

TAPAS

BURRATA Y TOMATE FRESCO (GF) 11	PAPAS ARRABIATAS 10	CACEROLA DE COLIFLOR (GF) (HH) 11
Burrata cheese, tomato, olive oil and basil	Potatoes sauteed with bacon, hot cherry peppers and asparagus	Cauliflower casserole, sauteed garlic white wine, spices
ARUGULA (GF) (HH) 10	ALCACHOFAS FLORENTINAS (HH) 10	VIEIRAS GALLEGAS (GF) 16
Arugula, beets, goat cheese, honey orange vinaigrette	Egg battered artichoke hearts sauteed in a sherry lemon butter sauce	Seared scallops finished in a mango chutney & guacamole
BERENJENA (GF) (HH) 10	RAVIOLIS DE QUESO 10	CAMARONES CON JAMON 16
Grilled eggplant topped with roasted red peppers, fresh mozzarella and tomato	Cheese raviolis in marinara sauce	Shrimp wrapped in Serrano ham, pesto cream sauce
SALMON (HH) 12	EMPANADAS 10	CAMARONES EN COCO 16
Seared with mango, chutney sauce	Beef and chicken empanadas, homemade guacamole	Coconut shrimp over mango chutney
HANGER 11	ARANCINI 10	COSTILLAS DE CORDERO (GF) 16
Grilled, truffle oil	Fried rice balls, served in a marinara sauce	Lamb chops, rosemary garlic demi-glace
PINCHOS 13	HONGOS RELLENOS (HH) 10	RISOTTO DE MARISCO (GF) 16
Pork, chicken and shrimp skewered, chimichurri sauce	Mushroom caps with shrimp stuffing	Shrimp, scallops, calamari, mussels over arborio rice, lobster saffron
RISOTTO VEGETARIANO (GF) (HH) 10	MEJILLONES EN CERVEZA (HH) 10	RAVIOLIS DE LANGOSTA 16
Seasoned vegetables, truffle oil	P.E.I Mussels sauteed in a lemon cream ale	Lobster raviolis, lobster broth
JAMON Y QUESOS 11	CREMA DE HONGOS (GF) 10	FILET MIGNON 16
Assorted cheeses and Serrano ham	Cream of mushroom soup	Seared, topped with shrimp and spinach, cabernet reduction
ALBONDIGAS (HH) 10	ENSALADA GUILFORD (GF) 12	
Homemade goat cheese stuffed meatballs, pomodoro sauce	Local microgreens, crispy bacon, seasonal fruit, tomatoes, lemon olive oil	

RAW BAR

SHRIMP COCKTAIL 4ea	BLACKENED CHICKEN PANINI \$14
OYSTER ON THE HALF SHELL 3.50ea	Cajun spices, roasted red peppers, fresh mozz, honey mustard on a seven grain bread
CLAMS ON THE HALF SHELF 2.50ea	LESLEY \$14
CHILLED LOBSTER MEAT 16	Breaded chicken breast, marinara sauce, melted mozz on a hard roll

SANDWICHES

Served with French fries

QUATTRO'S BURGER \$14	TUNA WRAP \$17	ADDITIONS
Lettuce, tomato, and mayo on a hard roll	Ahi tuna blackened, avocado, tomato, lettuce, mayo	Swiss, mozzarella or American \$1.50
BURGER AU POIVRE \$16	CAPRESE PANINI \$14	Bacon, avocado or mushrooms \$2.50
Peppercorn encrusted, sauteed mushrooms, lettuce, tomato, Swiss cheese on a hard roll	Fresh mozz, roasted red peppers, tomato, basil, pesto mayo on a seven grain bread	Sauteed or raw onions \$1.00
KOBE BURGER \$16	TURKEY CLUB \$15	Sweet potato fries - onion rings \$3.50
Arugula, tomato, mayo on a hard roll	Lettuce, tomato, bacon, mayo, avocado on white bread	
LAMB BURGER \$16		*Consumption of undercooked (or raw) meals or Seafood is known to increase the risk of food illness.
Dijon mayo, red onions, arugula, feta cheese on a hard roll		
BACON BURGER \$15		
Caramelized onions, tomatoes, lettuce on a hard roll		
STEAK SANDWICH \$15		
Grilled New York strip steak, sauteed onions and mushrooms on hard roll		
VEGETABLE FLATBREAD \$15		
Artichoke hearts, tomatoes, Swiss cheese, spinach, avocado, mayo on a flatbread		

* No substitutions or exception
* GF - Gluten Free
* HH - Happy Hour Price

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HAPPY HOUR DRINKS

WINES BY THE GLASS

RED	WHITE
CABERNET FRANC	PINOT GRIGIO
RIOJA	CHARDONNAY
GRENACHE	SAUVIGNON BLANC
PETITE VERDOT	ROSE

MARTINIS & COCKTAILS

"MADE WITH OUR WELL LINE"

GUILFORD COSMO

Stoli raspberry, absolut pear, St Germain, fresh lime

QUATTRO'S MULE

Fig vodka, blood orange liqueur, ginger beer, fresh lime

PALOMA

Tequila, grapefruit juice, simple syrup, lime juice, soda water

FRA DIAVOLO

Tequila, fresh muddled jalapeno, lemon juice, triple sec, passion fruit juice

MOJITO

Classic lime, fresh berries, mango, or passion fruit

SANGRIA

Homemade sangria with fresh fruits

REVOLVER

Bourbon, kahlua, bitters