

CRAZY HOUR

Served Daily 3:00-5:00pm

Chickpea Noodles w Tomato Chutney
warning these are highly addictive 4

Yam Frites 'Patatas Brava' Style
smoky aioli, cilantro & lime 12

Wood Oven Roasted Brussel Sprouts
bacon jam aioli, toasted pine nuts,
crispy shallots, lemon (*gf*) 13

Grilled Organic Broccoli
smoked applewood cheddar, lime aioli, cheese crisp (*gf*) 13

Taber Corn and Crab Fundido
goat gouda, asiago, serrano chile, cream, thyme, cilantro, lime,
house made corn chips 16

Crazyweed Charcuterie Board
chef's choice of assorted soleterra d'italia coppa, pancetta,
balzac pigs speck, cheeses, pickles 21

In House Smoked Camembert
pomegranate habanero jelly, serrano chile, goji berry and
pistachio cracker 16

**SHARING IS ENCOURAGED
COME GET CRAZY**

*to serve you better, please advise your server of any dietary restrictions gf –
gluten free, df – dairy free, many of our dishes can be slightly altered to
accommodate gluten intolerance, vegetarian or vegan diets.
Parties of 6 or more gratuity charge of 18%*