



slate street cafe

Happy Hour

Tuesday thru Saturday

4pm-6:30pm

drink specials

draft beer	\$3
slate shandy	\$3.5
michelada	\$3.5
sangria	\$4
house white wine	\$5
house red wine	\$5

food specials

truffled popcorn <i>black pepper & parmesan cheese</i>	\$3
green chile con queso <i>tri-color tortilla chips</i>	\$6
blueberry & local radish flatbread <i>whipped feta cheese, pine nuts, shaved fennel V</i>	\$7
portabella fries <i>sweet and spicy ketchup</i>	\$5
housemade hummus <i>extra virgin olive oil, pita triangles</i>	\$4
mini sesame pork shanks <i>soy glaze, creamy slaw</i>	\$6



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Wine Loft Eats

truffled popcorn <i>black pepper & parmesan cheese</i>	\$6
green chile con queso <i>tri-color tortilla chips</i>	\$8
blueberry & local radish flatbread <i>whipped feta cheese, pine nuts, shaved fennel V</i>	\$12
pork belly street tacos <i>spicy slaw, cucumber, pico de gallo, avocado cream</i>	\$12
slate burger <i>local all natural beef, call your toppings</i>	\$12
mini sesame pork shanks <i>soy glaze, creamy slaw</i>	\$10
jalapeño barbecue corkscrew shrimp <i>ranch drizzle</i>	\$12
sesame crusted ahi tuna <i>served medium rare with wasabi cream & habanero mango sauce</i>	\$18
portabella fries <i>sweet and spicy ketchup</i>	\$10
housemade hummus <i>extra virgin olive oil, pita triangles</i>	\$7.5
bruschetta <i>select three from the list below:</i>	\$11
<ul style="list-style-type: none">• tomato, fresh mozzarella, basil• honey roasted ham, creamy brie• marinated artichoke hearts, gouda• wild mushrooms, fontina cheese• roasted red peppers, goat cheese• sundried tomatoes, feta, pesto drizzle• cannellini bean spread, havarti, bacon• boursin, roasted fennel, grana padana	