

province

URBAN KITCHEN & BAR

LOUNGE MENU

SERVED FROM 2PM - 11PM DAILY

HAPPY HOUR

MONDAY THRU SUNDAY 4:00PM UNTIL 6:30PM

SELECTED SPIRITS \$3.00 OFF / \$2.00 OFF DRAFTS / HOUSE WINE \$8.00

SELECTED "SMALL PLATES" AT DISCOUNTED PRICING

SMALL PLATES

BEER FONDUE

LOCAL IPA / MAHON CHEESE / BROKEN POMODORO SAUCE / CRUSTY BREAD..... **4 / 7**

MINI LOBSTER ROLLS

DIJON-MAYO / CELERY & ONION / SEA SALT..... **14**

CAULIFLOWER CROQUETTES

SAFFRON ROASTED GARLIC AIOLI..... **6 / 7**

FRIED GREEN TOMATOES

CREAMY SHRIMP REMOULADE / DILL..... **8**

MARY'S WHOLE CHICKEN WINGS

CHILE NEGRO-PILONCILLO HOT SAUCE / COTIJA CHEESE / ESCABECHE **9**

WILD ISLE ORGANIC SALMON CAKES

ESPELETTE TARTAR SAUCE **8 / 10**

STUFFED MEATBALLS

AZ GRASS FED BEEF / CAGE-FREE EGG / AGED PROVOLONE /
HARISSA SAN MARZANO SAUCE..... **10**

KUROBUTA BERKSHIRE PORK SKEWER PIBIL

SALSA DE ALBANIEL..... **5 / 7**

FRITO MISTO

CALAMARI STEAK STRIPS & TENTACLES / GARDINER / SAFFRON ROASTED GARLIC
AIOLI **12**

FILET & NEW YORK TIPS

BACON / HOUSE MADE CABERNET DEMI-GLACE / CABRALES BLUE **11**

RICOTTA TOAST

BLACK PEPPER / MESQUITE HONEY / FRESH MELON / SHAVED SERRANO **8**

AVOCADO TOAST

ROASTED BEET HUMMUS / FETA / DILL / VOLCANIC SEA SALT **7 / 8**

IN THE KITCHEN

EXECUTIVE CHEF ~ MARCO GARCIA
SOUS CHEFS ~ ALLISON BIRD | JOSE AVILA

*ITEM MAY BE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.