

Spirits at Sunset Menu

DISPLAYED HORS D'OEUVRES

SPINACH ARTICHOKE CRAB DIP

Served with sliced sour dough bread and
crispy flatbreads

CHIPOTLE HUMMUS

With soft pita bread

LOCAL CALIFORNIA CHEESE BOARD

With assorted fresh and dried fruits and nuts

HOUSE PICKLED VEGETABLE DISPLAY

Including locally sourced carrots, baby radishes, red
onions, mushroom caps, asparagus and beets

TRAY-PASSED SMALL PLATES AND BITES

CAPRESE BITES

Basil marinated fresh mozzarella with grape tomato
and balsamic glaze

SHRIMP AND FENNEL SALAD

Served in phyllo cups

CHICKEN AND WAFFLES

With maple chili brown butter

MINI BEEF EMPANADAS

With cilantro lime sour cream

DESSERT

TART LEMON BARS

CHOCOLATE DECADENCE BROWNIES

SIGNATURE COCKTAILS

SEA BREEZE — \$8

Vodka, cranberry juice, grapefruit juice

A LITTLE DINGHY — \$8

Coconut rum, cranberry juice, pineapple juice,
orange juice

MARITIME MARTINI — \$9

Dry gin or vodka, vermouth, blue curacao, lime

FULL BAR WITH COCKTAILS, WINE AND CRAFT BEER ALSO AVAILABLE FOR PURCHASE

