

Menu

Rava Wines Presents
Chef Gregg Wangard of KelleCo Project Catering

Morro Bay Oysters 6|\$20 12|\$38

Pacific Gold Reserves on the half shell,
Rava Sparkling Brut mignonette

Bacon and Eggs \$20

deviled eggs, brown sugar bacon

Selection of Artisan Cheeses \$28

cambonzola, Fromager d'Affinois, sarvecchio, salami,
and seasonal accompaniments

Dips and Spreads \$26

crudite, hummus, artichoke spread, grilled pita

Country Ham, Gruyere + Onion Flatbread \$19

dijon aioli, tarragon, celery leaves

"Mac 'n' Cheese" \$16

Bellavitano Gold, cracked black pepper, cream

Ahi Poke Bowl \$25

sushi rice, ahi, pickled cucumbers, daikon,
red onion, wakame, spicy mayo, soy

Coconut Shrimp \$22

sweet thai chili, pineapple, avocado