

HALLOWEEN FALL MENU



FALL FARMHOUSE SOUP \$10

Warm, velvety and layered with 13 Moroccan spices, finished with cool crème fraîche. Fall comfort in every spoonful.



GRILLED SPANISH PRESA \$45

Known as the “Wagyu of pork,” this prized Spanish cut is beautifully marbled, buttery-tender and incredibly juicy. Served with Chef’s house-made potato pavé—thin layers of potato and Manchego cheese pressed together and crisped until golden.



SWEET POTATO POUTINE \$16

Crispy sweet potato fries piled with tender steak tips, melted cheese, bacon and rich gravy. The ultimate fall comfort food.



SQUID INK FETTUCCHINE \$29

Striking black pasta tossed with garlic-glazed shrimp and rich compound butter. Buttery, savory and impossible to forget.



FALL CHARCUTERIE \$20

A festive spread of beet hummus, Brie with apple compote, Manchego, grapes, pita chips and crostini. Made for sharing over cocktails.



APPLE PIE NACHOS \$10

Crispy cinnamon-sugar tortillas loaded with warm caramelized apples and sweet cream. Everything you love about apple pie—with a crunch.



WITCHES MARGARITA \$15 TAKE THE CUP HOME! +\$12

Sweet blackberry, zesty lime and a kick of jalapeño create the perfect balance of fruity, tart and spicy. Finished with a black sugar rim and served in a spooky keepsake cup.



CHOCOLATE PUMPKIN ESPRESSO MARTINI \$15

Think pumpkin spice latte meets chocolate espresso martini—rich, creamy and perfectly caffeinated with smooth vodka and a decadent fall finish.