

BAR BITES

SMOKED SALMON 12

Artichokes, Caper, Red Onion, Garlic Herbed Cheese, Olive Oil, Micro Arugula, Chilled Over Naan

LOADED HOUSE MADE CHIPS 9

Melted Gouda, Bacon, Chive, Rosemary Oil

CHICKEN EGG ROLLS 8

Bok Choy, Cabbage, Carrots, Onions, Szechuan & Sweet Chili Sauces

BRUSCHETTA MILANESE 9

Tomato, Onion, Basil, Buffalo Mozzarella, Baguette

SAUSAGE STUFFED MUSHROOMS 11

Spinach, Red Pepper, Jalapeno, Cream Cheese, Walnut Pesto

SHRIMP COCKTAIL 15

(6) Mexican Blue Shrimp, Cocktail Sauce *gb*

CALAMARI 11

Cajun Remoulade & Marinara

CRAB CAKES 14

Poblano & Black Bean Corn Relish, Chipotle Aioli

“MACK STREET” SALAD 15

Spinach, Arugula, Chicken, Pancetta, Asparagus, Peppers, Mozzarella, Tomato, Hard Boiled Egg, Olive Oil & Red Wine Vinegar *gb*

NORWEGIAN BEET PLATE 18

Cured Norwegian Salmon, Golden, Purple & Striped Beets, Watermelon Radish, Micro Watercress, Capers, Spicy Pickled Red Onions, Honey Crisp Apple, Grilled D’Anjou Pears

DRINK SPECIALS

TUESDAY

\$5 HOUSE WINE BY THE GLASS

WEDNESDAY

1/2 BOTTLES OF WINE
Price Any Bottle Under \$50

THURSDAY

\$5 ROB ROY & MANHATTAN'S

FRIDAY

\$5 COSMO'S

SUNDAY

\$5 OUR "FAMOUS"
BLOODY MARY'S & MIMOSA'S