



HAPPY HOUR 3 - 5 TILL 6 IN THE SALT CELLAR

## SMALL BITES

**Pickled Veggies** seasonal & house pickled veggies 1

**Marcona Almonds** salted roasted spanish almonds 1

**Quinoa Fritter** local quinoa, raita sauce 1

**Fried Greek Olives** housemade aioli 2

**Soup Sip** soup du jour 1

**Tiny Treat** delicious daily choice 2

**Crispy Polenta & Parmigiano** fried polenta, parmigiano 3

**Housemade Fries** housemade ketchup 3

**Artisanal Salami** daily salami, cornichon 4

**Soup of the Day** savory selection of the day 4

**House Salad** local greens, pickled onions, balsamic vinaigrette 4

**Rock Shrimp Escabeche** grilled bread, poblano peppers, sweet onions 5

**Featured Cheese** grilled bread, mostarda 5

**Agave Marinated Beets** chevre 5

**Duck Confit** roasted grapes, beet, chevre 5

## LARGE PLATES

**PEI Mussels** tomato, shallot, garlic, white wine, grilled bread 10

**Tom's Tavern Burger** never-ever beef, vermont cheddar, pickled onion, housemade fries 13

**Grilled Longline Pacific Swordfish** polenta croutons, fried olives, local organic ratatouille, basil oil, tomato coulis 16

**Dark Chocolate Caramel Salt Tart** coffee cocoa nib ice cream 8

Not all ingredients are listed.  
Please alert your servers to allergies so we may better serve you.

## COCKTAIL ELEMENT COCKTAILS 4

Be the architect of your own entertainment.

Wandangle the elements of your own cocktail.

Choose from 6 classic cocktail styles + 6 spirit bases + a smorgasbord of delicious, complimentary, natural flavors.

Select. Sip. Smile.



## BEER 3

Asher Brewery, Green Latern - Kolsch

Upslope - Brown Ale

Breckenridge Brewery - Oatmeal Stout

Coors Light

Coors N. A.

## HOUSE WINE 4

California Cabernet Sauvignon

California Chardonnay

