro Clipped in a Soft Tortilla

### Thai Crepe GF

Lemongrass Chicken, Mango & Pepper Slaw, Curried Peanut Sauce, Mint & Basil, Egg Crepe

### 5 Spice Duck Confit

Duck Confit, Sweet Potato, Fig Compote, Triple Cream Brie, Tuscan Pane Crostini

### Fried Chicken Slider

Duos Fried Chicken with our House Bread & Butter Pickles, Romaine Lettuce, and Harissa Aioli on a Hawaiian Sweet Roll

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Ahi Tuna Tartare GF possible in a bamboo bowl  
Ahi Tuna with a Cucumber Salsa Criolla, Passion Fruit Puree, Crisp Wonton, and Micro Radish

Crab Cakes  
Dungeness Crab, Washington Apple, Watercress, and Citrus Aioli with Micro Arugula

Ceviche GF  
Shrimp in Leche De Tigre, Avocado and Tomato Relish, Chile Oil, and Crisp on a Tasting Spoon

Coconut Shrimp  
Local Beer Coconut Battered Shrimp with our House Sweet & Spicy Nuoc Mam Sauce

Lobster Roll GF possible in a bamboo bowl  
Picked Lobster in a Citrus Aioli with Celery and Chive in a Sweet Buttered Roll

Beet Tartare GF, Vegetarian, Vegan possible without goat cheese  
Roasted Red Beet with Chive and Lemon Oil, Yuzu Preserves, and Whipped Goat Cheese on Puffed Rice Cracker

Edamame Hummus Vegan, GF possible in a bamboo bowl  
Pea & Edamame Hummus with Marinated Shiitake Mushroom on a Crispy Wonton with Sesame Seed

Falafel GF, Vegan  
Chickpea Falafel with Ras el Hanout, Green Tahini, Salsa Criolla, and Micros

Pesto Canoe GF, Vegan  
White Bean Hummus with Basil Pesto, Roasted Purple Peruvian Potato, and Tri-Pepper Jam with Micro Basil

Cheese Beignets Vegetarian  
Parmigiano Reggiano Beignet stuffed with Beecher's Jack Cheese and fried golden with Truffle Powder

Poblano Samosa Vegetarian  
Potatoes, Roasted Poblano, Black Beans, and Oaxaca Cheese in a Fried Tortilla with a Pepperoncini Crema

Cauliflower Tart Vegetarian  
Roasted Cauliflower with Garlic, Beecher's Flagship Cheddar, Umpqua Dairy Cream, Creme Fraiche, and Micro Chives in a Tart Shell

Watermelon Lollipop GF, Vegetarian  
Watermelon with Feta Cheese, Passion Fruit, White Balsamic, and Mint with Lava Salt