

SMALL PLATE SELECTIONS

Baked French Brie

Side salad, French bread, fresh raspberries, Cointreau and butter sauce \$9

Red Corn Tortilla Chips and Assorted Salsas

Fresh mango salsa, roasted yellow tomato salsa, and fire roasted Roma tomato salsa \$8

Inside-Out Tuna Roll

Yellowfin tuna, sticky rice, nori, soy dipping sauce \$9

Thai Shrimp

Seared Thai marinated gulf shrimp, vegetable slaw and a sweet and spicy sesame dressing \$13

Petite Certified Black Angus Burgers

Mini burgers served with caramelized onions, sautéed mushrooms and green chile \$10

Mediterranean Flatbread

Chicken, sun dried tomatoes, pepperoncini, artichoke hearts, mozzarella and basil pesto \$10

Apricot Red Chile Glazed Chicken Skewers

Free range chicken skewers, fresh mango salsa, fire roasted Roma tomato salsa \$10

Cashew Chicken Lettuce Wraps

Lemongrass ginger hoisin sauce \$10

Stone-ground Blue Corn-dusted Calamari

Spicy romesco, and lime cilantro aioli \$12

Q-Bar Salad

Baby greens, candied pecans, gorgonzola cheese, sun-dried cranberries, citrus vinaigrette \$9

Q-Ban Panini

Turkey, roast pork, swiss cheese, pickle and mustard, with sweet fries \$11

N.Y. Strip Steak

Sweet fries, Asian slaw \$21

Sweet Potato Fries

Served with honey mustard dipping sauce \$7

Dessert

Aztec Dark Chocolate Lava Cake

Served with Crème Anglaise \$7