

BEGINNINGS

CHEESE & POOF

Fire Roasted Pimento Dip, Tapioca Poofs,
Barrel Aged Hot Sauce \$11

BREAD & BUTTER

Pineapple Bun, Herb Butter, Black Vinegar
Gastrique \$6

SERVICE BAR CAESAR *

Tahini, Puffed Buckwheat, Roasted Sesame \$7

SERVICE BAR WEDGE

Smoked Bleu Cheese, Port, Soft Egg \$9

PLATES

CARROTS *

From Root to Stem, Prepared 10 Ways \$15

CHEESY BRISKET CRUNCH *

Potatoes, Indian Fry Bread, Crispy Corn Tortilla,
Pepperjack Queso, Salsa Guasacaca \$15

MICHELONE RESERVE BOURBON TOFU

Steamed Milk Bread, Cucumber, Scallion \$16

SICHUAN VEGETARIAN DUMPLINGS *

Numbing Oil, Sweet Soy, Sesame, Garlic \$15

ROASTED POTATO GNOCCHI

Mushrooms, Kabocha Squash, Truffle, Herbs \$18

CRESTE DE GALLI ALEPPSO *

SB Semolina Pasta, Aleppo Romesco Sauce \$14

** This dish can be prepared to satisfy a vegan diet.
Please ask your server for details.*

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat.) We offer gluten-free friendly menus; however, our kitchen is not completely gluten-free.

BETWEEN TWO BREADS

MWS BURGER (VEG) *

Two MWS Veggie Patties,
Special Sauce, Shredded Iceberg,
American Cheese, Pickles, Shaved
Onion, Potato Roll, SB Fries \$15

VEGGIE ROSS

Marble Rye, Montreal Style Smoked
Tempeh, Kimchi Kraut, SB Thousand
Island, Chips \$15

SWEET ENDINGS

CINCO LECHES CAKE

Malt, Luxardo, Dulce de Leche \$7

PARATA PB&J *

Sweetened Indian Fry Bread,
Peanut Butter, SB Jams \$7

KITCHEN TEQUILA

Positive Karma, Good Vibes,
Altruism \$7

EXECUTIVE CHEF

Avishar Barua

BEVERAGE DIRECTOR

Gerad Guhde

GENERAL MANAGER

Karen Reed