



## ***Dinner Menu #1 - \$47 per person***

### ***First Course (Choose one)***

#### ***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*

#### ***House Made Guacamole***

*Guacamole | Queso Fresco | Cilantro | Jalapeño*

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### ***Entrée (Choose Two Options)***

#### ***Fried Chicken Sandwich***

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

#### ***Shrimp Linguine Pasta***

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

#### ***Wagyu Beef Brisket Sandwich***

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

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### ***Dessert (Choose one)***

#### ***Flourless Chocolate Cake***

*Chocolate Raspberry Ganache | Caramel Sauce*

*-or-*

#### ***Double Lemon Cheesecake***

*Lemon Curd | Raspberries*

*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***