



cigar bar & grill

Appetizers Platters

Serve aprox. 15-20 people

Seasonal Fruit Platter ()**

pineapple apples oranges grapes strawberries pears

\$85

Seasonal Crudite Platter ()**

raw and blanched seasonal vegetables served with house made ranch

\$65

Chef's Selection Sliced Meats ()**

mortadella roast beef capicola spicy dry coppa sopresatta
prosciutto smoked chicken turkey pepper pastrami

\$105

Cheese Platter ()**

mix of cow, goat and sheep's cheeses
beemster classic bellwether carmody imported blue cheese
imported brie and chevre chipotle cheddar edam

\$115

House Made Chips, Salsa & Fresh Guacamole

\$25

Roasted Vegetable Quesadilla

\$18.00 per 16 pieces

Ceviche

hawaiian tombo tuna, fresh pineapple slices, english cucumber, blue corn tortilla chips

\$45

Chorizo Bruschetta

roma tomato, fresh basil, field greens, extra virgin olive oil, fleur de sel. served with toasts.

20% gratuity added to final bill

(**) selection varies upon availability