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# VENUE MENU

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**NONNY FRIES | \$6**

**HAM CROQUETAS | \$16**

MOZZARELLA | LEMON GREMOLATA | RED CHIMICHURRI

**DIVER SCALLOPS (3PCS) | \$19**

FREGOLA SARDA | MISO BROTH | MUSHROOMS |  
SHAVED FENNEL | CILANTRO | (GF/DF)

**BEEF CARPACCIO | \$19**

THINLY SLICED BEEF | CAPERS | RED ONION | TOMATOES |  
KALAMATA OLIVES | PECORINO CHEESE | VERDE OLIVE OIL | (GF)

**CHARCUTERIE BOARD | \$22**

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

**LATIN EMPANADAS | \$16**

THREE EMPANADAS | SUGO DI CARNE | CHIHUAHUA CHEESE | AVOCADO LIME AIOLI

**BRUSCHETTA DI CAPRI | \$18**

TOMATO | MOZZARELLA | BASIL | BALSAMIC GLAZE | SOURDOUGH | (VG)

**SPINACH & BLUE CHEESE SALAD | \$16**

PINK LADY APPLE | MARCONA ALMONDS | MAYTAG BLUE CHEESE |  
STRAWBERRY CHAMPAGNE VINAIGRETTE | (GF/VG)(DF AVAIL.)

**BEET SALAD | \$16**

ROASTED RED & GOLDEN BEETS | DRIED APRICOTS | SHAVED FENNEL | CARACARA ORANGE |  
MIXED GREENS | CHANNEL GOAT CHEESE | 20 YR OLD SHERRY | (GF/VG)(DF AVAIL.)



**ONLY SERVED AT CABARET SEATS**