

# BAR MENU

ARUGULA, FENNEL, KALE &  
RADICCHIO SALAD \$13  
toasted pecan - carrot julienne - goat cheese dressing

CRISPY FILO WRAPPED  
BAKED BRIE \$14  
honey marmalade - arugula salad - toasted baguette

SMOKED CONCH MAC &  
CHEESE CAKES \$15  
roasted garlic aioli - arugula salad - truffle oil

CHICKEN BREAST KATSU  
SANDWICH \$15  
tonkatsu sauce - pickled cabbage - fries

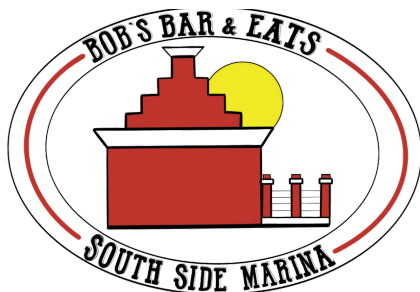
CURED-SMOKED MALLARD  
DUCK BREAST SALAD (GF) \$16  
arugula - pecan - truffle oil - goat cheese dressing

CHIPOTLE PORK CARNITAS  
TOSTADAS \$16  
oaxaca cheese - honey lime & chipotle crema - scallion - fries

BARBECUE ST. LOUIS STYLE  
RIBS \$16  
Bob's bbq sauce - buttered kale - fries

SMOKY BEEF MEATBALL  
SLIDERS \$16  
pineapple ketchup - hawaiian buns - muenster cheese - sweet potatoes fries

LOCAL LOBSTER & VEGETABLES  
COCONUT CURRY OR SWEET CHILI \$16  
broccoli, sweet potatoes, carrot & fennel, crispy poppadom



## BOB'S BAR & EATS

# THE POUTINES

(pron. poo-teen)

THE ORIGINAL \$13  
French fries - cheddar cheese curds- house gravy

BABY POUTINE \$7  
Half order, for the smaller craving

CHICKEN TONKATSU POUTINE \$17  
Crispy chicken - tonkatsu sauce - japanese mayo

CHIPOTLE CARNITAS POUTINE \$18  
chipotle pulled pork - oaxaca cheese - scallion

SMOKY BEEF MEATBALLS  
POUTINE \$19  
Beef meatballs - pineapple ketchup - scallion

# THE FLATBREADS

(sour dough -10 inch.)

THE PESTO POMODORO \$18  
pomodoro sauce - mozzarella - parmesan - basil pesto

EL RANCHERO \$22  
pomodoro sauce - smoked meatball - chipotle pulled pork - mild banana pepper - Oaxaca cheese - mozzarella

THE WOODLANDER \$19  
white truffle sauce - smoked mushrooms - arugula - broccoli, mozzarella - basil pesto

SEA BOUNTY \$23  
white truffle sauce - Caicos lobster - smoked conch - scallion - mozzarella - parmesan

OPEN DAILY  
5PM TO 10:00 PM  
EXCEPT ON MONDAYS

*Government 12% tax  
15% gratuity for party of 6 and more  
If you dine together, you paid together.  
Please no separate bills.*