THE ART OF Sharing

TAPAS

VEAL BOMBA 21
Stuffed with Mozzarella & Goat Cheese, San Marzano Tomato Sauce, Crispy Garlic Rosemary Flatbread

GARLIC CHEESE POPPERS 14
Fior Di Latte, Grana Padano, "00" Pizza Dough, Chardonnay Garlic Butter. San Marzano Tomato Sauce for Dipping

MUSSELS & FRITES (g) 21
Chefs Chorizo, PEI Mussels, White Wine, Pernod, Oven Dried Tomato, Home Cut Fries

GAMBAS CATALONIA (g) 17
Garlic & Chili Sautéed Prawns, Lemon Infused Spanish Olive Oil, Cava Brut, Toasted Ciabatta

SERRANO HAM & BRIE 18
Toasted Baguette, Triple Cream Brie, Confit Tomato, Tangerine Chili Olives

PARMESAN TRUFFLE FRITES 14
Aged Sherry Grana Padano Aioli

WINGS BY THE LB - 16
Frank's Hot, Sticky Chili, Cajun, Badass Hot Sauce or S&P

GREEK PORK RIBS 21
Slow Braised, Santorini Spices, Harissa Aioli

ROASTED CAULIFLOWER 19
Coconut Curry, Toasted Pepitas, Pomegranate Seeds, Date Puree

SPANISH FRITTERS BACALAO 16
Salted Cod, Whipped Shallot Potatoes, Chefs Romesco, Olive Oil Infused Lemon

CALAMARI 17
Salsa Verde, Spicy Romesco, Sweet Fried Pepppers

(g) GLUTEN FREE (V) VEGETARIAN
Please consult with your server for Vegan and Celiac requests.

PIZZA BAR

TIKI BUMBU PIZZA 26
Kahlua Pork, Smoked Bacon, Spicy Capicola, Bumbu Compressed Pineapple, Aged Gouda.

MARGHERITA PIZZA (V) 19
Sous Vide Heirloom Tomatoes, Fior Di Latte Cheese, "00" Thin Crust, Fresh Basil
Add Grilled Chicken 7 / Blackened Chicken 8

ITALIA PIE 26
Capicola, Spicy Salami, Mortadella, San Marzano Tomato Sauce

TRUFFLED MUSHROOM PIZZA (V) 24
Portobello, Shitake, Roasted Shallots, Truffled Arugula
Add AAA Blackened Steak 13

EL CLASSICO PIZZA 25
"00" Thin Crust, World Famous Ezzo Pepperoni, Aged Grana Padano, Peperoncini's
Add Mushrooms 3

SAN SEBASTIAN 26
Blackened Prawns, Slab Bacon, Artichoke Hearts, Sylvan Star Gruyere, Jalapeno Sumac Honey

Gluten Free Crust 3

Locally Owned & Operated!

KETTLE N' GREENS

CHEF'S SOUP
Made from Scatch Daily
cup 6¼
bowl 11¾

CHEF'S CAESAR (g) 18
Romaine Hearts, Roasted Garlic, Center Cut Bacon, Grated Egg

ALBERTA GREENS (V) 19¾
Lyalta Gardens Mixed Greens, Farro, Avocado, Strawberries, Pepitas, Crisp Brussels, Smoked Gouda, Lemon Dijon Vinaigrette

TUSCAN KALE (V) 18
Tuscan Black Kale, Roasted Beets, Spiced Candied Walnuts, Bartlett Pear Vinaigrette, Goat Cheese

GREEK VILLAGE SALAD (g) 19
Heirloom Tomatoes, Baby Cucumber, Grilled Halloumi, Tangerine Chili Olives, Goat Feta, Fresh Oregano

Add

Grilled Chicken 7 / Blackened Chicken 8

Seared Steelhead Trout 10 / Paprika Prawns 13

AAA Hanger STK 13

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GOOD TIMES ON TAP