



Family Style Dinner Menu – \$40 per person

Complimentary House Made Guacamole

First Course (Choose Two Options)

Roasted Beet Salad

Living Watercress | Goat Cheese | Lemon Molasses Vinaigrette | Candied Walnuts

Spanish Caesar Salad

Chopped romaine | Garlic Herb Croutons | Shaved Watermelon Radish | Manchego Cheese | Caesar Dressing

Napkins Wings

Citrus Habanero Glaze | Avocado Cream Sauce

Entrée (Choose Two Options)

Fried Chicken Sandwich

Corn Flake Coated Chicken Breast | Guacamole | White Cheddar | Tomato | Creole Mustard | Arugula | Telera Bun

Wagyu Beef Brisket Sandwich

Fried Onions | Creole Mustard | White Cheddar Cheese | Cilantro | Telera Bun

Shrimp Linguine Pasta

Prawns | Linguini | Capers | Chili Flakes | Basil | Lemon Herb Butter Sauce

Vegetable Fettucine Pasta

White & Brown Beech Mushrooms | Mixed Cherry Tomatoes | Basil | Garlic White Wine Sauce Parmesan And Shaved Manchengo Cheese

Dessert for Table (Choose Two Options)

Flourless Chocolate Cake

Chocolate Raspberry Ganache | Caramel Sauce

Double Lemon Cheesecake

Lemon Curd /| Raspberries / Raspberry Reduction

Orange Sorbet

Napkins Bar + Grill is proud to serve local and organic produce as well as naturally raised and sustainable meats and seafood when possible.

Executive Chef Erasto Jacinto