# **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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