

## CABARET MENU

**\$20 MINIMUM PER PERSON** food or drink

SPLIT CHECKS: 2 cards maximum per table

### APPETIZERS

**CLASSIC SHRIMP COCKTAIL \$26**

homemade cocktail sauce

**ARANCINI \$ 24**

lemon risotto croquettes, fresh mozzarella, parmesan, tomato sauce

**PANGEA BEET SALAD \$ 26**

roasted golden, red, candied beets, feta, moroccan spiced pistachios, date syrup, pickled onions

**ARUGULA SALAD \$26**

poached pear, citrus sumac vinaigrette, moroccan spiced pecans, gorgonzola (shrimp + \$8)

### MAINS

**SALMON AVOCADO BURGER \$30**

salmon blended with scallion and panko, served with aioli, pickled onions, avocado, served with a mesclun salad

**MAC 'N' CHEESE \$24**

roasted red pepper, parmesan, pecorino, gruyere, citrus bread crumb crust

**BLACK LABEL BURGER \$30**

sirloin-short rib house blend  
spicy aioli, pickled onions, aged sharp cheddar, served with fries

**PAN-SEARED SALMON \$34**

lemon verbena infused olive oil, vegetable quinoa pilaf

**CLASSIC SPAGHETTI BOLOGNESE \$26**

slow-braised beef and tomato ragu