



February 13th, 2025 – 4 til 9 pm

APPETIZER SPECIALS

~ Jumbo Shrimp Cocktail ~

Six large prawns poached in Southern-style seasoning, served chilled with a house-made, bourbon horseradish cocktail sauce - \$18 (GF)

Pair with La Luca Prosecco D.O.C., Italy, N/V - \$12 glass | \$44 bottle

~ Grilled Roman Focaccia ~

Thin focaccia grilled over an open flame, served with olive oil and balsamic vinegar - \$12

Pair with Stella Rosa Moscato d'Asti - \$10 glass | \$36 bottle

~ Silos Nachos ~

Choice of pork, chicken or bean, with Colby jack cheese, pico de gallo, salsa verde, cilantro, and seasoned sour cream (VGA) - \$16

Pair with Babich Sauvignon Blanc, NZ 2023 - \$12 glass | \$44 bottle

~ Smoked Salmon Platter ~

A generous serving of smoked salmon with herb cream cheese, pickled onions, house pickles, beets, capers, and hard-boiled eggs, with crostini - \$18 (GFA)

Pair with Shannon Ridge Chardonnay, CA 2023 - \$11 glass | \$40 bottle

DESSERT SPECIAL

~ Red Velvet Cheesecake ~

Layered cream cheese with red velvet cake and chocolate cookie crumbs - \$14

Pair with Dow's Porto, Portugal 2018 LBV - \$10 glass

FEATURED COCKTAILS

~ Fizzy Love ~

Vikre Juniper, St. Germain, fresh lemon juice, and blood orange puree, with a ginger ale topper - \$12

~ Latte Kisses ~

House-infused vanilla vodka, Frangelico, espresso, simple syrup, and heavy cream, shaken and strained into a chilled coupe glass - \$12

No substitutions please | GF=Gluten free, VG=Vegetarian
