

ovations

Small Bites & Entrées

boards | served w/sea salt lavash

FRUIT & CHEESE | \$18

4 Rotating Artisanal Cheeses, Fresh & Dried Fruit, House-made Jam, Marcona Almonds

CHARCUTERIE | \$20

2 Rotating Artisanal Cheeses, Incontro Cured Coppa Sicilian & Antico Salami, Smoked Salmon Rillettes, Maple-smoked Bacon, Jam, Pickles, Marcona Almonds

from zinc

MAESTRO BURGER | \$19 SERVED W/FRIES

Balsamic Tomato, Bacon Jam, Cheddar & Swiss, Pickles, Caramelized Onion Aioli

+ Umami Sauteed Mushrooms | \$3

KALE & APPLE SALAD | \$13 (GF, VEG)

Massaged Kale, Honeycrisp Apples, Dried Cranberries, Radish, Maytag Crumbles, Candied Pecans, Honey Tarragon Vinaigrette

WEDGE SALAD | \$15 (GF)

Cherry Tomato, Bacon Bits, Chives, Maytag Crumbles, Blue Cheese Dressing, Cracked Pepper

SALAD ADD-ONS

+Grilled Chicken | \$5 +Roasted Salmon | \$9

SHRIMP & SCALLOP LINGUINE | \$25

Roasted Tomatoes, Garlic Butter, White Wine, Capers, Lemon

CALABRESE MEATBALL SPAGHETTI | \$19

Calabrian Chiles, Red Sauce, Fresh Basil, Parmesan Cheese

wine & beer

house wine by the glass

\$8

Pinot Grigio | Chardonnay | Pinot Noir |
Cabernet Sauvignon

premium white wine

Mionetto Prosecco, Italy	\$10
Went Riesling, Central Coast	\$10 \$40
Domäne Wachau Grüner Vetliner, Austria	\$11 \$44
Barone Fini Pinot Grigio, Italy	\$9 \$36
Unshackled Sauvignon Blanc, California	\$11 \$44
Ferrari-Carano Chardonnay, Sonoma	\$12 \$48

premium red wine

Fleurs De Prairie Rosé, France	\$9 \$36
Simi Pinot Noir, California	\$12 \$48
Michael David "Petite Petit", Lodi	\$10 \$40
Réserve Mont-Redon, Côtes du Rhône	\$11 \$44
Cline "Ancient Vines" Zinfandel, California	\$11 \$44
Serial Cabernet Sauvignon, Paso Robles	\$13 \$52

beer & seltzer

16oz Bud Light & Coors Light	\$8
12oz Lucky Bucket Lager	\$10
12oz Kinkaider Dragon Juice	\$10
12oz Watermelon Nütrl	\$10
16oz Black Cherry White Claw	\$10
12oz Rotating Hop Wtr (N/A)	\$6

spirits & cocktails

WELL SPIRITS | \$8

Brickway Vodka | Brickway Gin | Bacardi | Four Roses Bourbon | Sauza Blanco | Dewar's White Label

SELECT SPIRITS | \$10

Tito's | Beefeater | Captain Morgan | Jim Beam Bourbon | Mi Campo Blanco | Crown Royal

PREMIUM SPIRITS | \$12

Grey Goose | Tanqueray | Appleton Rum | Basil Hayden Bourbon | Milagro Blanco | Buchanan's

signature souvenir cup \$18 single | \$22 double | \$12 refill

THE CRESCENDO- FRUITY

FUN RUM PUNCH

HAND-CRAFTED COCKTAILS | \$10

Margarita | Manhattan | Old Fashioned | Zing Zang Bloody

signature souvenir mocktails \$18 | \$12 Refill



Crafted by: **DRY SPOKES**

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IT TAKES TWO TO MANGO

Seedlip Agave | Honey Mango Monin | Lime | Lemonade | Ginger Beer

PINEAPPLE DESSERT

Seedlip Agave | Grenadine | Lemon | N/A Orange Bitters

BLUEBERRY MULE

Amethyst Blueberry | Lemon & Lime | N/A Orange Bitters | Ginger Beer