

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 baquette

STUFFED ZUCCHINI BLOSSOMS (GF) ...... 13

CALAMARI FRITTI (GF) ...... 15 diablo sauce / lemon

\*\* Parties of 8 or more quests 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





ossroads

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 baquette

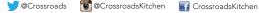
STUFFED ZUCCHINI BLOSSOMS (GF) ...... 13

CALAMARI FRITTI (GF) ..... 15 diablo sauce / lemon

\*\* Parties of 8 or more quests 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.





LAS VEGAS

HAPPY HOUR MENU

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

### DRINKS

DRAFT BEER ..... 12 Modelo Blue Moon Kona Big Wave Guiness

# HOUSE WINE ..... 10

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

WELL COCKTAILS ..... 12



LAS VEGAS

HAPPY HOUR MENU-

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

## DRINKS

DRAFT BEER ..... 12 Modelo Blue Moon Kona Big Wave Guiness

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

WELL COCKTAILS ..... 12

\*\* 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

\*\*\* 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.

