

CROSSROADS

KITCHEN
LAS VEGAS

HAPPY HOUR MENU

Sun - Thurs: 8:30 pm - 9:30 pm / Bar & Lounge Only

SMALL PLATES

GRILLED LION'S MANE SKEWERS (GF) 12
Chimichurri

CAVIAR AND CHIPS (GF) 13
potato chips / French onion dip

IMPOSSIBLE CIGARS 12
spicy almond milk yogurt

CHEESE PLATE (GFO) 14
Camembert / Climax blue / Boursin / quince paste
dried fruit / toasted baguette

STUFFED ZUCCHINI BLOSSOMS (GF) 13

CALAMARI FRITTI (GF) 15
diablo sauce / lemon

** Parties of 8 or more guests will have a 20% automatic gratuity added to their check.

*** Gift cards must be designated for this location - each gift card is branded with the correct location.

EXECUTIVE CHEF SCOTT OKAZAKI

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.

 @Crossroads  @CrossroadsKitchen  CrossroadsKitchen

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DRINKS

DRAFT BEER 12
Modelo
Blue Moon
Kona Big Wave
Guinness

HOUSE WINE 10
St. Michelle Eroica Riesling
Daou Cabernet Sauvignon
Whispering Angel Rose
Domaine Ste Michelle Brut Sparkling Wine

WELL COCKTAILS 12

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