

Tapas!

TAPAS are delectable "small dishes" of Spanish and Mediterranean origin which are traditionally served as an accompaniment to complementing glasses of wine or sherry.

Small dishes, which are considered to be appetizer or lunch portions, allow the Epicurean enthusiast to have a nibble of this and a taste of that!

In Spain, the ritual of tapas bar hopping is rooted in a culture of companionability, convivial chatting, and rustic village sidestreet picnics full of specialty dishes and spirits.

DIVINE BAR presents a version of this pleasure . . . ENJOY!

PARTIES OF SIX OR MORE, GIFT CARD OR SPLIT TENDERED TABS, MAY RECEIVE AN EIGHTEEN PERCENT SERVICE CHARGE

Tapas!

CAJUN SPICED LOBSTER-CONCH HUSH PUPPIES

Deep Fried Fritters With Sweet Corn, Chipotle, & Scallion ~ Served With Horseradish Aioli 12⁵⁰
Paired with a glass of Panizzi Italian Vernaccia 23

DUMPLINGS

Shrimp And Mixed Vegetables - Spicy Peanut Sauce 11⁵⁰
Paired with a glass of Bourillon-Dorleans Vouvray Chenin Blanc 23

MUSSELS

Steamed With Balsamic Vinegar, Onion, Garlic And Herbs 12⁵⁰
Paired with a glass of Escudo Rojo Chilean Cabernet Blend 23

SWEET CORN AND MARYLAND-LUMP-CRAB CAKES

Mango, Honey And Lime Sauce 14⁵⁰
Paired with a glass of Ch. Ste. Michelle Washington Riesling 23

GRILLED MAHI-MAHI TOSTADAS

With Black Bean Spread, Pepperjack Cheese, & Pomegranate Avocado Chutney 13⁵⁰
Paired with a glass of Eyrie Oregon Pinot Gris 24

TUNA SUSHI ROLL

Tortilla Wrapped With Ripe Avocado, Scallion, & Sticky Rice ~ Sesame Dipping Sauce & Wasabi Aioli ~ 13⁵⁰
Paired with a glass of Butterfield Station California Chardonnay 23

MEXICAN POSOLÉ SOUP

Rustic Broth-Based Stew of Slow-Simmered Pork, Corn-Hominy, Cilantro, Onion, Garlic, & Chiles
Served With Lime and Salsa Verde Croutons 11⁵⁰
Paired with a glass of Albert Seltz Dry Alsacian Riesling 23

SHRIMP

“AJO STYLE” Broiled With Garlic Cloves, Herbs, Butter, & White Wine ~ Served With Hunks of Crusty Country Bread 14⁵⁰
Paired with a glass of Girasole California Pinot Blanc 25

CORNMEAL-CRUSTED FRIED CALAMARI

Barcelona Style With Tomato Picante Sauce **OR** Capri Style With Lime- Cilantro Mayonnaise 15⁵⁰
Paired with a glass of Boroli Italian Barbera D'Alba 28

BRUSCHETTA

TOASTED ROUNDS OF HERBED ITALIAN BREAD. YOUR CHOICE OF...

- **NAPOLI** Honey-Roasted Garlic Cloves, Plum Tomato, Virgin Olive Oil, & Fresh Rosemary 10
Paired with a glass of Sant' Antonio Italian Valpolicella 23
- **MILANO** Warm Goat Cheese, Plum Tomato, Extra Virgin Olive Oil, and Fresh Basil 12⁵⁰
Paired with a glass of Mirabile Sicilian Syrah 22
- **VERONA** Pepper Crusted, Medium-Rare Filet Mignon, Marsala Mushroom-Olive Tapenade 13⁵⁰
Paired with a glass of Carmen Chilean Merlot 22
- **FIRENZE** Basil Pesto, Diced Plum Tomato, Roasted Garlic, Shaved Prosciutto Ribbons, & Olive Oil 10⁵⁰
Paired with a glass of Velenosi Italian Montepulciano-Sangiovese 20

SLOW-ROASTED GLAZED PORK KEBOBS

BBQ'd in a Chipotle-Cranberry Sauce ~ Served with a Grilled Pineapple-Mango-Avocado Salsa 15⁵⁰
Paired with a glass of “Syrocco” Moroccan Syrah 29

MEDITERRANEAN OLIVE MEDLEY

Spanish, Picholine, Nicoise, & Calamata Olives Served with Garlic-Chive Hummus, Lemon-Feta Spread, & Toasted Pita Triangles 16⁵⁰
Paired with a glass of Joel Gott California Zinfandel 28

“TOASTED” RAVIOLI

A Daily Selection, Lightly Breaded & Pan-Fried, Complemented by the Chef's Artful Sauce Accompaniment P/A

Tapas!

CROSTINI

Warm Garlic Bread With a Trio of Roasted Red Pepper Coulis, White Bean & Garlic Spread, and Creamy Spinach Dip 14⁵⁰
Paired with a glass of Cimicky Australian Grenache-Shiraz 26

PRIMO PLATTI ANTIPASTI

Grilled Artichoke & Asparagus, Roasted Holland Peppers, Tuscan Bean Salad, Eggplant Caponata, Arugula, & Bocconcini Mozzarella 19⁵⁰

Paired with a glass of Vinum South African Chenin Blanc 27
~ With Sliced Prosciutto and Grilled Italian Sausage~ Add 5⁵⁰

GRANDÉ PLATTERS

For 2-3 People ~ Your Choice of Either... 23⁵⁰

- **COD FISH:** Oven-Roasted, Served Over Parmesan Polenta and Topped with a Mire Poix of Carrots, Onion, Celery, Yucca, Chives, Shiitake Mushroom, and Potato ~ Drizzled With Truffle Oil and Sea Salt
- **"ARGENTINEAN BEEF":** Grilled Spice-Rubbed Flank Steak (Medium-Rare) Served Sliced With Tangy Chimichurri Green Salsa, Chili Pepper Steak Sauce, and Fried Plantains

I'LL HAVE THE POO-POO PLATTER-PLATTER

A Medley of Lamb & Coconut-Jasmin Rice Balls, Bacon-Wrapped Banana, Chinese-Spiced Pork Pot Stickers, Cucumber-Peanut Relish, and Fried Vietnamese Shrimp Wontons

~HONEY-SOY SAUCE & SWEET AND SOUR CHERRY DIP ~ 18⁵⁰
Paired with a glass of Hopley Austrian Gewurztraminer 28

"SWEET HEAT!"

Savory Puff Pastry Filled With Chocolate, Melted Cheddar, and Just The Right Kick of Roasted Jalapenos ~ Crème Fraiche 10⁵⁰
Paired with a glass of Bourillon-Dorleans Vouvray Chenin Blanc 22

WARM CORN-FRITTER AREPAS

With a Central Layer of Mozzarella & Queso Blanco ~ Served With Cherry-Soda Applesauce 13⁵⁰
Paired with a glass of Caymus "Conundrum" California Chard-Viognier-Marsanne 26

QUESADILLAS

Served with Your Choice of Either... 11⁵⁰

- Wild Portobello, Porcini, & Shiitake Mushrooms, Roasted Pine Nuts, and Monterey Jack Cheese ~ Sour Cream Dollop
- Chipotle Chicken, Roasted Red Pepper & Corn, and Sweet Potato ~ Vermont Cheddar

PIZZETTE

An Individual, Thin-Crusted Gourmet Pizza Covered with the Chef's Daily Toppings P/A

EMPANADAS

Savory Dough Filled With Spicy Chicken, Spinach, Olive, & Monterey Jack Cheese ~ Cajun Dijonnaise 11⁵⁰
Paired with a glass of Altos Las Hormigas Argentinean Malbec 21

BLUE CHEESE & WALNUT STUFFED FIGS

Wrapped in Crispy Prosciutto and Served Warm With A Tawny Port Reduction 11⁵⁰
Paired with a glass of Quinta do Crasto Portuguese Red 23

SESAME CRUSTED CHICKEN ~or~ SPICY BEEF SATAY

Accompanied by Cumin-ginger-curry Vinaigrette and Tzatziki Cucumber Dip 11⁵⁰
Paired with a glass of Spy Valley New Zealand Pinot Noir 25

BAKED BRIE IN WARM PUFF PASTRY

Choice of Honey Roasted Walnuts & Dates or Sundried Tomato-Pine Nut Pesto ~ Both Served With Sliced Apples ~ 15⁵⁰
Paired with a glass of Palma California Dolcetto 27

SPRING ROLLS

- **DUCK:** With Pineapple, Julienne Carrots, Bean Sprouts, Shiitake, Lemongrass, and Ginger 11⁵⁰
~ Served with Mandarin-Raspberry Marmalade ~
- **AVOCADO:** With Sweet Corn, Plantain, Jalapeno, Coconut Cream, and Black Beans 10⁵⁰
~ Served with Lime-Cilantro Dip ~

Any One paired with a glass of Darting German Riesling 22

Garden

MEDITERRANEAN TROPICAL SEAFOOD SALAD

Sauteed Shrimp, Roasted Pineapple & Peaches, Toasted Coconut, Candied Ginger-Pecans, and Baby Field Greens - Orange-Sherry Vinaigrette

14⁵⁰

THE KILLER HOUSE SALAD

Mesclun Greens Tossed With Roasted Potatoes, Pine Nuts, Fried Artichoke Hearts, Garlic Marinated Cherry Tomatoes, And Olive Tapenade Croutons ~ With Lime-Cilantro Vinaigrette

13⁵⁰

GRILLED CHICKEN SALAD

Mixed Greens Tossed with Sauteed Leeks, Warm Pecans, Bacon, and Sundried Cranberries
~ Topped with Warm Strips of Chicken Breast & Pomegranate Vinaigrette ~

13⁵⁰

GRILLED AHI TUNA

Served Medium-Rare With Arugula, Avocado, String Beans, Niçoise Olives, Capers, Potato, and A Citrus Vinaigrette

14⁵⁰

WARM GOAT CHEESE SALAD

Arugula and Diced Tomato Tossed With A Fresh Herb Mignonette and Topped With Warm Puff Pastry Pockets Filled With Honey-Walnut Goat Cheese

14⁵⁰

TUSCAN SPINACH SALAD

With Roasted Red & Yellow Peppers, Warm Toasted Pine Nuts, Fresh Mozzarella Bocconcini, & Baked Parmesan Wafers
~ Served With Sweet Basil Oil & Balsamic Vinegar ~

13⁵⁰

Crocks & Au Gratins

~ For 1 to 2 People ~

• **CUBANO STEW**

Slow-Cooked Roasted Pork, Caramelized Onions, and Roasted Red and Yellow Peppers
Baked Between Melted Pepper Jack Cheese & Spicy Chocolate-Black Bean Molé Sauce
~Served with Warm Flour Tortillas~

14⁵⁰

• **HOT & CHILI**

Beef, Sausage, Slab Bacon, Black beans, Red beans, Onions, Garlic, Tomato, and Chipotle Peppers
Topped with Melted Cheddar Cheese and Chives ~Served with Tortilla Chips and Avocado~

11⁵⁰

• **RATATOUILLE PROVENCE STYLE**

Fall/Winter Potatoes, Squash, & Root Vegetables Stewed in a Creamy Vodka-Tarragon Tomato Sauce,
Topped with a Warm Puff Pastry "Lid" and Dolloped with Lavender Cream

12⁵⁰

• **MANDARIN BOWL**

Crispy Chicken Strips in a Spicy Orange-Soy-Apricot Glaze tossed with diced Jicama, Cold Sesame
Buckwheat Soba Noodles, Mandarin Oranges, Chives, and Peanut Sauce ~Garnished with Fried Leeks~

13⁵⁰

• **ARTICHOKE-PARMESAN DIP**

Baked Au Gratin Style ~ Served with Homemade Yuca Chips

13⁵⁰

• **WARM CAULIFLOWER-POTATO-GARLIC AU GRATIN DIP**

Served with Spicy Yukon Gold Potato Crisps for Dippin' and Scoopin'

14⁵⁰

Please Ask To See Our DIVINE FROMAGERIE Menu Of International Cheese Board Platters

Sweet Tooth

WHITE CHOCOLATE BREAD PUDDING

Served Warm With Vanilla Caramel Sauce

8⁵⁰

CINNAMON TOAST

"Sopaipilla" Pastry Chips Drizzled With Cinnamon, Sugar, & Warm Honey ~ Served With Caramel Ice Cream ~

12⁵⁰

WARM "NUTELLA" HAZELNUT-FUDGE WONTONS

Served With Cool Crème Fraiche Dip

8⁵⁰

JOEY BAG-A-DONUTZ

Tree Flavas of Warm Donut Holes: Foist, You's Got Chawclate, Then You's Got Vanilla, and Toid, You's Got Apple-Nutmeg ~ Served With Dippin' Glaze and Butta-scotch Sauce

10⁵⁰

WARM CHOCOLATE FONDUE

~ Serves 2-4 People ~

Fresh Seasonal Fruit & Berries, Brownie Bites, and Vanilla Pound Cake With Belgian White **AND** Milk Chocolate Dips
Extra White Chocolate **or** Milk Chocolate Fondue Dip

16⁵⁰

2⁵⁰

PEANUT BUTTER CHEESECAKE

Baked with a Graham Cracker Crust ~ Hot Fudge Sauce

9

RASPBERRY-BANANA CREPE

Filled With Warm Raspberry Coulis & Candied Banana ~ Drizzled With Brandy Butter and Sugar

8⁵⁰

Pumpkin Poppers

Pastry Dough Purses Filled With Warm Pumpkin & Pecan Soufflé-Style Nougat
~ Served With Butterscotch Gelato & Fig Molasses ~ 10