Small Plates & Share-ables

**Crab Cakes** 15
Mango Salsa | Red Pepper Rémoulade

**Burrata and Prosciutto Crostini** 12
Villa Manadori Balsamic | Olive Oil
Garlic Rubbed Bread

**Buffalo Fried Chicken Sliders** 9
Garlic Aioli | Jalapeño Slaw | Brioche Buns

**Pork Belly Sliders** 12
Ginger Chili Glaze | Sweet & Spicy Aioli
Pickled Carrots & Cucumbers

**Fried Calamari** 10
Spiced Tempura | Agradolce | Lemon Aioli

**Cheese Board** 15
Daily Selection | Bread | Nuts

**Crispy Cauliflower** 9
Spicy Bleu Cheese Dressing

**Short Rib Poutine** 11
Braised Short Rib | Kennebec Fries Mushrooms
| Cheese Curds | Beef Jus

**Local Fish Tacos** 9
Tomato Basil Salsa | Jack Cheese
Jalapeño Aioli

**Ahi Tacos** 16
Pacific Ahi | Avocado | Mango
Crispy Wonton | Soy Ginger Sauce | Sesame

**Chocolate Tart** 8
Caramel | Fleur de Sal
Maple Ginger Ice Cream

**Crème Caramel** 8
Candied Orange Peel | Vanilla Chantilly

Featured Drinks

**Vesper**
007 Signature cocktail,
3 parts Tanqueray, 1 part Grey Goose
and Lilet Blanc - 16

**Southside**
Hendricks Gin, cucumber, mint, fresh lime, simple-syrup & soda - 12

**La Sandia**
Tequila, Triple Sec, watermelon,
freshly squeezed lime juice & Tajín - 10

**Old Fashion**
Buffalo Trace Bourbon, bitters, simple syrup finished with an orange peel and a Luxardo Cherry 11

**Paloma**
Patron Silver with fresh squeezed grapefruit juice, splash of lime, simple syrup and soda water with a half salted rim - 12

Draft Beer Selection

**Lagunitas** Sumpin Sumpin Ale 8

**Barley Forge** Nom Nom 8

**Deschutes Black Butte XXVI,**
**Imperial Porter,** Oregon 8

**Angel City Lager**

**Bootleggers “Rocco Red”,**
Fullerton 7

**Balast Point** Sculpin IPA 11