

LUNCH AT THE BAR

One Dish – One Dessert – One Drink

20

GRILLED FLAT BREAD

Marinated Heirloom Tomatoes, Arugula, Pickled Chili

CRUNCHY CHICKEN SANDWICH

Mixed Green Salad or House made Chips

SHRIMP SALAD

Sweet and Sour Dressing, Cilantro, Crushed Peanuts

GOAT CHEESE RAVIOLI

Lemon Butter, Sorrel

CRISPY SALMON

Corn Ravilo, Soy-Kaffir Oil, Fried Ginger and Garlic

HOUSE MADE COOKIE PLATE

For Here or Take Back to the Office

SEASONAL SORBET

Fresh Local Berries

OVAL ROOM AFFOGATO

Caramel Ice Cream, Spiced Vietnamese Coffee

MACABEO *Ostatu “Blanco” Rioja, Spain 20XX*

MALBEC *Dona Paula, Mendoza, Argentina 2012*

BEER *Dona Paula, Mendoza, Argentina 2012*

ICED TEA *Black Tea / Green Tea*

SOFT DRINK *Coke / Diet Coke / Ginger Ale / Sprite*

COCKTAILS

SPARKLING

Sparkling Wine, Gin, Lemon, Crème Yvette

RUM

Appleton White Rum, Pamplemousse, Lime, Luxardo Marashino, Grapefruit bitters

TEQUILA

Tequila, Lemon, Apricot Syrup, Combier

VODKA

Vodka, St Germaine, Orange and Lemon

RUM

New Amsterdam, Rose Syrup, Lime, Soda

WHISKEY

*Whiskey, Tiki Bitters, Dancing Pines Burnt
Caramel Liqueur*

SOFT COCKTAILS

SUMMER SODA or PINEAPPLE

Apricot, Jalapeno-Infused Agave, Lime

GINGER DRAGON ICED TEA

Green Tea, Lime, Ginger Syrup

JUICE OF THE DAY

Fresh Pressed Seasonal Juice