#  **Onyx Bistro Happy Hour Menu**

 **Tues – Sat 4pm-6pm**

  **4 SELECT HAPPY HOUR WINES 6 oz Glass $10**

 **CRAFT BEERS on tap** **$1 off pints**

**$9**

  **SOUP DU JOUR (BOWL)**

16 oz Bowl of Soup, Made from scratch daily,

please ask your server for today’s preparation

**NUTS & MARINATED OLIVES (V & GF)**

Mixed olives marinated in lemon zest, garlic, olive oil and thyme with our house seasoned nut mix

 **$12**

**HARVEST BRUSSELS SPROUTS (GF)**

 Organic brussels sprouts sauteed and topped with

 **Cashew** cilantro sauce, cotija cheese, pumpkin

 Seeds & smoked paprika (**Vegan w/out cheese)**

 **Add Bacon $1**

 **CLASSIC BISTRO FLATBREAD**

 House marinara sauce, mozzarella,

 Italian herbs, fresh parmesan & basil

 **Add Pepperoni $2**

 **ROASTED CAULIFOWER (V & GF)**

 Roasted cauliflower florets

 On a bed of arugula topped with

 **Almond sesame** dukkha & lemon tahini

 **$13**

**BRISKET POTATO SKINS (GF)**

gold potatoes stuffed w/ mozzarella

& slow cooked bbq beef brisket, topped

w/ chipotle ranch & green onion

 **LOADED MAC & CHEESE**

Cavatappi noodles, havarti cheese,

 mozzarella and cream, crispy panko & parmesan

 **Add Bacon $3 Add Brisket $5 Add Chicken $7**

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