

## TAPAS



**Brie, Apple & Pecan Flatilla** baked on flatbread in pizza oven. \$8

**Sweet Pommes Frits** with a chipotle aioli. \$8

**Asparagus Crisps** lightly breaded, deep-fried and served with cranberry aioli. \$9

**Grecian Style Hummus** blended with garlic, lemon and served with roasted peppers. \$8

**Tempura Vegetables** deep-fried and served with a sweet sesame dipping sauce. \$8

**Chile Relleño** battered & fried poblano stuffed with pepper jack cheese on a Spanish sauce. \$9

**Pork Shu Mai** dumplings with sweet sesame drizzle & daikon radish sprouts. \$9

**Stuffed Shrooms** with Gruyere, pancetta and sage, served in a balsamic reduction. \$10

**Aracini de Riso** mozzarella stuffed risotto, breaded, fried and served with spicy marinara. \$10

**Lettuce Wraps** with diced chicken, marinated vegetables with an Asian dipping sauce. \$10

**Kaibai Beef Satay\*** marinated beef skewers served with a Thai peanut sauce. \$10

**Kaibai Chicken Satay\*** marinated chicken skewers served with a Thai peanut sauce. \$10

**Mussels** in a heavenly tomato broth served with a rustic ciabatta bread. \$13

**Steamers** clams of course...in a savory broth served with rustic ciabatta bread. \$12

**Chicken Strips** fresh cut, hand breaded, deep fried and served with a chipotle aioli. \$12

**Oysters on the Half Shell** on ice with cocktail sauce & paprika dredged lemon. \$15

**Oysters ChaBones** with garlic, pancetta, gruyere, panko, sage & cream broiled in the shell. \$16

**Creole Shrimp** ten spiced shrimp...served with rustic ciabatta bread and lots of napkins. \$16

**Shrimp Cocktail** 5 jumbo shrimp served chilled with cocktail sauce & lemon. \$16

**Ichiban** marinated shrimp, ahi & fresh fish, charbroiled, served with green goddess drizzle. \$15

**Ahi Poke\*** ahi cocktail with avocado, mango cucumber, red & green bells and scallions with a wasabi cream drizzle. \$15

**Seared Ahi\*** in herbs & spices, sliced thin-served with wasabi, pickled ginger & marinated veg. \$16

**Scallops Bienville** with garlic, pancetta, gruyere, bread crumbs, sage & cream. \$16

**Baby Filet Mignon\*** charbroiled & sliced 4oz filet in a balsamic reduction with roasted peppers. \$17

**Baby Bones of Lamb\*** small ribs seasoned, charbroiled & served over balsamic greens. \$17

**Curried Bones of Lamb\*** small ribs rubbed in curry seasoning and charbroiled. \$17

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BEER

### Domestic

Amberboch  
O'Doul's (NA)  
O'Doul's Amber (NA)  
Budweiser  
Bud Light  
Bud Light Lime  
Coors Original  
Coors Light  
Miller Lite  
MGD  
MGD 64  
Michelob Ultra

### Specialty/Imported

Fat Tire  
Stella Artois  
Alaskan Amber  
Shock Top  
Pacifico  
Corona  
Corona Light  
Blue Moon  
Redbridge (GF)  
Heineken  
Angry Orchard Cider  
Sierra Nevada  
Fat Tire 1554  
Sam Adams  
Black Butte Porter  
New Castle  
Guinness  
O'Dell IPA

## HOUSE WINE

### CK Mondavi

Chardonnay \$6

Cabernet \$7

Merlot \$7

### Beringer

White Zinfandel \$6

### Mondavi Woodbridge

Moscato \$7

## HOUSE COCKTAILS

**Blueberry Mojito** fresh blueberries & mint muddled with sugar & lime, finished with Bacardi Limon and splash of soda in tall glass. \$9

**ChaBreeze** Malibu Rum, Hypnotiq, pineapple & orange juices over ice in tall glass. \$8

**Raspberry John Daly** muddled raspberries, Seagram's Sweet Tea vodka, lemonade and a splash of soda over ice in tall glass. \$8

**Red Ruby Chiller** Cazadores Silver Tequila & ruby red grapefruit juice with splash of soda and fresh lime served over ice in salt rimmed tall glass. \$8

**Swashbuckler** Malibu Rum with Piña Colada and Mango served blended over drizzle of strawberry and topped with whipped cream \$8

## SPECIALTY MARTINIS

**ChaPorn** Skyy Strawberry vodka, X-Rated Liqueur & grapefruit juice, shaken and served straight up in chilled glass with cherry. \$9

**ChaBones** Three Olives Raspberry vodka, Hypnotiq & pineapple juice shaken and served straight up in chilled glass with cherry. \$9

**Raspberry Lemon Drop** fresh raspberry muddled with lemon & sugar, Ketel One Citron, shaken & served in a chilled glass with sugar rim. \$10

**Key Lime** Stoli Vanilla vodka, splash of pineapple and lime juice, shaken and served straight up in chilled glass with graham cracker crusted rim. \$10

**Skinny Girl** fresh cucumber muddled with dash of sugar & sweet'n sour, shaken with Skinny Girl Cucumber vodka, served straight up. \$9

**Strawberry Basil** fresh strawberries and basil muddled with dash of sugar & shaken with Titos vodka, served straight up with a basil sprig. \$11

**Orange Cosmo** muddled fresh orange shaken with Absolut vodka and triple sec, finished with dash of lime & cranberry and served with orange slice. \$10

**ChaBones C-Notetini** Van Gogh vodka, Hypnotiq liqueur, Courvoisier VSOP and splash of Cointreau, shaken and served straight up with sugar-dredged lemon. \$100 (includes hand-painted glass)