

LA CAVE

WINE & FOOD HIDEAWAY

HAPPY AFTERNOON

2:00pm-5:00pm Daily

IN GOOD SPIRITS – 8

Smirnoff Vodka
Jim Beam Bourbon
Spring 44 Gin
Cruzan Rum
Jose Cuervo Traditional Tequila
Chivas Scotch

DRAFT OFFERINGS

Tripel Karmeliet, Belgium – 9
Big Dog Las Vegas Lager, Las Vegas – 5
Left Coast Trestles IPA, California – 7
Peroni Nastro Azzurro, Italy – 7
Weihestephaner, Germany – 6
Able Baker Test Site Saison – 6
Hoegaarden, Belgium – 7
Ninkasi Dawn of the Red IRA – 5
Deschutes Fresh Squeezed IPA, Oregon – 6
Avery Maharaja Imperial IPA, Colorado – 8
Training Day 7Five Brewing Co, Las Vegas – 7

SOMMELIER SELECT – 8

Prosecco, Mionetto, Superiore, Valdobbiadene, Veneto NV
Pinot Grigio, Cantina Valdadige, "Suavitas", delle Venezie 2018
Chardonnay, Trim, CA 2017
Beaujolais, Château de Poncie, "Le Pré Roi", Fleurie, France 2015
Cabernet Sauvignon, Ballard Lane, Central Coast, CA 2017

THE SEA

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

THE GARDEN

Baby Kale Salad, Shaved
Apple, Goat Cheese, Almond
Vinaigrette – 11

THE OVEN

Artisan Pepperoni Flatbread, Sliced Roma Tomato, Marinara – 15
Tomato Flatbread, Micro Mozzarella, Capers, Basil Oil – 14

FROMAGE – 5 each

Mahon • C
Aged Gouda Landana • C

BUTCHER – 5 each

Soppresata • P
Salumi Wagyu • C

THE FARM

Bacon Wrapped Dates, Blue Cheese Fondue – 11
Bone Marrow, Onion Jam, Chimichurri, Baguette – 13
Warm Salt-Roasted Beets, Whipped Goat Cheese, Pistachio – 9
Baked Meatballs, Creamy Polenta, House-made Marinara – 11

THE GRILL

***Mini Burgers**, Chipotle Mayo, Mushroom Duxelle – 14
Moroccan Chicken Skewers, Pear Chutney, Tzatziki, Pita – 15

For Reservations call 702.770.7375

Executive Chef William DeMarco

*Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or, eggs may increase your risk of food-borne illnesses.

