

The background of the entire image is a photograph of a restaurant interior. It features a wooden table in the foreground with white plates, folded white napkins, and clear glasses. The wall behind the table is covered in a large, abstract, multi-colored mural in shades of orange, red, and teal. Two large, spherical, wire-mesh pendant lights hang from the ceiling. The logo for 'VIVIS TAPAS BAR' is centered over the mural. The letters 'VIVIS' are large and stylized, composed of multiple parallel black lines. Below them, the words 'TAPAS' and 'BAR' are written in a smaller, clean, black sans-serif font, separated by a thin horizontal line.

# VIVIS

TAPAS BAR

## EVENT MENU

Spring  
2025

# OUR RESTAURANT

## Capacity:

Main Dining Room 60

Bar Area: 40



At VIVI's Tapas Bar, we believe dining should be a shared experience that brings people together. Specializing in both traditional and inventive tapas, our curated menu of globally-inspired dishes has a little something for everyone. Here we embrace the essence of sharing and community, creating an atmosphere where neighbors form connections, friends break bread, and singles come to mingle.



# THE LOUNGE

## Capacity:

Seated: 35

Cocktail-style Reception: 45

### FEATURES:

Private Dining Space

Private Bar

Private Bathroom

Indoor/Outdoor Space

Panoramic Views of Revere Beach

Private Entrance





# BOARDS & PLATTERS

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## SERVES:

SMALL: 10-20 people

MEDIUM: 20-40 people

LARGE: 40-60 people

### PLATO DE QUESO † V

Chef selection of imported cheeses with traditional accompaniments

SMALL: \$100

MEDIUM: \$200

LARGE: \$350

### CHARCUTERIE †

Chef selection of cured meats with traditional accompaniments

SMALL: \$150

MEDIUM: \$250

LARGE: \$400

### CHARCUTERIE + QUESO †

Chef selection of cured meats & imported cheeses with traditional accompaniments

SMALL: \$175

MEDIUM: \$275

LARGE: \$425

### MEZZE BOARD † V

House-made hummus, marinated olives, seasonal vegetable crudité & naan

SMALL: \$100

MEDIUM: \$200

LARGE: \$350

### PLATO DE MARISCOS GF

locally sourced oysters & littlenecks on the half shell, lobster tails & shrimp. Served with cocktail sauce & mignonette

SMALL: \$350

MEDIUM: \$700

LARGE: \$1100

# HORS D'OEUVRES

SERVES 10-15 PEOPLE PER ORDER

## MINI MEATBALLS \$50

whipped ricotta

## BACON WRAPPED SCALLOPS GF \$96

## MINI CRAB CAKES \$75

spicy remoulade

## SAFFRON ARANCINI \$55

beef ragu & mozzarella stuffed risotto,  
marinara

## vegetarian \$45

## BRUSCHETTA V \$45

eggplant caponata, goat cheese crumble

## COCONUT SHRIMP \$70

sweet chili sauce

## CHEESEBURGER SLIDERS \$90

caramelized onions, cheddar, lettuce, tomato

## LOBSTER SLIDERS \$MKT

mayo, celery, lemon, scallions

## MEATBALL SLIDERS \$80

pomodoro, provolone, brioche bun

## FRIED CHICKEN SLIDERS \$70

pickles, lettuce, spicy mayo

## BUFFALO CAULIFLOWER V \$50

breadcrumbs, celery, blue cheese

## CALAMARI \$120

pickled cherry peppers, pomodoro sauce

## PINXTOS DE SOLOMILLO GF \$200

beef tenderloin skewers, peppers,  
chimichurri

## CHICKEN PINXTOS GF \$100

chicken thigh skewers, red chimichurri

## SHRIMP PINXTOS GF \$120

corn, avocado, chipotle aioli

## STICKY GUAVA PORK RIBS \$110

peanut-lime slaw

## CAPRESE SKEWERS GF V \$40

basil, balsamic glaze

## ANTIPASTO SKEWERS GF \$70

mozzarella, cherry tomatoes, olives,  
basil, pepperoncini, chorizo

## STEAK & CHEESE EGGROLLS \$90

shaved steak, mozzarella, scallions,  
jalapeño ranch

## CHICKPEA FRITTERS GF \$40

Calabrian chili aioli

## VEGETABLE DUMPLINGS V \$50

ponzu sauce

## PORK DUMPLINGS \$60

ponzu sauce

## STUFFED MUSHROOMS V \$45

herbed breadcrumbs, Monterey Jack cheese

## LAMB LOLLIPOPS GF \$108

pomegranate chimichurri

## BRUSSELS SPROUTS BRAVAS † V \$45

spicy tomatoes, garlic aioli, almonds,  
breadcrumbs

## CHICKEN WINGS † \$60

choice of sauce:

Buffalo, Sweet & Spicy, Garlic Parmesan  
or Golden BBQ

## STREET CORN RIBS GF \$60

cotija cheese, lime crema, red onions

## CROQUETTES \$80

jamon serrano, parmesan aioli, aleppo

## MINI EMPANADAS \$100

ground beef, salsa rosa

## DATILES GF \$90

bacon-wrapped dates, chorizo, blue cheese  
aioli

# DISPLAYED TAPAS

STATIONARY DISPLAYS ARE SET UP FOR GUESTS TO SERVE THEMSELVES DURING A RECEPTION-STYLE EVENT.

Selection of 6: 4 choices from Tapas, 1 Dulce and 1 Main - \$50 per person

Selection of 7: 5 choices from Tapas, 1 Dulce and 1 Main - \$55 per person

Selection of 9: 6 choices from Tapas, 1 Dulce and 2 Main - \$70 per person

## TAPAS

### CROQUETTES

jamón serrano, Parmesan aioli, Aleppo pepper

### EMPANADAS

ground beef, salsa rosa

### HUMMUS †

house-made naan, crispy garbanzos

### FIG TORTELLINI

gorgonzola, asparagus, prosciutto, vincotto

### CHICKEN PINTXOS GF

chicken thigh skewers, red chimichurri

### SHRIMP PINTXOS GF

corn, avocado, chipotle aioli

### PINXTOS DE SOLOMILLO GF

beef tenderloin skewers, peppers, chimichurri

### STICKY GUAVA PORK RIBS

peanut-lime slaw

### MONTADITO DE JAMON

grilled baguette, basil pesto, prosciutto de Parma, balsamic

### CHORIZO AL VINO TINO GF

chorizo braised in red wine, honey, parsley

### TUNA TARTARE GF

coconut cream, potato chips, green pepper, avocado

### GAMBAS GF

sautéed shrimp, chili arbol, garlic, cherry tomatoes

### STEAMED MUSSELS †

creamy pesto, cherry tomatoes, house-made focaccia

### CALAMARI

cherry peppers, pomodoro sauce

### CRISPY BRUSSELS V

bacon, maple syrup

### MUSHROOMS A LA PLANCHA GF V

cremini mushrooms, balsamic vinegar, garlic, parsley

### MARINATED OLIVES GF V

citrus zest, garlic, herbs

### TORTILLA ESPAÑOLA GF

Spanish-style omelet made with potatoes, eggs, onions, olive oil with a chive aioli

### PATATAS BRAVAS V

roasted potatoes, garlic aioli, spicy tomato purée

### STREET CORN RIBS GF V

lime crema, cotija, red onion

### DATILES GF

bacon-wrapped dates stuffed with chorizo, blue cheese aioli

## PLATOS

### PAELLA MIXTO GF

yellow rice, chicken, chorizo, mussels, clams, shrimp, cod, peas, bell peppers

### PAELLA DE VERDURAS GF V

squash, green beans, kale, peas, corn, yellow rice, garlic aioli

### PAELLA DE MARISCOS GF

clams, mussels, littlenecks, octopus, cod, shrimp, yellow rice

### PAELLA DE CARNE GF

chicken, chorizo, beef, pork, yellow rice

### PARRILLADA +\$10pp GF

8 oz. prime NY strip, sautéed shrimp, chorizo, patatas bravas, chimichurri

### ROASTED CHICKEN GF

broccolini, mashed potatoes, chicken jus

## DULCE

### TRES LECHES TIRAMISU V

Kahlua, cacao, mascarpone, tres leches syrup

### CHURROS V

dulce de leche, chocolate ganache

### PANNA COTTA GF

berry compote, toasted coconut

### CHOCOLATE MOUSSE GF V

whipped cream, hazelnuts

### CHEESECAKE

oreo crumble, caramel sauce

### MINI CANNOLI

chocolate chips

† Can Be Made Gluten-free

GF Gluten-free

V Vegetarian

# SEATED TAPAS DINNER

SERVED FAMILY STYLE -STARTING AT \$65 PER PERSON

## TAPAS

SELECT 5 (want more? +\$5pp/tapa)

### CROQUETTES

shredded chicken, Parmesan aioli, Aleppo pepper

### EMPANADAS

ground beef, poblano crema

### HUMMUS †

house-made naan, crispy garbanzos

### CHICKEN PINTXOS GF

chicken thigh skewers, red chimichurri

### SHRIMP PINTXOS GF

corn, avocado, chipotle aioli

### PINTXOS DE SOLOMILLO GF

beef tenderloin skewers, peppers, chimichurri

### STICKY GUAVA PORK RIBS

peanut-lime slaw

### MONTADITO DE JAMON

grilled baguette, basil pesto, prosciutto de Parma, balsamic

### CHORIZO AL VINO TINO GF

chorizo braised in red wine, honey, parsley

### TUNA TARTARE GF

coconut cream, potato chips, green pepper, avocado

### GAMBAS GF

sautéed shrimp, chili arbol, garlic, cherry tomatoes

### STEAMED MUSSELS †

creamy pesto, cherry tomatoes, house-made focaccia

### PULPO GF

octopus, marble potatoes, cipollini onions, chorizo vinaigrette

### CALAMARI

cherry peppers, pomodoro sauce

### CRISPY BRUSSELS V

bacon, maple syrup

### MUSHROOMS A LA PLANCHA GF V

cremini mushrooms, balsamic vinegar, garlic, parsley

### MARINATED OLIVES GF V

citrus zest, garlic, herbs

### TORTILLA ESPAÑOLA GF

Spanish-style omelet made with potatoes, eggs, onions, olive oil with a chive aioli

### PATATAS BRAVAS V

roasted potatoes, garlic aioli, spicy tomato purée

### STREET CORN RIBS GF V

lime crema, cotija, red onion

### DATILES GF

bacon-wrapped dates stuffed with chorizo, blue cheese aioli

## PLATOS

SELECT ONE (want another? +\$10pp)

### PAELLA MIXTO GF

yellow rice, chicken, chorizo, mussels, clams, shrimp, cod, peas, bell peppers

### PAELLA DE VERDURAS GF V

squash, green beans, kale, peas, corn, yellow rice, garlic aioli

### PAELLA DE MARISCOS GF

clams, mussels, littlenecks, octopus, cod, shrimp, yellow rice

### PAELLA DE CARNE GF

chicken, chorizo, beef, pork, yellow rice

### PARRILLADA +\$10pp GF

8 oz. prime NY strip, sautéed shrimp, chorizo, patatas bravas, chimichurri

### ROASTED CHICKEN GF

broccolini, mashed potatoes, chicken jus

## DULCE

SELECT ONE (want two? +\$3pp)

### TRES LECHES TIRAMISU V

Kahlua, cacao, mascarpone, tres leches syrup

### CARAMEL FLAN

crème caramel custard, raspberries, mint

### CHURROS V

dulce de leche, chocolate ganache

## ENHANCEMENTS

### CHARCUTERIE BOARD +\$10pp

cured meats and imported cheeses, fig jam, olives, grilled baguette, marcona almonds

### VIVI'S BREAD +\$2pp

house-made focaccia, confit tomatoes, oregano

† Can Be Made Gluten-free

GF Gluten-free

V Vegetarian

# FAMILY-STYLE DINNER

STARTING AT \$65 PER PERSON

## FIRST COURSE

SELECT ONE

### CHOPPED SALAD **GF V**

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch dressing

### HOUSE SALAD **† V**

shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

### GOLDEN BEET SALAD **GF V**

frisée, pepitas, tumeric vinaigrette

### ICEBERG WEDGE **GF**

cherry tomatoes, hard boiled egg, bacon crumble, pickled red onions, blue cheese

### PEAR & ENDIVE SALAD **GF V**

arugula, cashews, cranberries, blue cheese, red wine vinaigrette

### CEASAR SALAD **† V**

little gem, shaved parmesan, breadcrumbs, crispy garbanzo, boquerones

## SIDES

SELECT TWO

### GRILLED ASPARAGUS **GF V**

### MASHED POTATOES **GF V**

### ROASTED VEGETABLES **GF V**

### SAUTEED SPINACH **GF V**

### FRENCH FRIES **GF V**

### TRUFFLE FRIES **GF V**

### HERB-ROASTED POTATOES **GF V**

### PATATAS BRAVAS **GF V**

### MUSHROOMS A LA PLANCHA **GF V**

## DESSERT

SELECT TWO

### PANNA COTTA **GF**

### CHOCOLATE CHIP CANNOLI **V**

### CHEESECAKE **V**

### CHOCOLATE MOUSSE **GF V**

### CHURROS **V**

### TRES LECHES TIRAMISU **V**

## MAIN COURSE

SELECT THREE

### PAELLA MIXTO **GF**

yellow rice, chicken, chorizo, mussels, clams, shrimp, cod, peas, bell peppers

### PAELLA DE VERDURAS **GF V**

squash, green beans, kale, peas, corn, yellow rice, garlic aioli

### PAELLA DE MARISCOS **GF**

clams, mussels, littlenecks, octopus, cod, shrimp, yellow rice

### PAELLA DE CARNE **GF**

chicken, chorizo, beef, pork, yellow rice

### BOLOGNESE **†**

rigatoni, parmesan, basil

### SHRIMP LIMONCELLO **†**

fettuccine, lemon cream sauce, parmesan, garlic, breadcrumbs, lemon gremolata

### SAUSAGE RIGATONI **†**

vodka sauce, ricotta, sweet Italian sausage, peas, parmigiano reggiano

### ROASTED CHICKEN **GF**

confit chicken thigh, seared breast, chicken jus

### PRIME FLAT IRON STEAK **GF**

bordelaise

### NY STRIP **GF** +\$10pp

gorgonzola butter

### BEEF TENDERLOIN **GF** +\$20pp

chimichurri & au poivre gravy

### BAKED HADDOCK **†**

herb breadcrumbs & lemon butter sauce

### FAROE ISLAND SALMON **GF**

sesame vinaigrette

### CRAB STUFFED SOLE

lemon butter sauce

### HALIBUT **GF**

lobster bisque

### BRANZINO **GF**

grilled pineapple salsa

BUFFET AVAILABLE  
UPON REQUEST

† Can Be Made Gluten-free

GF Gluten-free

V Vegetarian

# PRIX FIXE DINNER

STARTING AT \$70 PER PERSON

## FIRST COURSE

SELECT TWO

### CHOPPED SALAD **GF V**

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch dressing

### HOUSE SALAD **† V**

shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

### GOLDEN BEET SALAD **GF V**

frisée, pepitas, tumeric vinaigrette

### ICEBERG WEDGE **GF**

cherry tomatoes, hard boiled egg, bacon crumble, pickled red onions, blue cheese

### PEAR & ENDIVE SALAD **GF V**

arugula, cashews, cranberries, blue cheese, red wine vinaigrette

### CEASAR SALAD **† V**

little gem, shaved parmesan, breadcrumbs, crispy garbanzo, boquerones

## DESSERT

SELECT TWO

### APPLE PIE RANGOONS **V**

### PANNA COTTA **GF**

### CHOCOLATE CHIP CANNOLI **V**

### CHEESECAKE **V**

### CHOCOLATE MOUSSE **GF V**

### CHURROS **V**

### TRES LECHES TIRAMISU **V**

## MAIN COURSE

SELECT THREE

### BOLOGNESE **†**

rigatoni, parmesan, basil

### SAUSAGE RIGATONI **†**

vodka sauce, ricotta, sweet Italian sausage, peas, parmigiano reggiano

### SHRIMP LIMONCELLO **†**

spaghetti, lemon cream sauce, parmesan, garlic, breadcrumbs, lemon gremolata

### DRYFT BURGER **†**

Vermont cheddar, caramelized onions, fries, pickle

### CHICKEN "UNDER A BRICK" **GF**

mashed potatoes, brussels sprouts, chicken jus

### STEAK FRITES **GF**

8oz Prime flat iron, patatas bravas, arugula, bordelaise

### PARRIDILLADA **GF** +\$10pp

8 oz. prime NY strip, sautéed shrimp, chorizo, patatas bravas, chimichurri

### CRAB-STUFFED SOLE

butternut squash purée, broccolini, gremolata

### FAROE ISLAND SALMON

warm orzo salad, peppers, onions, olives, basil pesto

### SCALLOPS **GF**

risotto, butternut squash, crispy pancetta

### NY STRIP **GF** +\$10

10oz cut, mashed potatoes, asparagus, gorgonzola butter

### BRANZINO **GF**

jicama & potato salad, grilled pineapple salsa, romesco

### HALIBUT

lobster succotash, chorizo, lobster bisque

### ROASTED CAULIFLOWER STEAK **GF V**

butternut squash purée, broccolini, herb gremolata

## ENHANCEMENTS for the table

### CHARCUTERIE BOARD +\$10pp

cured meats and imported cheeses, fig jam, olives, grilled baguette, marcona almonds

### VIVI'S BREAD +\$2pp

house-made focaccia, confit tomatoes, oregano

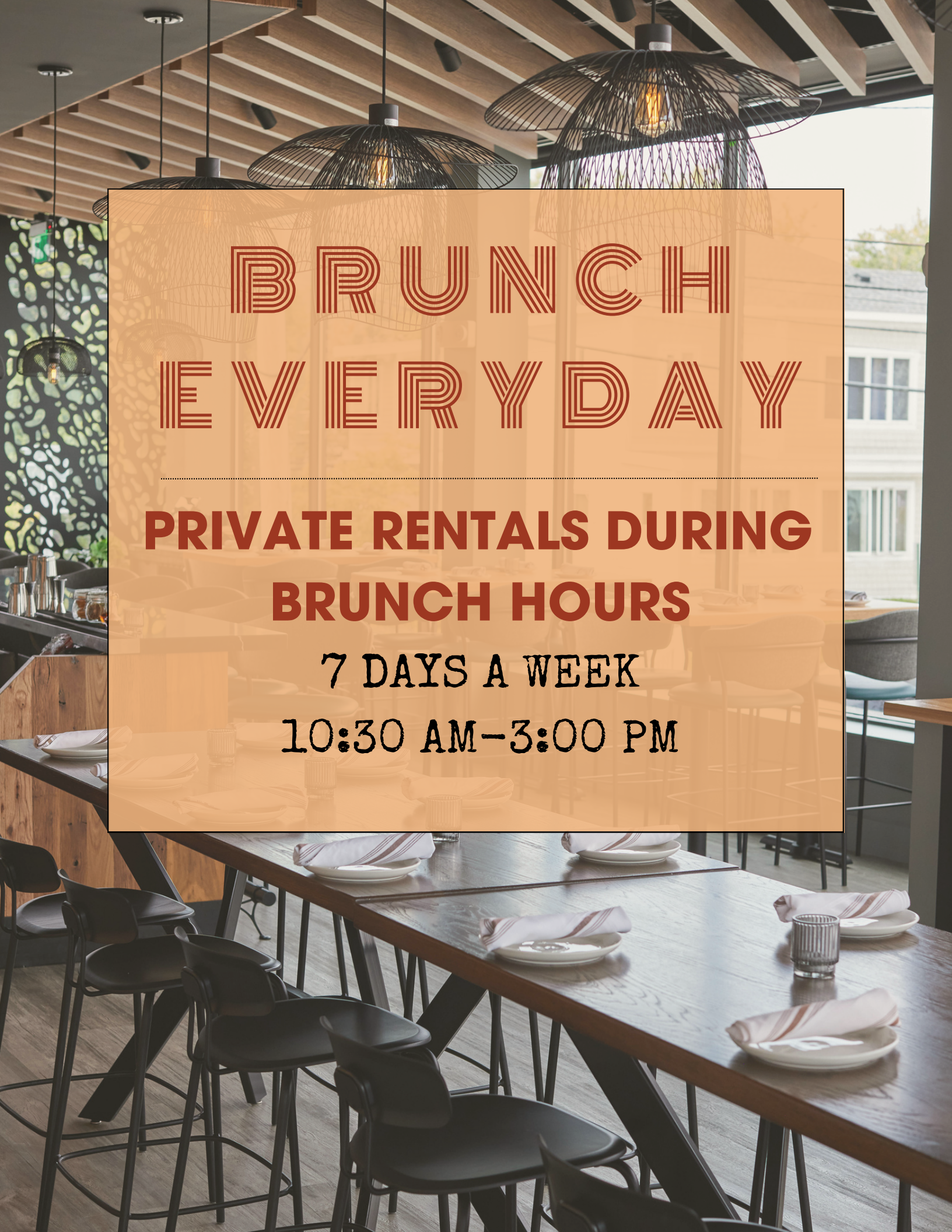
### TAPAS FOR THE TABLE +\$5pp/per tapa

see "TAPAS" under "SEATED TAPAS DINNER" menu

† Can Be Made Gluten-free

**GF** Gluten-free

**V** Vegetarian



# BRUNCH EVERYDAY

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**PRIVATE RENTALS DURING  
BRUNCH HOURS**

7 DAYS A WEEK

10:30 AM-3:00 PM

# FAMILY-STYLE BRUNCH

STARTING AT \$45 PER PERSON

## FIRST COURSE

SELECT ONE

### CHOPPED SALAD **GF V**

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch dressing

### HOUSE SALAD **† V**

shaved carrots, cucumber, radishes, cherry tomatoes, garlic croutons, mixed greens, sherry vinaigrette

### CEASAR SALAD **GF †**

romaine, parmesan, crispy chickpeas

### FRUIT SALAD **GF V**

seasonal mixed fruit

### BRUSCHETTA **V**

eggplant caponata, goat cheese crumble

### MIXED PASTRIES **V**

croissant, danish, seasonal muffins

### TORTILLA ESPANOLA

Spanish-style omelette made with potatoes, eggs, onions, olive oil, chive aioli

### CROQUETTES

choice of: jamón y queso, shredded chicken or mushroom

### DATILES

bacon-wrapped dates, chorizo, blue cheese aioli

## SIDES

SELECT TWO

### BACON **GF**

### BREAKFAST SAUSAGE **GF**

### HOME FRIES **GF V**

### HASH BROWN PATTIES **GF V**

### ENGLISH MUFFINS **V**

### SCRAMBLED EGGS **GF**

### PATATAS BRAVAS **GF V**

### FRUIT **GF V**

## DESSERT

SELECT ONE

### PANNA COTTA **GF**

### CHOCOLATE CHIP CANNOLI **V**

### CHEESECAKE **V**

### CHOCOLATE MOUSSE **GF V**

### CHURROS **V**

### TRES LECHES TIRAMISU **V**

## MAIN COURSE

SELECT THREE

### FEUILLETINE FRENCH TOAST STICKS

berry coulis, whipped cream, maple syrup

### MINI BUTTERMILK PANCAKES

+ blueberries  
+ bananas  
+ chocolate chips

### BELGIAN WAFFLES BITES

berry coulis, whipped cream, maple syrup

### SCRAMBLED EGGS **GF** + caramelized onions

+ spinach + feta  
+ mushrooms  
+ tomatoes

### CHICKEN & WAFFLES

jalapeño-cheddar waffle, fried chicken, Vermont maple syrup, spicy ranch dressing

### BOLOGNESE **†**

rigatoni, parmesan, basil

### SAUSAGE RIGATONI **†**

vodka sauce, ricotta, sweet Italian sausage, peas, parmigiano reggiano

### CHEESEBURGER SLIDERS

caramelized onion, cheddar, brioche

### BREAKFAST SANDWICH SLIDERS

scrambled egg, sausage, cheddar, brioche

### PRIME FLAT-IRON STEAK **GF** +\$5pp

chimichurri

### BLACKENED SWORDFISH TACOS **GF**

guacamole, red cabbage slaw, lime crema, cotija

### SHAKSHUKA **†**

spiced tomatoes, poached eggs, feta, pita chips  
+Merguez sausage

### PAELLA MIXTO **GF**

yellow rice, chicken, chorizo, mussels, clams, shrimp, cod, peas, bell peppers

### PAELLA DESAYUNO **GF**

yellow rice, chorizo, peas, bell peppers & eggs

### PAELLA DE VERDURAS **GF V**

squash, green beans, kale, peas, corn, yellow rice, garlic aioli

### PAELLA DE MARISCOS **GF**

clams, mussels, littlenecks, octopus, cod, shrimp, yellow rice

### PAELLA DE CARNE **GF**

chicken, chorizo, beef, pork, yellow rice

† Can Be Made Gluten-free

**GF** Gluten-free

**V** Vegetarian

# PRIX FIXE BRUNCH

STARTING AT \$50 PER PERSON

## FIRST COURSE

SELECT TWO

### CHOPPED SALAD **GF V**

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch dressing

### HOUSE SALAD **† V**

shaved carrots, cucumber, radishes, cherry tomatoes, garlic croutons, mixed greens, sherry vinaigrette

### CEASAR SALAD **†**

romaine, parmesan, crispy chickpeas

### FRUIT SALAD **GF V**

seasonal mixed fruit

### MIXED PASTRIES **V**

croissant, danish, seasonal muffins

### TORTILLA ESPANOLA

Spanish-style omelette made with potatoes, eggs, onions & olive oil, chive aioli

### CROQUETTES

choice of: jamon y queso, shredded chicken or mushroom

## DESSERT

SELECT TWO

### PANNA COTTA **GF**

### CHOCOLATE CHIP CANNOLI **V**

### CHEESECAKE **V**

### CHOCOLATE MOUSSE **GF V**

### CHURROS **V**

### TRES LECHES TIRAMISU **V**

## MAIN COURSE

SELECT FOUR

### SALMON BENEDICT **†**

spinach, capers, red onions, hollandaise, home fries

### MAINE LOBSTER OMELETTE **† +\$5**

spinach, mozzarella, hollandaise, English muffin, home fries

### BREAKFAST BOWL **†**

scrambled eggs, quinoa tabouli, spinach, avocado, sausage, home fries, sourdough toast

### CHICKEN & WAFFLES

jalapeño-cheddar waffle, fried chicken, Vermont maple syrup, spicy ranch dressing

### FEUILLETINE FRENCH TOAST

berry coulis, whipped cream, maple syrup

### STEAK & EGGS **†**

poached eggs, chimichurri, English muffin served with watercress salad, home fries

### SHAKSHUKA **†**

spiced tomatoes, poached eggs, feta, pita chips +Merguez sausage

### BACON BENEDICT **†**

Canadian bacon, home fries, Tobasco hollandaise

### BREAKFAST SANDWICH **†**

turkey sausage, fried egg, cheddar, tomato, arugula, avocado, brioche bun

### SCRAMBLED EGGS **†**

bacon, home fries, salad & English muffin +spinach +mushrooms +tomatoes +caramelized onions +feta

### AVOCADO TOAST **†**

poached eggs, cottage cheese, chili crisp & bacon lardons

### BLACKENED SWORDFISH TACOS **GF**

guacamole, red cabbage slaw, lime crema, cotija

### DRYFT BURGER **†**

Vermont cheddar, lettuce, tomato, caramelized onions, fries, pickles +bacon +egg +avocado

### BOLOGNESE **†**

rigatoni, parmesan, basil

### SHRIMP LIMONCELLO **†**

fettuccine, creamy lemon sauce, parmesan, garlic, breadcrumbs, lemon gremolata

## ENHANCEMENTS

for the table

### CHARCUTERIE BOARD +\$10pp

cured meats and imported cheeses, fig jam, olives, grilled baguette, marcona almonds

### VIVI'S BREAD +\$2pp

house-made focaccia, confit tomatoes, oregano

### MINI BISCUITS +\$3pp

### CHORIZO +\$4pp

### BACON +\$2pp

### HASH BROWN PATTIES +\$1pp

**†** Can Be Made Gluten-free

**GF** Gluten-free

**V** Vegetarian