



BAR BITES

SNAPPER CEVICHE* 22 **GF**

Mango, sweet potato, red onion, habanero

UNCOMMON BURGER* 24

Pressed prime burger, toasted brioche, Swiss cheese, bacon, guava aioli, lettuce, tomato, onion, house pickles, French fries

CITRUS JICAMA SALAD 16 **GF VG**

Artisan greens, citrus, puffed quinoa, almonds, radish, dates

add chicken +10 | salmon +9 | snapper* +13 | shrimp* +11*

CHARCUTERIE BOARD 24

Imported meats & cheeses, honeycomb, marinated olives, chile roasted walnuts, dried & fresh fruits, mustard, crusty bread

SPICY SALMON CRISPY RICE* 18

Avocado, sambal dressing, tobiko

BURRATA 24 **V**

Seasonal stone fruit, hot honey, lemon oil, basil, mint, almond dukka, candied jalapenos, grilled bread

CHICKEN WINGS 18

Chili & coffee rubbed, lemon garlic crema, celery & carrot sticks

TRUFFLE FRIES 11 **GF VG**

Parmesan & herbs

CRISPY BRUSSELS SPROUTS 14 **GF**

Truffle, parmesan, bacon, balsamic, fried egg

Executive Chef Andy Papson

Legend: **GF** Gluten Free **V** Vegetarian **VG** Vegan

Commons Club

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* Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.