

# JOVERSE

Bar-Cuisine

## CHIPS & DIP 8

Cream cheese, green onion, chipotle, smoked beef broth

## HUMMUS &

### MEDITERRANEAN SALAD 10

Chick pea, garlic, tahini, lemon juice, heirloom tomatoes, feta, olives, warm pita

### ESQUITES GUACAMOLE 11

Advocado, chili-lime sweet corn, cotijas cheese, cilantro, smoked jalapeño, homemade corn chips

### WARM OLIVES 4

Sauteed olives, spices

### LOBSTER CAPPUCINO 5

Rich lobster bisque, tumeric whipped cream, smoked paprika

### OYSTER ROCKAFELLAR (5) 14

3 large baked oysters, goat cheese, parmesan, arugula

### LEMON PEPPER CALAMARI 10

Dill-lime cream sauce

### SMOKED GRILLED CHEESE 10

Potato bread, smoked cheese, arugula

### PORK GYOZA 13

Szechuan peanut butter sauce

### KARAAGE CHICKEN 12

Japanese marinated fried chicken, tahini lime mayo

### BEEF TARTARE 18

Capers, gherkins, grainy Dijon, lemon juice, quail egg yolk

## JOVERSE MAC' SLIDERS

3@19 OR 6@36

Secret sauce, lettuce, dill pickle, brioche bun

### BEEF TATAKI 18

Filet mignon AAA, ponzu sauce, sesame, ginger

### JOVERSE POUTINE 14

Creamy goat cheese sauce, black truffle & duck confit, marinated onions

### THAI STYLE CRAB CAKES 17

Blue crab, Thai basil, sriracha, panko, pear

### SALMON TARTAR 18

Oceanwise salmon, avocado, sesame lime mayo, roasted red pepper coulis, red tobiko, sorrel leaves, micro arugula

### AHI FISH BOWL 16

Ahi tuna, wasabi dressing, sushi rice, Chinese tea egg



## DESSERTS

### ICE CREAM SANDWICH 9

Double chocolate chunk cookie, French vanilla ice cream

### MINI DOUGHNUTS 9

Old fashioned potato doughnuts, double chocolate dip

### BIRTHDAY CAKE 9

Even if it's not your birthday!

EVERY DAY

THE WHOLE  
DAMN MENU

\$239 | FOR 6-9 PPL. MAX

EVERY THURSDAY

BOTTOMLESS  
SANGRIA

\$25 | STARTING AT 5PM