



## LATE NIGHT

**CHEESE & CHARCUTERIE \$19**  
artisan cheeses, domestic cured meats,  
membrillo, lusty monk mustard, peppadews, cornichons,  
jam, crostini, flatbreads

**CRUDITE & HUMMUS *dairy free, vegan* \$13**  
cilantro hummus, baby carrots, broccolini, grape tomatoes, grilled pita

**SZECHUAN WINGS \$17**  
bone-in *gluten free -or- boneless*

**CRISPY POTSTICKERS *vegetarian* \$14**  
soy ponzu, sweet chili sauces  
*chicken or vegetable*

**FRIED CHEESE CURDS *vegetarian* \$12**  
ranch dip

**QUESO DE PAPAGAYO *gluten free, vegetarian* \$10**  
corn tortilla chips

**CLASSIC CAESAR \$13**  
romaine hearts, bold caesar dressing, croutons, parmigiano reggiano

**CHOCOLATE SLAB CAKE *vegetarian* \$9**  
chocolate sauce, chantilly

**CLASSIC CREME BRULEE *gluten free, vegetarian* \$9**  
macerated berries

**TIRAMISU *vegetarian* \$9**  
espresso anglaise, chocolate curls

*20% service charge will apply to parties of six or more*  
*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*