ARMENT E A C T O

LOUNGE $M \in N \cup U$

STARTERS

CHARCUTERIE BOARD rotating selection of 2 artesian meats and 2 local and domestic cheeses served with pickled vegetables and chutney 16

EDAMAME HUMMUS 🕸 🦞 radishes, blue corn chips, and baby carrots 10

FIRECRACKER SHRIMP fried battered shrimp, Kwang's thai chili sauce, and ginger cabbage slaw 12

PRETZEL STICKS \(\psi \) three pretzel sticks and Double Stiched beer cheese 10

FRESH KETTLE CHIPS # \varphi with traditional onion dip 7

CRISPY BRUSSELS SPROUTS 🕸 🦞 bourbon smoked togarashi and black garlic mayo 10

SALADS

BABY SPINACH SALAD (*) dried blueberries, goat cheese, toasted almonds, spice roasted carrots, and creamy orange dressing 10

HOUSE SALAD VP mixed greens, heirloom tomatoes, cucumbers, croutons, and balsamic vinaigrette 6

CAESAR SALAD W shaved parmesan and herbed garlic croutons 8

ADD ONS chilled smoked chicken breast 4.5 salmon cake 6

ENTREES

GARMENT FACTORY SMOKED PORK CHOP three cheese mac and cheese and roasted corn + tomato relish 22

RIBEYE SLIDERS Swiss cheese, pickled red onions, mayo, and fries 17

SESAME SEARED MAHI-MAHI

ginger mirin butter sauce, haricot verts, soy preserved shitake mushrooms, and jasmine rice 21

CORN + POLENTA RAVIOLI white wine, cream, tomatoes and crumbled Gorgonzola 20 add smoked chicken breast 4.5

EXOTIC MUSHROOM SWISS QUESADILLA W roasted garlic San Marzano tomato puree and tarragon aioli 16

CHORIZO FRIED RICE (#) shrimp, scallops, peas, carrots, micro herb salad, and saffron aioli 20

ANCHO COFFEE BBQ GLAZED RIBEYE 🕸 bbq glazed 10oz ribeye, mashed potatoes, and green beans 26

PEACH AND COPPA FLATBREAD

Smoking Goose coppa, peaches, goat cheese, red onions, and arugula 16

SALMON CAKES baby greens, Sweetie Drop peppers, and green goddess dressing 15

SOUP

FRENCH ONION SOUP herbed garlic croutons, provolone, and swiss 7

