

# 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*) 14

**Grilled Organic Broccoli**  
smoked applewood cheddar, lime aioli, cheese crisp (*gf*) 14

**Taber Corn and Crab Fundido**  
goat gouda, asiago, serrano chile, cream, thyme, cilantro, lime,  
house made corn chips 18

**Crazyweed Charcuterie Board**  
chef's choice of assorted soleterra d'italia coppa, pancetta,  
balzac pigs speck, cheeses, pickles 25

**In House Smoked Camembert**  
pomegranate habanero jelly, serrano chile, goji berry and  
pistachio cracker 17

**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%*