



## BAR BITES

### CRAB CAKE\* 28 **GF**

Aji amarillo, avocado-mango relish

### UNCOMMON BURGER\* 24

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

### JICAMA SALAD 16 **VG**

Baby greens, winter squash, almond, dates, quinoa, corn bread croutons, tamarind vinaigrette

*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, crackers

### SPICY SALMON CRISPY RICE\* 18

Avocado, sambal dressing, tobiko

### WHIPPED RICOTTA 21 **V**

Hot honey, lemon oil, pistachio dukkah, candied jalapenos, grilled bread

### CHICKEN WINGS 18

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

### TRUFFLE FRIES 11 **GF VG**

Parmesan & herbs, garlic aoli

### CRISPY BRUSSELS SPROUTS 14 **GF**

Truffle, parmesan, pork belly, 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.