

HAPPY HOUR APPETIZERS  
TUESDAY-SUNDAY  
5-7 pm @ THE BAR



**\$4**

**BREAD & BUTTER**

assorted 'imagine that gf breads'  
herbed whipped butter

**DEVILED EGGS**

jalapeños / bacon / smoked paprika aioli

**CARROT SOUP**

carrot / ginger / spicy pumpkin seeds

**\$5**

**PRIMAL SALAD**

mixed greens / shaved coconut  
spiced almonds / honey vinaigrette

**KALE SALAD**

goat cheese / sunflower seeds / apples / oranges / citrus vinaigrette

**\$6**

**BACON WRAPPED DATES**

applewood bacon / goat cheese / arugula /  
sherry vinaigrette / balsamic reduction

**GRILLED ASPARAGUS**

crispy pork shoulder / poached egg / parmesan / balsamic reduction

**\$7**

**GRILLED OCTOPUS**

preserved lemons / shaved fennel / olives / oregano

**HOUSE CURED SALMON**

salt, sugar, citrus cured / arugula / hard boiled egg / croutons / honey  
vinaigrette

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**BACON WRAPPED DATES**

applewood bacon / chèvre / arugula /  
sherry vinaigrette / balsamic reduction

**GRILLED ASPARAGUS**

crispy pork shoulder / poached egg / parmesan / balsamic reduction

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