

LATE NIGHT MENU

SMALL PLATES

acapulco shrimp in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños • 10.50

buca beignets stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes • 9.50

seared tuna sushi with Asian plum sauce • 16.00

shrimp & crab dip poblano peppers in baked cheeses served with tortilla chips • 12.75

chicken & shrimp tostadas with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens atop homemade guacamole • 9.75

tuna poke sesame-flavored tuna tartare in a rice paper cup with wasabi tobiko roe • 13.75

lobster tempura atop spicy lobster salad with house pickled jalapeños & ponzu sauce • 16.75

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 • 19.75

bruschetta **V** balsamic-marinated tomatoes with basil & parmesan cheese • 8.75

tomato caprese **V** beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar & basil oil • 12.00

hummus trio **V** roasted red pepper, red beet & traditional hummus • 9.50

prosciutto mac & cheese with Swiss, Parmesan & goat cheeses • 8.00

PIZZAS

margherita **V** sauceless pie with mozzarella, basil & roma tomato • 12.00

american pie heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef • 14.00

the cosmo spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese • 15.50

V 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.