

BALCONY BAR

BAR BISTRO

SMALL PLATES

MEDITERRANEAN PLATE

hummus, baba ganoush, artichokes,
dolmas & greek olives served with
goat cheese & pita bread
12.95

ARTISAN CHEESE PLATE

aged new york state cheddar, manchego &
triple cream brie artisan cheeses
served with fruit & crostini
11.95

AHI TUNA TARTARE

ginger avocado puree, wakame salad,
tobiko caviar, wasabi aioli & crispy wonton
14.95

CHEESE QUESADILLA

mozzarella & manchego cheeses,
tomatoes & green onions
into a large flour tortilla & grilled
served with avocado and fresh salsa
5.95
7.95 with grilled chicken

BBQ CHICKEN QUESADILLA

grilled chicken breast, smoked bacon, cheese,
tomatoes, red onions & BBQ sauce
inside a large flour tortilla & grilled
6.95

HOUSE MADE CHIPS & DIPS

crispy fried russet potato chips with
french onion dip & salsa rojo
5.95

8" PIZZAS

WILD MUSHROOM

white pizza with roasted wild mushrooms,
red onions & arugula
10.95

MARGHERITA

mozzarella, provolone, tomato & fresh basil
8.95

ITALIAN SAUSAGE

mild italian sausage with fried red peppers & onions
9.95

PESTO CHICKEN

pesto sauce, provolone & mozzarella topped with
grilled chicken, fresh tomato & artichokes
9.95

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SANDWICHES

served with home-style macaroni potato salad
substitute salad with our house-made chips 1.50

DELI STYLE TURKEY CLUB

sliced roasted turkey, bacon, tomato,
avocado, mayo & smoked gouda
9.95

substitute a side of house-made chips for 1.50

MEATLOAF SANDWICH

served hot with manchego cheese & red sauce
9.95

substitute a side of house-made chips for 1.50

KALUA PORK & CABBAGE

slow roasted pork seasoned with hawaiian salt
topped with sautéed cabbage & a side of
grilled pineapple rings
9.95

substitute a side of house-made chips for 1.50

GRILLED CHEESE

smoked gouda and manchego with tomato and torn basil
8.95 / 10.95 with bacon

substitute a side of house-made chips for 1.50

SALADS

CAESAR

romaine hearts, parmegiano reggiano & crostini
traditional 8.95 / 12.95 with grilled chicken

MIXED GREEN

field greens tossed in champagne vinaigrette
with baby beets, goat cheese
& pomegranate molasses
7.95

DESSERTS

VANILLA CRÈME BRULEE

silky custard under a layer of caramelized turbinado
5.95

FUDGE BROWNIE

thick and decadent, served warm
4.95

SALTED CARAMEL CHEESECAKE

cheesecake with fleur de sel sea salt & caramel sauce
7.95