



## FOOD

**AMP CHIPS & JAZZY CRABBY SALSA \$9**  
CRISP TORTILLA CHIPS WITH CRAB & CORN SALSA

**STACCATO SPICED NUTS & OLIVES \$10**  
CHILI & ROSEMARY SPICED NUTS, CASTELVETRANO OLIVES, DRY CURED OLIVES & RED CERIGNOLA OLIVES

**FARM FRESH CHEESE & FRUIT DUO \$20**  
HONEYCOMB, GRAPES, BERRIES & FLATBREAD CRACKERS

**HUMMUS & FRESH LOCALLY SOURCED VEGETABLES \$10**  
BABY BELL PEPPERS, CELERY, CARROTS & BROCCOLI

**CHOPPED BABY KALE & QUINOA SALAD \$9**  
SEEDLESS CUCUMBER, GOLDEN RAISIN, CRUMBLD GOAT CHEESE, TOASTED ALMOND & RED WINE VINAIGRETTE

**HEIRLOOM TOMATO MOZZARELLA PLATE \$10**  
FRESH BUFFALO MOZZARELLA, LOCAL VINE RIPE TOMATOES, BASIL, ORGANIC EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC

**POCO CHICKEN SALAD BITES \$12**  
TWO MINI HAWAIIAN ROLLS LOADED WITH FRESH CHICKEN SALAD SERVED WITH HOUSE KETTLE CHIPS

**SWEET INDULGENCE FLIGHT \$8**  
DOUBLE FUDGE BROWNIE BITE, STRAWBERRY SHORTCAKE SHOOTER & LEMON BAR

**FRENCH MACARONS \$10**  
FIVE COLORFUL SWEET MERINGUE COOKIES

## CRAFTED COCKTAILS

**\$14**

**SMOKE FOLLOWS BEAUTY**  
TEQUILA, CUCUMBER, CILANTRO, TRIPLE SEC, LIME JUICE, AGAVE SYRUP

**DARK N STORMY**  
DARK RUM, LIME JUICE, GINGER BEER

**ORANGE CRUSH**  
VODKA, ORANGE JUICE, ORANGE LIQUEUR, LEMON/LIME SODA

**PREMIUM BAR - \$12 SINGLE, \$18 DOUBLE**

TITO'S VODKA  
CAPTAIN MORGAN RUM  
JACK DANIELS  
BACARDI RUM  
HERRADURA TEQUILA  
JONNHIE WALKER BLACK  
SCOTCH  
BULLEIT BOURBON  
KAHLUA  
BAILEY'S IRISH CREAM

**DOMESTIC BEER \$7**  
**SPECIALTY BEER \$8**  
**HOUSE WINE \$13**  
**PREMIUM WINE \$18**  
**PROCESSO \$13**  
**FULL BOTTLE PREMIUM WINE & PROSECCO \$60**

**CANNED SODA \$3**  
**BOTTLED WATER \$3**  
**CANNED WATER \$5**  
**SPARKLING WATER \$5**

ITEMS SUBJECT TO AVAILABILITY