

urban dish

grill & wine bar

TAPAS TUESDAYS

Soup of the Day 4

soup made with market fresh ingredients blessed by our chefs creative minds

greens tapas

Caesar 5

house dressing, garlic croutons, parmesan

Carpaccio 9

shaved beef tenderloin, heritage greens, spiced pecans, cambazola, green apple, cinnamon basil vinaigrette

Niçoise 12

warm duck confit, toasted walnuts, green beans, fried quail egg, baby red potato & spinach, frisée, dijon & chive vinaigrette

chicken tapas

Chicharrón de Pollo 10

crispy fried chicken, house made garlic chive waffle, maple gochujang, asian slaw, lime aioli

Coq au Vin Poutine 14.5

pont neuf potato, mushroom, shallots, bacon, pulled chicken, red wine reduction, brie

tortillitas

Buttermilk Hushpuppies 14

smoked trout, fennel, red pepper & caramelized onion with remoulade

Lamb Vindaloo Wontons 12.5

roasted cauliflower & tahini hummus, mango chutney

Tortillitas de Frijol Negro 8

Black bean cakes with pulped avocado, salsa verde, fresh cilantro

pork tapas

Chorizo 10.5

cider braised roasted chorizo, baby spinach, roasted garlic bulb, fig, date, & pecan preserve

Wild Boar Sliders 14.5

aged white cheddar, smoked tomato jam, baby arugula, homemade buns, smoked paprika aioli

Empanada 8

seasoned ground pork in flaky pastry served with chermoula

sea tapas

Gambas 15

pan seared prawns with your choice of chermoula, kale pesto, or al ajillo

Mejillones 8

P.E.I. mussels steamed in your choice of red curry cream, truffle rosé, or fennel sambuca cream

Calamares 16

grilled & stuffed calamari with chorizo, basil, parmesan, goat cheese, baby spinach, black olives, truffle rosé

vegetarian tapas

Naan 9

kale pesto, grilled eggplant, sundried tomato, olives, Havarti, balsamic glaze

Patatas Pielas 8

potato skins with caramelized onions, provolone, chives, house made boursin cheese

Roasted Beet Bruschetta 7

roasted beets, toasted cuin, rosemary, grilled Portuguese soft roll, crumbled goat cheese, white balsamic glaze

Mushroom Fries 7

spiced pecan crusted portobello mushroom with blueberry aioli

bistek

8oz New York Sirloin (seasoned & sliced thin) 20

5oz Speck Wrapped Beef Tenderloin 22

Half Rack of Pecan Crusted Lamb Lollipops 30

~ served with smoky whole grain dijon mustard, crispy onion straws, Portuguese soft roll

add ~ setas al ajillo (wild mushrooms in garlic) 6

Sauces

chermoula 2.5, peppercorn sauce 2.5, cambazola cream 3, cabernet sauce 3,

libations

Red Sangria - 11



Every glass of water produced is clean, filtered, and fresh without any added sodium.