

## TAPAS

**Bacon Wrapped Medjool Dates** - blue cheese mousse  
spicy agave syrup | 10

**Charred Brussels Sprouts** - pomegranate | truffle salt  
olive oil | 10

**Flat Earth Salad** - roasted beets | goat cheese | candied walnuts  
arugula | avocado dressing | watermelon | 12

**Lamb Meatballs** - greek yogurt | harissa tomato sauce  
tumeric oil | mint | 14

**Proscuitto & Fig Flatbread** - proscuitto | orange-fig jam  
arugula | shaved pecorino | 14

## SHARES

**Lollipop Wings** - choice of classic buffalo or sriracha honey | 14

**Poutine & Brussels Sprouts** - fingerling potatoes  
cheese curds | bacon | bacon gravy | fresh herbs | 15

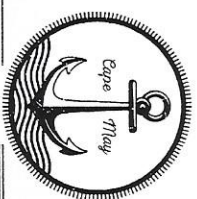
**Kobe Sliders** - bacon jam | gouda cheese | plum tomato | pub sauce  
soft pretzel rolls | 17

**Lobster Mac & Cheese** - cavatappi | pretzel crust | 21

**Duck Quesadilla** - goat cheese | romesco sauce | pico de gallo | 15

**Thai Shrimp** - rice noodles | mung beans | cilantro | thai basil  
shaved jalapeño | crushed peanuts | thai sauce | 14

**Short Rib Grilled Cheese** - bbq shortrib | fontina  
grilled onions | texas toast | 16



**IRON PIER**  
CRAFT HOUSE

**WELCOME** to the Iron Pier Craft House, established in 2016, featuring our own unique blend of sharing, tasting and tapas. You will love this non-traditional style of dining! It's a really fun way to promote conversation over really good food. Our food is locally sourced, handcrafted, and then sent immediately from the kitchen as ready and in no particular order. We encourage your entire group to try many different selections and pass them around the table as you take in the innovative and creative flavors. Have fun with our new concepts; there are no rules! Of course, if you would like the traditional dining, please let us know and we would be happy to accommodate you.

## MAINS

**Crab & Ricotta Gnudi** - sundried tomato pesto  
shiitake mushrooms | peas | truffle cream | 21

**Hanger Steak** - grilled asparagus | truffle whipped potatoes  
bourguignon sauce | 26

**Salmon** - fennel slaw | haricots vert | wild mushroom  
risotto | smoked tomato vinaigrette | 25

**Tuna Tataki** - cucumber noodles | sticky soy  
marinated edamame | ginger scallion sauce | 21

**Lobster Bucatini** - asparagus | heirloom tomato | cauliflower  
lemon basil butter sauce | toasted bread crumbs | 32

## SIDES

**Kung Pao Cauliflower** - cashews | thai chili mayo  
candied cumquats | cilantro | 10

**Warm Pretzels** - made fresh daily | house mac sauce | 10

**Parmesan Truffle Fries** - black truffle oil | fresh herbs | 10

**Wild Mushroom Risotto** - shiitake & porcini mushrooms  
arborio rice | butter | pecorino cheese | 12

## FINISH

**Peanut Butter Dome** - peanut butter ganache | chocolate  
mousse | crushed peanuts | 9

**Lemon Mousse Cake** - lemon cake | lemon mousse | 9

**Gelato Gelato & So bet** - mango | hazelnut | 9

**Chocolate Velvet Cheesecake** - strawberry port wine sauce  
salted caramel | seasonal berries | 9

