

Enjoy Hand Crafted Small Plates Presented By Executive Sous Chef Kyle Wilson Pick 3 Items From The Selection Below \$44 Price Per Person

Queso Dip

Pickled Jalapeno, Fresh Tomatoes, Red Onion, Feta, Cilantro, Wonton Chips

Guacamole & Chips

Ancho Chili Wonton Chips, Fresh Tomatoes, Red Onion, Feta, Lime

Green Papaya Salad

Chipotle Dressing, Julienned Carrot, Fresh Tomatoes, Red Onion, Cucumber, Crispy Onions, Toasted Peanuts, Cilantro

Calamari

Toasted Sesame Seeds, Pickled Onion & Jalapeno, Kimchi Aioli, Lime Zest

Tuna Crudo

Ponzu, Garlic Oil, Serrano, Sesame Seeds, Crispy Onions, Cilantro

Barbacoa Taco

Smoked & Braised Beef Cheek, Pickled Onions & Jalapeno, Lime Chipotle Crema, Feta, Fresh Cilantro

Carnitas Tacos

Slow Cooked Smoked Pork, Pineapple Pico, Chipotle Lime Crema, Crispy Onions, Cilantro

Spicy Crispy Chicken Sandwich

House Pickles, Honey Dijon Aioli, Slaw, Hand Breaded Chicken, Spicy House Seasoning

Cajun Wings

24-Hour Brine, Hand Breaded, House Cajun Rub, Lime Chipotle Crema

Sticky Ribs

Six Bone Riblets, Smoky Chipotle BBQ Sauce, Lime Chipotle Crema, Crispy Onions, Chives

Churro's

House Caramel, Maple Sugar Cookie Dust, Sea Salt, Lemon

Edamame

Sesame Soy Glaze, Toasted Sesame Seed, Garlic Chili Oil, Crispy Onions



Great Accompaniments to your small plate

Cajun Wings \$14

24-Hour Brine, Hand Breaded, House Cajun Rub, Lime Chipotle Crema

Feta Cilantro Fries \$9

Ancho Chilli Dry Rub, Chipotle Lime Aioli

Queso Dip \$11

Pickled Jalapeno, Fresh Tomatoes, Red Onion, Feta, Cilantro, Wonton Chips

Churro's \$9

House Caramel, Maple Sugar Cookie Dust, Sea Salt, Lemon

The Social Hour

First 30 Mins From Opening

Glass Of Sparkling \$14.00

Classic Caesar \$12.00

6oz Glass Of Wine \$12.00

16oz Beer \$11.00

BOOK A RESERVATION IN CLUB RED

