

LA CAVE

WINE & FOOD HIDEAWAY

HAPPY AFTERNOON

2:00pm-5:00pm daily

SOMMELIER SELECT – 8

Esperto Pinot Grigio, Veneto, Italy 2015

Ballard Lane Cabernet, Paso Robles, CA 2014

IN GOOD SPIRITS– 8

Smirnoff Vodka

Jim Beam Bourbon

New Amsterdam Gin

Don Q Rum

Jose Cuervo Traditional Tequila

Chivas Scotch

DRAFT OFFERINGS

Triple Karmeliet, Belgium– 9

Big Dog Las Vegas Lager, Las Vegas – 5

Left Coast Trestles IPA, California – 7

Mother Earth Born Blond, California– 7

Weihenstephaner, Germany – 6

Able Baker Test Site Saison – 6

Hoegaarden, Belgium – 7

Old Rasputin Imperial Stout – 9

Deschutes Fresh Squeezed IPA, Oregon – 6

Maharaja Imperial IPA, Colorado – 8

Petrus, Aged Red Ale, Belgium – 7

THE SEA

*Salmon Sashimi Tostada,
Pickled Red Onions,
Sesame Soy Dressing – 13

THE GARDEN

Baby Kale Salad, Shaved Apple,
Goat Cheese,
Almond Vinaigrette – 9

THE GRILL

*Mini Burgers, Chipotle Mayo,
Mushroom Duxelle – 13

THE OVEN

Tomato, Micro Mozzarella,
Caper Flatbread – 13

THE BUTCHER

– 5 each

Sopressata
Salumi Wagyu

THE COW - 5 each

Mahon · C

Aged Gouda Landana · C

THE FARM

Bacon Wrapped Dates, Blue Cheese Fondue – 11

Bone Marrow, Onion Jam, Chimichurri, Baguette – 13

Baked Meatball, Creamy Polenta, House Marinara – 9

Warm Salt-Roasted Beets, Whipped Goat Cheese, Pistachio – 9

For Reservations call 702.770.7375

Executive Chef William DeMarco

**Consumption of raw and undercooked MEAT, POULTRY, SEAFOOD, SHELLSTOCK, or EGGS may increase your risk of food-borne illnesses.*

