

Features Card

Lettuce & Stuff

GREEK SALAD / 15.95

pulled chicken, herb vinaigrette, onions, cucumbers, cherry tomatoes, feta, kalamata olives, tabbouleh, fried chickpeas

Pizza

TRUFFLE MUSHROOM / 14.95

wild mushrooms, caramelized onions, truffle oil, garlic butter, arugula, fontina cheese, chives, pecorino

Chef Entrees

GRILLED HALIBUT / 29.95

8 oz hand cut halibut, snappy seasoning, polenta, avocado crema, cilantro, tortillas

Sweet Finish

THREE LAYER RED VELVET CAKE / 10.95

cream cheese frosting, chocolate sauce

From the Bar

N/A POMMANGO FIZ / 8.00

pomegranate juice, mango puree, rosemary simple syrup, gosling ginger beer

ISLAND PUNCH / 11.00

pomegranate juice, mango puree, rosemary simple syrup, meyer's dark rum

SUMMIT COLD BREW / 8.00

blonde ale with bizzy cold brew coffee
4.1% abv

HAZELWOOD

ESTD :: *food + drink* :: 2004

