



INSPIRED CUISINE

Lighter Fare

Fresh Take Farm Spring Salad
Spiced Pepitas, R & G Farm's Goat Cheese, Dried Cranberries, Apple Cider Vinaigrette

\$13

Harvest Bisque
Maple Cream, Pickled Apple, Smoked Sea Salt, Pumpkin Oil

\$14

Chef's Seasonal Cheese Plate
Chef's Selection of Three Local Cheeses, Fresh Berries, Aged Balsamic, Crostini, Local Honey

\$20

Coconut Shrimp
Breaded Coconut Shrimp, Mango & Chili Sauce

\$13

Vegetable Spring Roll
Spring Rolls, Sweet Soy Sauce

\$13

Erlowest House Made Sliders & Truffle Fries
Charred Chorizo, Jack Cheddar, House Made Pickles, Red Onion, Sweet Chili Aioli

\$15

Artichoke Risotto
Crispy Mushroom, Burratini, Charred Frisee, Grana Padano

\$14

Presented by

Chef De Cuisine Walter Meinecke

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. These items may be cooked to guest's specification. Before placing your order, please inform your server of any food allergies.

Cocktail Selections

Santa-gria
Choice of Cinnamon Spiced or Sweet Sangria

Butterscotch Cookies

Absolute Vodka, Crème de Cocoa, Buttershots Schnapps, Maraschino Cherries

"Angle's Envy Saratoga"

Angle's Envy Bourdon, Brandy, Red Vermouth, Angostura Bitters, Lemon Peel

Snow Ball Fight

Baileys, Half & Half, Disaronno Amaretto, Chocolate Covered Cherries

Ornamentini

Kettle One Vodka, Cointreau, Pomegranate Juice, Cranberry Juice, Garnished with Rosemary & Cranberries

Ginger Tree

Dewar's Scotch, Domaine De Canton French Ginger, Honey, Lemon Juice, Cayenne Pepper

Selections Priced at \$15

