STARTERS AND SNACKS

ROASTED CORN SHRIMP COCKTAIL 17 (GF)
Roasted corn salsa, avocado mousse, beet chips, charred lemon, house-made cocktail sauce

LAMB MEATBALLS 16
Pine nuts, roasted garlic, sauteed kale, yogurt cream sauce

STICKY THAI WINGS 16
Crispy wings tossed in a spicy Thai chili sauce

MUSSELS AND CHORIZO 14
P.E.I. mussels, chorizo, garlic, garden herbs, white wine, tomato broth, toasted artisan bread

PROSCIUTTO DI PARMA PIZZA 18
Freshly baked pizza topped with a light tomato sauce, mozzarella & parmagiano reggiano cheeses, citrus arugula, and prosciutto

RUSTIC CHEESE PIZZA 15 (V)
Freshly baked pizza topped with a light tomato sauce, mozzarella & parmesan cheese

NACHOS 12 (V)
Chile con queso, refried beans, shredded lettuce, tomato, jalapeno, black olive, onion & chipotle crema
*With Chicken 14

FRIES or ONION RINGS 7 (V)

DINNER AT LITTLE

GOOD EATS

PAN SEARED BARRAMUNDI 24
Red chimichurri marinated barramundi filet served with sauteed kale, cannellini beans tossed in a fresh tomato broth with crispy pancetta

FLAT IRON 32 (GF)
Grilled flat iron, sweet potato mash, garlic and parmesan green beans, sun dried tomato, oyster mushrooms

PORK CHOP 32
Bone in Duroc pork chop, panchetta, date brussels sprouts, jalapeno apricot glaze

ATLANTIC SALMON 24
Mediterranean cous cous, golden raisins, figs, dried apricots, pine nuts, sauteed spinach, smoked paprika butter

HOME-MADE TAGLIATELLE PASTA 15 (V)
Toasted walnuts & aromatic lemon, sage cream sauce
*Add chicken $4

HANDHELDs

WICKED DIP 15
Sliced prime rib, provolone cheese, jalapeno aioli, hoagie roll, au jus, served with fries or onion rings

LITTLE BURGER 20
Caramelized onions, sauteed mushrooms, smoked bacon, cheddar cheese. Make it a chicken sandwich no extra charge!
*Beyond Burger available for vegetarian option

CAN'T CHOOSE? GO 1/2 & 1/2
Select 1/2 fries & 1/2 onion rings $1

GREENS

SPINACH SALAD 12 (V) (GFO)
Spinach greens, sun dried tomatoes, kalamata olives, feta cheese, pine nuts, crispy garlic chips, with honey garlic dressing

COBB SALAD 19 (GF)
Romaine, tomato, avocado, grilled chicken breast, bacon, blue cheese, boiled egg, ranch dressing

STEAK SALAD 20 (GFO)
Seared flat iron steak, asparagus, goat cheese, candied pecans, pomegranate, crispy fried onions, red gem lettuce, pomegranate vinaigrette

CAESAR SALAD 12 (GFO)
Hearty romaine, parmesan cheese, croutons, and caesar dressing
Salmon 19 Chicken 16

DESSERT

TORTA DELLA NONNA 10 (V)
Italian custard tart made with sweet shortcrust pastry, Italian pastry cream
*Add vanilla bean ice cream $2

APRICOT TORTE 12 (V)
Shortbread crust, tangy apricot, vanilla bean ice cream

LAVA CAKE 12 (V)
Chocolate lava cake topped with ice cream

ROOT BEER FLOAT 7 (V)

(V) Vegetarian  (GF) Gluten Free  (GFO) Gluten Free option available
**BOTTLES**

<table>
<thead>
<tr>
<th>BUBBLES</th>
<th>REDS</th>
<th>WINE BY THE GLASS</th>
<th>COCKTAILS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beau Joie Rose 152</td>
<td>Mer Soleil Pinot Noir 74</td>
<td>LUNETTA 11</td>
<td>TRANSFUSION 9</td>
</tr>
<tr>
<td>France NV</td>
<td>Santa Lucia Highland 2017</td>
<td>Sparkling</td>
<td>Tito's, ginger ale, grape juice,</td>
</tr>
<tr>
<td>Beau Joie Brut 145</td>
<td>Prisoner Red Blend 90</td>
<td>PROVERBS 7</td>
<td>lime</td>
</tr>
<tr>
<td>France NV</td>
<td>Napa Valley 2019</td>
<td>Rose</td>
<td>RUBY RED MULE 8.25</td>
</tr>
<tr>
<td>Moet Imperial Brut 165</td>
<td>Daou &quot;BodyGuard&quot; 75</td>
<td>WHITE HAVEN 10.50</td>
<td>Deep Eddy ruby red, ginger</td>
</tr>
<tr>
<td>France NV</td>
<td>Newton Unfiltered Cabernet Sauvignon 84</td>
<td>SEA SUN 10</td>
<td>beer</td>
</tr>
<tr>
<td>Veuve Cliquot Brut 130</td>
<td>Daou &quot;Soul of a Lion&quot; Cabernet Sauvignon 250</td>
<td>LA CREMA 14.50</td>
<td>GIN &amp; TONIC 9</td>
</tr>
<tr>
<td>France NV</td>
<td>Napa 2016</td>
<td>Chardonnay</td>
<td>Beefeater on the rocks served</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>with tonic and lime</td>
</tr>
<tr>
<td>Whites</td>
<td></td>
<td>SEA SUN 10</td>
<td>MANHATTAN 10</td>
</tr>
<tr>
<td>Isabel Rose 30</td>
<td>Daou Sauvignon Blanc 34</td>
<td>Pinot Noir</td>
<td>Wild Turkey, sweet vermouth,</td>
</tr>
<tr>
<td>Napa NV</td>
<td>Paso Robles 2019</td>
<td></td>
<td>bitters</td>
</tr>
<tr>
<td>Daou Sauvignon Blanc 34</td>
<td>Newton Unfiltered Chardonnay 80</td>
<td>BONANZA by CAYMUS 10</td>
<td>CUBA LIBRE 8</td>
</tr>
<tr>
<td>Paso Robles 2019</td>
<td></td>
<td>Cabernet Sauvignon</td>
<td>Bacardi, cola, fresh lime</td>
</tr>
<tr>
<td>Conundrum White Blend 36</td>
<td>Daou &quot;Soul of a Lion&quot; Cabernet Sauvignon 250</td>
<td>JUSTIN 15</td>
<td>CLASSIC MARGARITA 9</td>
</tr>
<tr>
<td>California 2016</td>
<td></td>
<td>Cabernet Sauvignon</td>
<td>Jose Cuervo, citrus, simple</td>
</tr>
<tr>
<td>Newton Unfiltered Chardonnay</td>
<td></td>
<td></td>
<td>syrup</td>
</tr>
<tr>
<td>80</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Napa 2015</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stags Leap &quot;Karia&quot; Chardonnay</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Napa Valley 2017</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**DRAFTS 6**

- Coors Light - Cigar City - Cali
- Creamin'- Modelo - Fat Tire -
  Founders IPA