## FRIDAYS 3-6 PM

## KITCHEN?

## MEMBER DINING DISCOUNT

Show your Philbrook membership card to receive 10% off your meal. Not yet a member? Join at the Philbrook front desk.

**Carrot Curry Soup\*** Served chilled with a citrus mint salad. [cup 5]

**Veggies & Hummus\*** Chef's crudité selection. Served with creamy hummus. [3]

**Dungeness Crab Cake** Fried to golden. Served with chipotle aioli and preserved lemon. [4.25 ea]

**Jumbo Shrimp Cocktail** Half-dozen jumbo shrimp with house-made sriracha cocktail. [8.50]

**Oyster on the Half Shell** Coastal variety. Served with Champagne mignonette. [3 ea]

**Black Bean Cake\*** Served with avocado salsa and chipotle aioli. [3 ea]

**Truffle French Fries\*** Fried with rosemary and garlic. Tossed with truffle oil, Parmigiano Reggiano & fresh herbs. [3]

**K27 Blended Burger** Local Grassroots Ranch beef burger, blended with cremini mushrooms. Five-spice rubbed and grilled. Presented with Irish cheddar, heirloom tomato, garden greens, and truffle fries. Chargrilled to temp. [7.50 (non-happy hour 15)]

**Lemon Meringue Tart\*** Ginger shortbread and lemon curd topped with perfect toasted meringue. [6]

**Praline Ice Cream\*** Served with fresh berry and mint. [3 per scoop]

In consideration of our guests, we request that you refrain from using your cell phone in the dining room.

Proprietors Chef James & Brooke Shrader



<sup>\*</sup>Vegetarian friendly or easily converted to a vegetarian item.