

4:30pm - 6:30pm

- Truffled Pistachios \$6.00
- Warm Spiced Olives orange and rosemary \$3.00

# Filet Mignon Slider

caramelized onions, chihuahua cheese \$5.00

### **Buttermilk Fried Chicken Slider** pickles, mustard aioli \$5.00

### **Housemade Ricotta**

black mission fig compote, crisp toast \$5.00

# **Spanish Chorizo**

stuffed cherry peppers \$6.00

#### **Broccoli Frito**

pickled pepper aioli, parmesan cheese \$6.00

### **Buffalo Cauliflower**

Frank's hot sauce, Hook's blue cheese \$5.00

### Chicken Empanada

salsa fresca, crema, queso blanco \$5.00

### \* Dry Aged Prime Burger

Vermont white cheddar, bacon, crispy onions, special sauce, garlic-herb fries

\$15.00

# Drink

### Wines

### \$6.00 glass / \$24.00 bottle

Montelliana, Prosecco 2016 Caposaldo, Pinot Grigio 2018 Chasing Venus, Sauvignon Blanc 2015 Dona Paula Estate, Malbec 2016 Seghesio, Zinfandel 2018 Linajes, Tempranillo

## **Beers** \$4.00 bottles

Abita Light, Lager Republic Racer 5 IPA Duck Rabbit, Milk Stout

# **Cocktails** \$8.00

### Classic Margarita

Silver Tequila, Triple Sec. agave, lime juice

### **Bourbon Smash**

Jim Beam, mint, fresh lemon, simple syrup

### Dark & Stormy

Goslings Black Seal Rum, ginger beer

Follow us to find out more about specials, events and our private events space, **Bazin's Next Door!** 





