



## Bar Lounge Menu

THAI COCONUT SHRIMP	<i>Piesporter Riesling</i>			12.
<i>Sweet Lime Chili Sauce</i>				
*DEVEILED EGGS	<i>Savion Vouvray</i>			9.
<i>BLT, Smoked Salmon, Jalapenos-Shrimp &amp; Traditional with Fish Roe</i>				
SHRIMP COCKTAIL	<i>Cape Mentelle Sauvignon Blanc/Semillon</i>			11.
<i>House Cocktail Sauce</i>				
ONION RING TOWER	<i>Sudwerk Lager</i>			8.
<i>Chipotle Ranch, BBQ &amp; Ketchup Dipping Sauces</i>				
CHICKEN WINGS 3 WAYS (1lb)	<i>IPA</i>			8.5
<i>Lemon Pepper - Honey BBQ - Traditional Buffalo</i>				
*CHEF'S CHOICE OYSTERS ON THE HALF SHELL (1lb)		1/2 DOZ	DOZEN	AQ
<i>Dom Perignon or Blue Ice Vodka</i>		12.	22.	
FROMAGE A TROIS	<i>Olive Bread, Honey, Quince Paste</i>			AQ
<i>Trimbach Pinot Gris</i>				
ASIAN MEATBALLS	<i>Porca De Murca Red Blend</i>			12.
<i>Seasoned House made BBQ Sauce on a Wakame Bed</i>				
*AHI TUNA POKE BOWL	<i>St Supery Sauvignon Blanc</i>			11.
<i>Steamed Bamboo Rice, Cucumber, Wakame, Avocado, Carrots, Macadamia Nuts, Green Onion</i>				
CYC CHILI BOWL	<i>IPA or Porca de Murca Red Blend</i>			10.
<i>Cheddar Cheese, Sour Cream, Onions &amp; House made Corn Bread</i>				
FABIO'S FISH TACOS	<i>Schrimshaw Pilsner or Brander Sauvignon Blanc</i>			14.
<i>Two Soft Corn Tortillas with Beer Battered Cod, Roasted Tomatillo Salsa &amp; Chipotle Crème</i>				
FRENCH DIP	<i>Angove Grenache, Shiraz, Mouvedre</i>			13.
<i>Roasted Prime Rib in a Soft French Roll, Cream of Horseradish &amp; Natural Jus</i>				
OAXACA & MONTEREY CHEESES QUESADILLAS	10. add Chicken	12. add Shrimp		14.
<i>Poblano Pepper, Cilantro, Pico de Gallo, Sour Cream &amp; Avocado</i>				
<i>Fess Parker Chardonnay</i>				
MUSSELS FRITES	<i>Trimbach Pinot Gris</i>			15.
<i>Mussels Meunière Sauce with Shallots, Garlic Thyme &amp; White Wine served with French Fries</i>				
FLAT BREADS				17.
<i>Chicken Pesto Stags' Leap Chardonnay</i>				
<i>Pear, Blue Cheese, Caramelized Onion, Smoked Bacon Bites &amp; Arugula Savion Vouvray</i>				
OPEN FACE NEW YORK STRIPLOIN (6 oz.)	<i>Buehler Cabernet Sauvignon</i>			18.
<i>Caramelized Onion, Blue Cheese, Au Jus on Rye Bread</i>				
*LA BLEU ANGUS BURGER	<i>Porca de Murca Red Blend</i>			14.
<i>Bleu Cheese, Arugula, Red Onion Marmalades &amp; Fabio's Tangy BBQ Sauce, on a Brioche Bun</i>				
FISH & CHIPS	<i>IPA or Cape Mentelle Sauvignon Blanc</i>			15.
<i>Crispy Fries, Coleslaw, Tartar Sauce &amp; Malt Vinegar</i>				

Menu Served from 10:30 A.M. until 9:30 P.M., Wednesday through Sunday

All Prices Subject to an 18% Service Charge and Local Sales Tax

\*Consuming raw uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness