



# EVENING MENU

SERVED FROM 5PM-9PM

## ACE FAVORITES

### DEVILS ON HORSETOOTH 12

BACON-WRAPPED DATES, CREAM CHEESE, MARINATED ONIONS, PICKLED FRESNO, CARAMEL

### DYNAMITE TOTS 11

WHITE CHEDDAR, BACON, ROSEMARY OIL, RANCH DIP, SRIRACHA KETCHUP

### PORK BELLY 15

MARCONA ALMONDS, APPLE-PARSNIP PUREE, PARSNIP RIBBONS

### SMOKED ELK CARPACCIO\* 22

ELK TENDERLOIN, SMOKED PEACH-DIJONNAISE, FENNEL SALAD, CROSTINI

## SHARED PLATES

### CRAB CAKES\* 18

JUMBO LUMP CRAB, OLD BAY REMOULADE

### SALMON LOX\* 16

SMOKED SALMON, RED ONION, CAPERS, SCHMEAR, TOAST POINTS

### CREAMY ELOTE 14

BLISTERED CORN, CILANTRO-LIME AIOLI, TAJIN, COTIJA, CRISPY TORTILLA

### CHICKEN TOSTADA 12

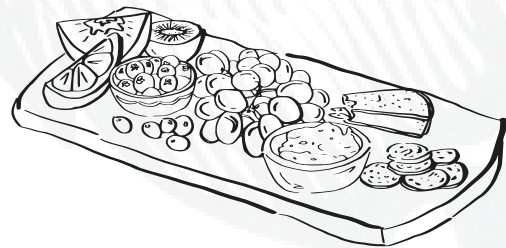
PULLED CHICKEN, PICKLED ONION, FETA, JALAPEÑO CREMA

### CHARCUTERIE\* 24

MEATS AND CHEESES, NUTS, OLIVES, ACCOUTREMENT

### ROASTED BRUSSELS 14

ALMOND, MINT, FRESNO, NAM PLA



## FRESH SALADS

### CAPRESE SALAD 16

HEIRLOOM CHERRY TOMATO, MOZZARELLA, BASIL PESTO, BALSAMIC PEARLS, OLIVE OIL

### BRUSSELS SALAD 16

ROASTED BRUSSEL SPROUTS, APPLE, BACON, SUGAR-SPICE PEPITAS, GOAT CHEESE, FENNEL, CARAMELIZED HONEY VINAIGRETTE

### MEDITERRANEAN SALAD 16

GREENS, TOMATO, PICKLED ONION, MIXED OLIVES, ARTICHOKE, FETA, RED WINE VINAIGRETTE

## FLATBREADS

### MARGHERITA 15

MOZZARELLA, TOMATO, RED SAUCE, BASIL

### SPINACH + GOAT CHEESE 15

GARLIC OIL, ROASTED TOMATO, MOZZARELLA, PARMESAN, TRUFFLE OIL

ADD PORK BELLY 9 ADD PULLED CHICKEN 7

\*\*WE HAVE ADDED A 3% KITCHEN STAFF APPRECIATION FEE TO EACH CHECK. 100% OF THESE FUNDS WILL BE DIRECTED TOWARDS OUR TALENTED KITCHEN STAFF  
\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.