

## *Onyx Bistro Happy Hour Menu*

Tues – Sat 4:00pm-6:00pm

4 SELECT HAPPY HOUR WINES 6 oz Glass \$10

CRAFT BEERS on tap \$1 off pints

**\$9**

### **STREET TACOS (GF)**

2 crispy street tacos with seasoned ground beef,  
Melted cheese, cilantro, pickled onions  
On 2 corn tortillas w/ fresh salsa verde

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

Mixed olives marinated in lemon zest, garlic, olive oil &  
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

### **SPINACH & ARTICHOKE DIP (GF OPTION)**

House-made warm spinach and artichoke dip  
Topped with parmesan and parsley  
With warm bread or **gluten free crackers +\$1**

**\$13**

### **BRISKET POTATO SKINS (GF)**

gold potatoes stuffed w/ mozzarella  
& slow cooked bbq beef brisket, topped  
w/ chipotle ranch & green onion

### **ROASTED CAULIFLOWER (V & GF)**

Roasted cauliflower florets topped  
With tangy lemon tahini & **toasted almonds**  
On a bed of arugula

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