**FOOD**

**SALTED JUMBO PRETZEL $9**
Served with whole grain mustard & pimento cheese

**STACCATO SPICED NUTS & OLIVES $10**
Chili & rosemary spiced nuts, castelvetrano olives, dry cured olives & red cerignola olives

**HUMMUS & FRESH LOCALLY SOURCED VEGETABLES $10**
Baby bell peppers, celery, carrots & broccoli with roasted red pepper hummus

**CAPRESE KABOB $9**
Heirloom tomato, fresh basil, smoked mozzarella

**SOUTHWEST BLACKBEAN SALAD $11**
Creamy vegan southwest dressing

**PINSA ROMANA FLATBREAD $12**
Caramelized mushrooms, provolone cheese

**POCO CHICKEN SALAD BITES $12**
Two mini hawaiian rolls, fresh curried chicken salad, house kettle chips

**FRENCH MACARONS $10**
Four colorful meringue cookies

**SWEET INDULGENCE FLIGHT $8**
Assorted dessert bar bites

---

**CRAFTED COCKTAILS**

**$14**

**GRAND MARGARITA**
Tequila, lime juice, sour mix, grand marnier floater

**STRATHMORE RUM PUNCH**
Rum, orange, pineapple & cranberry juice

**MOSCOW MULE HIGHBALL**
Vodka, lime juice, ginger beer

**PREMIUM BAR -**

$12 single, $18 double
- Tito’s Vodka
- Captain Morgan Rum
- Jack Daniels
- Bacardi Rum
- Herradura Tequila
- Jonnie Walker Black Scotch
- Bulleit Bourbon
- Kahlua
- Baileys Irish Cream

**DOMESTIC BEER $7**
**SPECIALTY BEER $8**
**HOUSE WINE $13**
**PREMIUM WINE $15**
**PROSECCO $13**

**WINE BOTTLE TABLE SERVICE - $45**
- La Marca Prosecco
- 14 Hands Chardonnay
- Nobilo Sauvignon Blanc
- Matua Pinot Noir
- Story Point Cabernet Sauvignon

**CANNED SODA / BOTTLED WATER $3**
Canned water $5
Sparkling water $5

**ITEMS SUBJECT TO AVAILABILITY**