



## **Tunes and Tapas**

July 20th, 6-9pm

### ***Jay Burger*** 12

Grilled 8 oz. Burger with Sliced Cabot Cheddar, LTO, Fries and Pickle.

### ***Tower Bar Burger*** 14

Ground Venison and Pork Belly Burger with Roasted Garlic Chevre, Caramelized Vadalía Onion, Roasted Red Pepper, Arugula, Fries, and Pickle.

### ***Baked Stuffed Jalapenos Wrapped in Bacon*** 12

Pulled Pork, Scallion, Cilantro, and Cheddar Stuffed Wrapped in Bacon.  
Served with Cilantro Salsa and Lime Crème Fraîche.

### ***Pan Seared Halibut Cheeks*** 14

With a Cucumber Avocado and Mango Compote, Local Mustard Greens, and Bearnaise Sauce.

### ***Baja Shrimp Tacos*** 12

Cajun Grilled Shrimp Served in Two Corn Tortillas with Salsa Verde, Shredded Napa Cabbage, Diced Vadalía Onion, and a Cumin Cilantro Drizzle.

### ***Coconut Ginger Lentil and Chickpea Dal*** 11

With Mustard Seed and Turmeric Drizzle, Cilantro Raisin Chutney, Sliced Fresno Chilis, Fresh Cilantro, Lime, and Grilled Naan.

### ***Pan Fried SoftShell Crabs*** 15

Two SoftShell Crabs in a Crispy Egg White Crust. Served with a Blood Orange Beurre Blanc, Local Baby Greens, Scallions, and Fried Capers.

### ***Moroccan Lamb and Mint Meatballs*** 12

Spiced Lamb Meatballs Slow Simmered in a Curried Tomato Coconut Broth with Chick Peas, Fresno Chilis, Spinach, Cilantro, Basil, Orange, and Scallions. Topped with Lime Mint Tzatziki.

### ***Yellowfin Tuna Ceviche*** 14

With Avocado, Cilantro, Lime, Heirloom Tomatoes, Vadalía Onion, Jalapeno, Mango, Cucumber, Ginger, and Tortilla Chips.