



Presents

Bites on the Balcony

Beer Battered Kauai Prawn

jicama, apple slaw, daikon, shiso, gochujang aioli

\$14

Citrus Cured Hamachi

citrus segments, grilled avocado, chili oil, herb dashi

koji cream

\$13

Little Gem Salad

radish, pistachio green goddess vinaigrette

\$10

Duck Fat Fried Fingerling Potatoes

black garlic aioli

\$7

Crab Rangoon

sweet chili sauce

\$5 each

Roasted Beet Salad

burrata, endive, chicories, lemon oil

\$10

Aperol Spritz

\$10

House Pour, Your Way

Farmer's Organic Gin, Milagro Silver, Wheatley's
Vodka, Mt. Gay Rum, Redemption Rye Whiskey

\$10