



Bar Cicchetti

Cicchetti: N. | chi-keet-tee | small savory dishes served in 'bàcari (cicchetti bars or osterie) in Venice. You can make meal of them by ordering several small plates which can be shared amongst friends, similar to tapas.

CRISPY CAULIFLOWER fried green onion, garlic aioli, house peppadew hot sauce	GF V HH	13
ROASTED ARTICHOKE FONDUTA parmesan cream, bacon, cheese, herb buttered bread		16
PATATAS BRAVAS rosemary, lime, maldon salt, garlic aioli, brava aioli	GF V HH	9
CHICKEN WINGS peppadew hot sauce - or - jalapeno chimichurri		14
CAMARONES COCKTAIL warm and spicy tomatillo salsa, salsa macha		16
FRIED BURRATA saffron tomato soup, la fira olive oil, garden herbs, herb buttered toast, maldon salt		18
LAMB MEATBALLS spiced yogurt, jalapeno mint chimichurri		15
WAGYU BEEF & PEPPER SKEWERS pepperoncini, oregano vinaigrette	GF	18
FRIED CHICKEN THIGH sorghum pepper glaze, green onions, maldon salt, pickled red onion	HH	15
SLOW-BRAISED PORK RIBS honey, parmesan, garden herbs	GF	16
SEARED TUNA CARPACCIO yellowfin, pistachio salt, pickled red onion, saffron romesco, cilantro	GF	17
ROASTED SWEET POTATO chiles, ginger, fresh herbs, citrus creme fraiche, pine nuts	GF V	15
POTATO JACKETS parmesan creme, bacon, pickled peppers, green onion		14

add chicken 7 / shrimp 9 / wagyu steak 12 / tuna 12

LOCAL GREENS fresh parmesan, anchovy vinaigrette, seasonal local greens	GF V HH	11
MEDITERRANEAN SALAD roasted red peppers, heirloom cherry tomatoes, feta cheese, green beans, artichoke hearts, olives, croutons, oregano vinaigrette	GF V HH	16
PARISIAN POTATO GNOCCHI garden herbs, white wine, garlic	GF V HH	18
CACIO E PEPE house made spaghetti, freshly cracked black pepper, pecorino romano	HH	16
BRAISED BEEF MANICOTTI tomato sugo, basil, shaved parmesan		17
CRAB LASAGNA smoked gouda, old bay, caramelized onions and peppers, parmesan creme		19
BLACKENED CHICKEN ALFREDO house made pappardelle, parmesan cream, shaved parmesan		24
CHORIZO MAC AND CHEESE parmesan creme, blue cheese, garden herbs, garlic	HH	21
SHRIMP PAPPARDELLE heirloom cherry tomatoes, chili flakes, shallots, fresh basil		26

served with choice of local greens, potato puree, vegetables, or fries / impossible burger patty + 3 V

CHEESE BURGER AMERICANA garlic aioli, caramelized onion, lettuce, american cheese, heirloom tomato, house-made pickle, smash burger patty	GF V HH	16
BISTRO BEEF DIP SANDWICH provolone, fried red onions, stroganoff dipping sauce	GF	18
FRIED CHICKEN SANDWICH sweet and tangy red cabbage slaw	GF	16
house made pickles, garlic aioli, toasted brioche bun		
WAGYU SIRLOIN STEAK chimichurri -or- smoked paprika caramel sauce	GF	36
12oz BRAISED SHORT RIB sweet fire umami sauce, salsa macha	GF	34
PAN SEARED MAHI MAHI israeli cous cous, garlic, fresh herbs, sofrito	GF	27
FISH & CHIPS beer-battered mahi mahi, curry aioli		22

CAST-IRON COOKIE SUNDAE	10	CINNAMON ROLL BREAD PUDDING	10
SEASONAL CREME BRULEE	10	CHOCOLATE MOUSSE OF ELEGANCE	12

VEGAN UPON REQUEST V GLUTEN-FREE UPON REQUEST GF HAPPY HOUR BITES HH

please alert your service staff of any allergies or dietary restrictions, as modifications may be required

Go Confidently in the Direction of Your Dreams
-Thoreau

Cocktails

TURKISH FIG OLD FASHIONED , TURKISH FIG-INFUSED EVAN WILLIAMS WHITE LABEL, WALNUT BITTERS, MAPLE SYRUP	12
TWISTED CITRUS , ROSEMARY-CITRUS SYRUP, BUTTERFLY PEA-INFUSED GIN, ORANGE JUICE, SELTZER	12
KISS OF TUSCANY , VODKA, ORANGE LIQUEUR, LEMON JUICE, ROSEMARY	12
DEEP DEUCE MARGARITA , FIG, LAVENDER, VANILLA, TEQUILA, LIME JUICE, ORANGE LIQUEUR	12
STREETCAR SLING , EVAN WILLIAMS WHITE LABEL, APPLE JUICE, CINNAMON, LEMON JUICE, ANGOSTURA BITTERS	12
SECOND STREET BREEZY , JALAPENO, ROSEMARY, CUCUMBER, VODKA, LIME JUICE, SIMPLE	12
SALTED CARAMEL ESPRESSO-TINI , PRAIRIE WOLF DARK COFFEE LIQUEUR, VODKA, ESPRESSO, CREAM, CARAMEL	12
BARTENDER'S CHOICE , WHEN LIFE GIVES YOU DIFFICULT DECISIONS, LET YOUR BARTENDER MAKE THEM FOR YOU	12

Spirit-Free

SEASONAL LEMONADE , FRESHLY SQUEEZED LEMONADE WITH A SEASONAL HOUSE-MADE SYRUP	8
CUCUMBER GIMLET , CUCUMBER, FRESHLY SQUEEZED LIME JUICE, SIMPLE SYRUP, SELTZER	8
CHERRY LIMEADE , FRESHLY SQUEEZED LIME JUICE, LUXARDO CHERRY SYRUP, SELTZER	8

Sparkling & Rose

DUCA DEL VALENTINO BIANCO SECCO , ITALY	9 / 43
NICOLAS FEUILLATE CHAMPAGNE , CHAMPAGNE	133
ELOUAN ROSE , OREGON	13 / 62
ROSCOTO MOSCATO , ITALY	10 / 48
BANFI ROSA REGALE SPARKLING RED , ITALY	75

White Wine

GANCIA PINOT GRIGIO , ITALY	9 / 43
BROADBENT VINHO VERDE , PORTUGAL	45
PIERRE CHAINIER '1749' SAUVIGNON BLANC , FRANCE	12 / 57
ELK COVE PINOT BLANC , OREGON	76
HESS CHARDONNAY , CALIFORNIA	10 / 48
THE PRISONER CHARDONNAY , NAPA VALLEY	79
TAUB TRIMBACH CLASSIC RIESLING , FRANCE	82

Red Wine

PAVETTE PINOT NOIR , CALIFORNIA	11 / 53
LA SPINETTA 'IL NERO' SANGIOVESE , ITALY	85
BOLLA CHIANTI CLASSICO , ITALY	9 / 43
CULTUSBONI CHIANTI CLASSICO , ITALY	69
MURPHY GOODE MERLOT , CALIFORNIA	10 / 48
LA POSTA 'PIZZELLA' MALBEC , ARGENTINA	62
STORM POINT RED BLEND , SOUTH AFRICA	12 / 57
OWEN ROE 'EX UMBRIS' SYRAH , WASHINGTON	82
SUBSTANCE ELEMENTAL CABERNET SAUVIGNON , WA	13 / 62
THREE BY WADE CABERNET SAUVIGNON , NAPA VALLEY	95
FAUST CABERNET SAUVIGNON , NAPA VALLEY	145
ROMBAUER ZINFANDEL , NAPA VALLEY	89

Reserve Collection



Bottled Beer

WHITE CLAW HARD SELTZER	7	COOP NATIVE AMBER AMBER ALE	7
MICHELOB ULTRA LIGHT LAGER	7	COOP SATURDAY SIREN HOPPED PILS	7
ANTHEM GOLDEN ONE BELGIAN WIT	7	COOP ICE CHEST LIGHT IPA	7
STELLA ARTOIS PALE LAGER	9	ROUGHTAIL ERWO NE IPA	8
COOP HORNY TOAD BLONDE ALE	7	DOS EQUIS CERVEZA	7
PRAIRIE SLUSH SOUR ALE	9	COOP F5 IPA	7
BLUE MOON BELGIAN WHEAT	9	GUINNESS IRISH STOUT	7
ANTHEM RAD HOMBRE CERVEZA	7		
CORONA PREMIER CERVEZA LIGHT	7		
MODELO ESPECIAL CERVEZA	6		
HAMM'S AMERICAN LAGER	4		
MILLER LITE AMERICAN PILSNER	5		
HEINEKEN 0.0 NON-ALCOHOLIC LAGER	6		

Happy Hour

4-6P MONDAY-FRIDAY

WELL COCKTAILS [+2 FOR DOUBLES]	6	HOUSE WINE [RED OR WHITE]	5
BARTENDER'S CHOICE WE'LL SURPRISE YOU!	8	HAMM'S AMERICAN LAGER	2

HH: \$4 OFF HAPPY HOUR BITES



@BARCICCHETTIOK