

SMALL BITES

Four Onion Soup	13
Gruyere & Parmesan Crust	
Asian BBQ Chicken or Tofu & Pickled Veggies V/G	15
in Steamed Buns Sriracha Crema	
Grilled Chicken Skewers G	15
Herb Marinated, Lemon olive Oil Aioli	
Honey Chipotle Chicken Wings G	16
Cilantro Lime Crema	
House Recipe Meatballs	17
Beef & Veal in Fresh Tomato Sauce with Garlic Toast	
Fish Taco's	18
Spice Crusted Mahi-Mahi with Napa Slaw & Mango Salsa	
Portobello, Sweet Potato & Kale Empanadas V/G	17
Caramelized Onion & Chipotle Cream	
Quesadilla	17
Smoked Chicken & Roasted Poblano Peppers, Jack Cheese or Roasted Butternut Squash, Portobello Mushrooms, Spinach & Smoked Gouda Cheese	
Guacamole V/G	17
House Recipe with Fresh Tortilla Chips	
Thai Shrimp Meatballs	20
Bamboo Rice Pancakes, Red Curry Sauce	

BIGGER BITES

Cheese Board	27
Hummus, Olives & Local Artisan Lavash Bread	
Caesar Salad	19
Romaine Lettuce, Croutons, Parmesan Cheese, Anchovies, Creamy Caesar Dressing	
With Grilled Chicken	23
With Grilled Shrimp	29
Cobb Salad	20
Salad Greens with Grilled Chicken Breast, Tomato, Avocado, Blue Cheese, Egg & Apple Smoked Bacon, Creamy Ranch Dressing	
Thin Crust NY Pizza	18
Tomato & Fresh Mozzarella, or add Pepperoni/Peppers/Mushroom (\$3 additional)	

When ordering alcoholic beverages, proof of age will be required upon delivery.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
May increase risk foodborne illness. 18% gratuity will be added to parties of 6 or more.
Key: V= Vegetarian Friendly ---- G = Gluten-Free Friendly

BIGGER BITES

Grilled Chicken Club	17
Fresh Grilled Chicken breast with Bibb lettuce, Beefsteak Tomato, Bacon, Avocado & Fresh Herb Aioli on Sourdough Bread	
Pinnacle Bar Burger*	18
8oz. House Blend of Specialty Beef Cuts with Your Choice of Cheese	
Pinnacle Veggie Burger	17
Quinoa, Chic Peas & Vegetable Burger with Fennel Slaw & Garlic Aioli	
Pinnacle Bar Sliders	18
Choice of: 3 Angus Beef* 3 Green Chili Chicken, Cilantro Lime Aioli 3 Vegetarian Quinoa & Chic Pea, Garlic Aioli All the Above Served with Sweet Potato Fries	
Pipette Shells w/ Four Cheese Sauce & Crispy Crust	21
Tomato Arugula Salad	
Smoked Chicken Mac n Cheese	27
In a Smoked Gouda Chipotle Cheese Sauce & Tomato Arugula Salad	
Bucatini Pasta with Our Beef & Veal Meatballs	28
In our House Marinara sauce	
Grilled Chicken Paillard G	26
Butternut Squash, Spinach & Walnut Salad, Sherry Vinaigrette	
Seared Atlantic Salmon Filet* G	29
French Green Lentils & Roasted Baby Carrots, Caramelized Shallot Butter	
Grilled NY Strip Steak* G	40
Twice Baked Black Truffle Potato & Sautéed Spinach, Herb Butter	
Desserts	
Creamy Vanilla Cheesecake	12
Berry Coulis	
Chocolate Truffle Cake	12
Vanilla Sauce	
Carrot Cake	12
Rum & Raisin Cream	
Cranberry Walnut Tart	12
Vanilla Gelato	

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