



S M A L L P L A T E S

acapulco shrimp in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños • 10.75

buca beignets stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes • 9.75

seared tuna sushi with Asian plum sauce • 16.25

shrimp & crab dip poblano peppers in baked cheeses served with tortilla chips • 13.00


chicken & shrimp tostadas with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens atop homemade guacamole • 10.00

tuna poke sesame-flavored tuna tartare in a rice paper cup with wasabi tobiko roe • 14.00

lobster tempura atop spicy lobster salad with house pickled jalapeños & ponzu sauce • 17.00

fish tacos beer-batter fried, grilled or blackened with cabbage, carrots, jicama & mozzarella, topped with chipotle sour cream & served with southwestern black beans, cilantro lime rice & tortilla chips • 20.00


bruschetta  balsamic-marinated tomatoes with basil & parmesan cheese • 9.00

tomato caprese  beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar & basil oil • 12.25

hummus trio  roasted red pepper, red beet & traditional hummus • 9.75

prosciutto mac & cheese with Swiss, Parmesan & goat cheeses • 8.25

P I Z Z A S

margherita  sauceless pie with mozzarella, basil & roma tomato • 12.25

american pie heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef • 14.25

the cosmo spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese • 15.75

 vegetarian

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

We do not split checks on parties of 6 or more.