

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

HUMMUS, GRILLED PITA & VEGGIES (V)

Fresh house-made chickpea hummus,
grilled pita bread, organic cucumbers & carrots

Substitute GF crackers +\$1

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

ROASTED CAULIFLOWER (V & GF)

Roasted cauliflower florets

On a bed of arugula topped with

toasted hemp seed & tangy lemon tahini

\$13

BRISKET POTATO SKINS (GF)

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

CAPRESE SALAD (GF)

Fresh mozzarella pearls, heirloom cherry tomatoes,
Sliced Roma tomatoes, basil, olive oil,
& Fig balsamic on baby arugula

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