

Snacks

Olives & nuts - Castelvetranos and a blend of sweet spicy nuts	4
Deviled eggs - 3 classic eggs with sweet chili sauce & chives	4.5
Quicos - Spanish-style corn nuts with house spice blend	5.
Bread & butter – grilled baguette with whipped herb butter	5.
The Nosh** - walnuts, figs, bacon, brown sugar, cayenne, basil - sautéed	8.
Bruschetta trio – Caprese / coppa, mushroom & parmesan / strawberry balsamic & creamy bleu	8.
Vegan cashew pub cheese** - apple, crostini and veggies (GF crackers for \$2)	8.5

Soups & Salad

Add peppered bacon for \$2, slow cooked pork or ham for \$5, shrimp for \$5

Tomato bisque - San Marzano tomatoes, cream, parmesan, basil	4. / 8.
Cuban black bean soup - salted pork, peppered bacon, red & green peppers, cilantro	4.5/ 9.
House salad **-pickled shallots, tomatoes, croutons, sunflower seeds, blue cheese, red wine vin	11.
Wedge salad** - iceberg lettuce, bacon, red onion, tomato, cashews, blue cheese dressing	12.
Spinach salad -mushroom, tomato, red onion, bacon, hardboiled egg, Chevre, warn bacon dressing	14.

Sandwiches

Served with your choice – house salad, potato salad, chips or cup of soup (add \$.50 for black bean)

Grilled Cheese - smoked cheddar, arugula, bacon jam - Sourdough	13.
Chicago Grinder - salamis, coppa, mozzarella, Italian dressing, peppers, lettuce, toms - Giuseppe	14.
Spicy Chicken Torta - peppered bacon, avocado, mayo, lettuce, tomato, pepper jack - Challah	15.
Traditional Cuban - slow cooked pork, black forest ham, swiss, pickles, mustard - Ciabatta	16
Steak Sandwich – flat iron steak, red onion, bell pepper, swiss cheese, horsey cream - Challah	16.

Small Plates

Brussel sprouts - lemon Bechamel, parmesan in cast iron	8.5
Spinach dip - lemon cheese sauce, shallots, garlic, cream cheese in cast iron - baguette	11.
Veggie flatbread - 8 inch - pesto, arugula, brussel sprout, tomato, mushroom, mozzarella, basil	13.
Nordic plate - smoked salmon, cucumber, dill-chive cream cheese, pickled veggies - rye toast	12.
Classic steak tartare* - cornichons, capers, Dijon, quail egg yolk, chives - crostini	14.5

Large Plates

“Mac” & Cheese - cavatappi, cheese sauce, Mama Lil’s peppers, bread crumbs (ask about add-ons)	14.
Shrimp Al Ajillo - malbec black lentils, arugula, cilantro-lime-garlic tomato sauce, chives	16.
Charcuterie - 3 meat, 2 cheese, olives, pickled shallot, mustard, chutney (extra crostini \$2)	18.
Pork Loin – stone ground mustard crusted with red potato, roasted brussel sprout, mustard demi	20.

Desserts

Gelato or Sorbet - ask your server for today’s selection	4.
Gelato del Bujo - vanilla gelato, citrus zest, agave nectar, mezcal drizzle	7.
Cast iron muffin- blueberries topped with bourbon cream cheese frosting	7.
Cast iron cookie ala mode- milk & dark chocolate chips with vanilla gelato	8.

*eating raw or undercooked foods is classified as risky behavior

**contains nuts and can cross contaminate causing health concerns

CORNER SPOT

House Drinks

Romanoff	Vodka, Cointreau, apricot liquor, lime juice	11.
Cryin' Brian	Gin, elderflower liquor, lemon juice, sparkling wine	11.
Cortes Cocktail	Tequila, ginger liquor, lemon juice, agave nectar, orange bitters	12.
Florence	Rum, bourbon, apple brandy, Cointreau, falernum, lime juice	13.
Dittas Fiore	Gin, Nardini amaro, grapefruit liquor	12.
Poles Parker	Bourbon, green Chartreuse, vanilla liquor, lemon juice	11.
Empyrean	Rye, mezcal, maraschino liquor, Ramazzotti, lemon juice	13.
F4	Cognac, Calvados, Benedictine, China-China	14.
Saint Felix	Fernet Branca, Campari, sweet vermouth	12.
Trident	Cynar, Aquavit, dry sherry, peach bitters	12.

White & Sparkling Wine

Clean Slate Riesling 2016	6. /24.
La Vielle Ferme Blanc	6. /24.
Ponga Sauvignon Blanc 2017	8. /32.
Cooper Mt. Pinot Gris 2017	8. /32.
Matchbook Chardonnay 2017	9. /36.
Argiolas Vermentino 2017	10. /40.
Antech Blanquette de Limoux nv	8. /40.
Duetz Brut Classic Champagne nv	16. /80.
Laurent Perrier Rose Champagne nv	105.

Red & Pink Wine

Castillo de Monjardin Temparnillo 2014	7. /28.
Punta Final Malbec 2017	8. /30.
Perrin Cotes du Rhone Villages 2015	9. /36.
Balancing Act Cabernet 2015	11. /44.
Gamache Syrah 2013	12. /48.
Vinum Pinot Noir 2016	10. /40.
Matthews Cuvee 2016	15. /60.
Campuget Rose 2017	8. /28.

Beer and Cider

Miller High Life Pony (7 oz)	3.	Schofferhofer Radler (11.2 oz)	5.
Bucket-o-Ponies (3 x 7 oz)	8.	Melvin 2x4 DIPA (12 oz)	7.5
Modelo Especial (12 oz)	4.	Vanderghinste Belgium Sour (11 oz)	9.
Ranier Tall Boy (16 oz)	4.	Orval Trappist Ale (11 oz)	11.
Coors Light (16 oz)	5.	No-Li Falls Porter (12 oz)	7.5
Spire Dark & Dry Cider (16 oz)	6.	N. Coast Rasputin Imp. Stout (12 oz)	7.
Snowdrift Barrel Aged Cider (16.9 oz)	16.	3 Magnets WooHoo DIPA (16 oz)	8.

Drafts

A Rotating Selection of Beer and Cider

Pints* 7. Schooners 5.