



# HAPPY HOUR MENU

## STARTERS

**Truffle Fries** \$10.00  
*truffle oil | parmesan cheese*

**Mac n Cheese** \$14.00  
*white cheddar cheese | home-made garlic breadcrumbs*

**Brussel Sprouts** \$13.00  
*cranberries | toasted almonds | bacon bits | goat cheese | garlic aioli | balsamic reduction*

**Chips n Guacamole** \$12.00  
*fresh guacamole | plantain chips*

**Bruschetta** \$12.00  
*heirloom cherry tomato | fresh basil | EVOO | balsamic vinegar reduction*

**Filet Sliders** \$18.00  
*hawaiian buns | garlic aioli | caramelized red onions | gorgonzola | arugula*

## SALAD

**TERI Farms Organic Microgreen Salad** \$18.00  
*grilled salmon | avocado | roasted peppers | heirloom cherry tomatoes | grilled red onion | lemon garlic vinaigrette*

## ENTRÉES

**Pasta Rosso** \$18.00  
*penne pasta | grilled chicken | cream of tomato | heirloom cherry tomatoes | spinach*

**Pizza** \$14.00  
*margherita | cheese | pepperoni*

**BLTA** \$15.00  
*bacon | lettuce | tomato | avocado | served w/ fries*

**Common Grounds Burger** \$18.00  
*8oz. wagyu beef patty | american cheese | grilled onion & bacon marmalade | mayonnaise | brioche bun | lettuce | served w/ fries*

**Chef's Flatbread of the Week** \$15.00  
*ask your server*

